

School of Hospitality and Culinary Art The Neotia University

Course Name Hospitality Trade Test Lab

Course Code CC-CAP501
Course Duration 15 weeks
Semester 5th

Core/Elective Core - Culinary Art

Credit Points 2

Weekly Delivery/ Contact

04 Hours per week

Hours

Resource Requirements Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer 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 various skills required to appear for Trade Test. Students will learn the basics of Trade Test 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)

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

Recommended Readings

Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University ON COOKING written by Sarah R. Labensky Published by Pearson Education

Other Learning Resources for use:

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

SL	TOPIC	PAGE NOS				
	French Cuisine 1					
1	1 Soup	4				
	1 Salad					
	Italian Cuisine 1					
2	1 Soup	4				
	1 Salad					
	Chinese Cuisine 1					
3	1 Soup	4				
	1 Salad					
	Indian Cuisine 1					
4	1 Soup	4				
	1 Salad					
	Continental Cuisine 1					
5	1 Soup	4				
	1 Salad					
6	French Cuisine 2 (Baket Cookery)					
	1 Soup	4				
	1 Salad					
	Italian Cuisine 2 (Baket Cookery)					
7	1 Soup	4				
	1 Salad					
	Chinese Cuisine 2 (Baket Cookery)					
8	1 Soup	4				
	1 Salad					
	Indian Cuisine 2 (Baket Cookery)					
9	1 Soup	4				
	1 Salad					
	Continental Cuisine 2 (Baket Cookery)					
10	1 Soup	4				
	1 Salad					
	French Cuisine 3 (Surprise Cookery)					
11	1 Soup	4				
	1 Salad					

	Italian Cuisine 3 (Surprise Cookery)	
12	1 Soup	4
	1 Salad	
	Chinese Cuisine 3 (Surprise Cookery)	
13	1 Soup	4
	1 Salad	
	Indian Cuisine 3 (Surprise Cookery)	
14	1 Soup	4
	1 Salad	
	Continental Cuisine 3 (Surprise Cookery)	
15	1 Soup	4
	1 Salad	

PRACTICAL MANUAL									
B.Sc Culinary Art									
SUBJECT:	International '	Trade Test	MEN	IU NO:	1	1 Teacher: Subrata Routh			
TOPIC:	French Cuisine	<u> 1</u>	CENA	ESTER:	г	HOURS:	3 hours 45 mins		
TOPIC:	1 Soup		SEIVI	ESIEK:	5	pproved B	Deputy Director		
RESOURCES: Equipment and l	Jtensils such as	S Working Tal	ole, Refrigerator,	Baking oven	n, Dough Mixer etc.				
		J	<u>, </u>		, 0				
REFERRENCES: 1) Bakery & 0	Confectionery:	Author Parvi	nder Singh Bali p	ublished by	Oxford University				
	-				-				
LEARNING OBJECTIVES:									
1	Students shou	ld be able to	name ingredients	and list dow	n steps of each prepa	aration as per	standard recipe.		
2	Students shou	ld be able to	prepare each disl	h with perfec	t texture, and colour;	and also be a	able to present perfectly.		
METHODOLOGY:									
PERTICULA	ARS		TIME		TASK				
Hygiene & Grooming Check u	р		10 minutes	Students ha	Students have to maintain high standard Hygiene and Grooming as per				
				Instruct students about recipes, mise-en-place, cooking methods					
Briefing			15 minutes	Share with them some Presentation ideas					
				Groom them about Social distance and maintain inside Practical Lab					
				Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en					
Cooking			2hr 30mins	place for Salad (cutting food ingredients, making salad dressing); Mis-en					
				Get ready for presentation					
Presentation			15 minutes	Present all	Food items with prop	er Garnish			
Tasting			15 minutes	Tasting will be done by Teacher & Students also to know exact character					
rasting			13 minutes	of the dish					
Closing			20 minutes	Cleaning of all equipments					
closing			20 1111114163	Closing has to be done as per SOP					
POSSIBLE SOURCES OF ERROR	RS & RECTIFICA	TION:							
Р		RECTIFICATION							
Soup is very thick or thin		Adjust the liquid quantity							
Main course (Chicken or fish) i	•			Adjust cooking duration and temperature					
Accompaniment is at room ter	mperature			Reheat the accompaniment or keep them covered under pick up counter					

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL									
				B.Sc Culir	nary Art				
SUBJECT:	nternation	al Trade Te	st	MEN	U NO:	2 Teacher: Subrata Routh			
TODIC:	talian Cuisi	ne 1			CTED.	_	HOURS:	3 hours 45 mins	
TOPIC:	l Soup			SEIVIE	ESTER:	5	pproved B	Deputy Director	
RESOURCES: Equipment and Ut	tensils such	as Workin	g Table, Re	frigerator,	Baking oven	, Dough Mixer, Bro	ead mould etc.		
REFERRENCES: 1) Bakery & Co	ontectioner	y: Author F	Parvinder Si	ngh Bali pi	ublished by (Oxtord University			
LEARNING OBJECTIVES:									
	Students sh	ould be abl	e to name i	ngradiants	and list dow	n steps of each pre	enaration as nor	standard recipe	
								able to present perfectly.	
METHODOLOGY :	Judents 311	odia be abi	c to prepart	c cacii aisii	with perice	t texture, and colo	ar, and also be t	ible to present perfectly.	
PERTICULAR	RS		TIME		TASK				
Hygiene & Grooming Check up			10 mi		Students ha	ave to maintain hig		ndard Hygiene and Grooming as per	
78					Instruct students about recipes, mise-en-place, cooking methods				
Briefing			15 minutes		Share with them some Presentation ideas				
					Groom them about Social distance and maintain inside Practical Lab				
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en				
Cooking					place for Salad (cutting food ingredients, making salad dressing); Mis-en				
					Get ready for presentation				
Presentation			15 mi	nutes	Present all Food items with proper Garnish				
Tasting			15 minutes		Tasting will be done by Teacher & Students also to know exact character				
rasting					of the dish				
Closing			20 mi	nutes	Cleaning of all equipments				
ciosing			20 1111	nates	Closing has to be done as per SOP				
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:									
POSSIBLE ERRORS					RECTIFICATION				
Soup is very thick or thin					Adjust the liquid quantity				
Main course (Chicken or fish) is	<u> </u>				Adjust cooking duration and temperature				
Accompaniment is at room tem	perature				Reheat the accompaniment or keep them covered under pick up counter				

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL									
B.Sc Culinary Art									
SUBJECT:	International	Trade Test		MEN	U NO:	3	3 Teacher: Subrata Routh		
TOPIC:	Chinese Cuisir	<u>ne 1</u>	CENAL		STER:		5	HOURS:	3 hours 45 mins
TOPIC:	1 Soup			SEIVIE	:31EK:)	pproved B	Deputy Director
RESOURCES: Equipment and U	tensils such a	s Working T	Table, Refrig	gerator,	Baking over	n, Dough Mi	xer, Bread	mould etc.	
REFERRENCES: 1) Bakery & Co	onfectionery:	Author Par	rvinder Sing	h Rali nı	iblished by	Oxford Univ	ersity		
TELEVISION 1, Bukery & C.	omeodionery.	- Tuttioi i ui	TVIII GET SITIS	n ban pe	abilioned by	OXIOI G OIIII	cioicy		
LEARNING OBJECTIVES:									
1	Students shou	ıld be able t	to name ingr	redients	and list dow	wn steps of e	ach prepai	ration as per	standard recipe.
2	Students shou	ıld be able t	to prepare e	ach dish	with perfec	ct texture, a	nd colour; a	and also be a	able to present perfectly.
METHODOLOGY:									
PERTICULA	RS		TIME		TASK				
Hygiene & Grooming Check up	1		10 minu	tes	Students have to maintain high standard Hygiene and Grooming as per				
					Instruct students about recipes, mise-en-place, cooking methods				
Briefing			15 minu	tes	Share with them some Presentation ideas				
					Groom them about Social distance and maintain inside Practical Lab				
					Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en				
Cooking			2hr 30m	ins	place for Salad (cutting food ingredients, making salad dressing); Mis-en				
					Get ready for presentation				
Presentation			15 minu	tes	Present all Food items with proper Garnish				
Tasting			15 minu	tes	Tasting will be done by Teacher & Students also to know exact char			so to know exact character	
					of the dish Cleaning of all equipments				
Closing			20 minu	tes	Closing has to be done as per SOP				
									-
POSSIBLE SOURCES OF ERRORS & RECTIFICATION : POSSIBLE ERRORS RECTIFICATION									
		RECTIFICATION							
Soup is very thick or thin		Adjust the liquid quantity							
Main course (Chicken or fish) is					Adjust cooking duration and temperature				
Accompaniment is at room tem	nperature				Reheat the accompaniment or keep them covered under pick up counter				

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL										
				B.Sc Culir	nary Art					
SUBJECT:	International Trade Test			MEN	U NO:	4	4 Teacher: Subrata Routh			
TONIC	Indian Cuisi	ne 1			CTED.	F	HOURS:	3 hours 45 mins		
TOPIC:	1 Soup			SEIVIE	ESTER:	5	pproved B	Deputy Director		
RESOURCES: Equipment and L	Jtensils such	as Workin	g Table, Re	frigerator,	Baking oven	i, Dough Mixer, ca	ike tin, cake stan	nd etc.		
						- · · · · ·				
REFERRENCES: 1) Bakery & 0	Confectioner	y: Author I	Parvinder Si	ngh Bali pi	ublished by (Oxford University				
LEADNING ODJECTIVES.										
LEARNING OBJECTIVES:	Students ch	ould bo abl	o to namo i	ngradiants	and list day	n steps of each pr	congration as nor	standard recipe		
2				_				able to present perfectly.		
METHODOLOGY :	Students sir	ould be abl	e to prepar	e each dish	i with periec	t texture, and cold	our, and also be a	able to present perfectly.		
PERTICULA	\DC		TIN	ME			TASK			
Hygiene & Grooming Check up						Students have to maintain high standard Hygiene and Grooming as per				
rrygiene & Grooming eneek u	γ		10 1111	mates	Instruct students about recipes, mise-en-place, cooking methodology					
Briefing			15 minutes		Share with them some Presentation ideas					
Direinig					Groom them about Social distance and maintain inside Practical Lab					
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en					
Cooking					place for Salad (cutting food ingredients, making salad dressing); Mis-en					
					Get ready for presentation					
Presentation			15 mi	nutes	Present all Food items with proper Garnish					
			15 minutes		Tasting will be done by Teacher & Students also to know exact character					
Tasting					of the dish					
Closing			20:		Cleaning of all equipments					
Closing			20 mi	nutes	Closing has to be done as per SOP					
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:										
Р			RECTIFICATION							
Soup is very thick or thin			Adjust the liquid quantity							
Main course (Chicken or fish) i	s dry				Adjust cooking duration and temperature					
Accompaniment is at room ter	mperature				Reheat the accompaniment or keep them covered under pick up counter					

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL										
				B.Sc Culi	nary Art					
SUBJECT:	International Trade Test			MEN	U NO:	5	Teacher: Su	ubrata Routh		
TOPIC: Continental Cuisine 1			CENAL	CTCD.	г	HOURS:	3 hours 45 mins			
TOPIC:	1 Soup			SEIVII	ESTER:	5	pproved B	Deputy Director		
RESOURCES: Equipment and Ut	tensils such	as Workin	g Table Re	frigerator	Raking oven	Dough Mixer Ba	aking travs rollir	ng nin etc		
ness sinces. Equipment and si	10113113 3401	us Working	ig rable, ite	ingerator,	Duking Over	, Dough Wilker, Du	iking trays, roini	18 Pin Ctci		
REFERRENCES: 1) Bakery & Co	onfectione	v: Author	Parvinder Si	ngh Bali pı	ublished by (Oxford University				
, ,		•		<u> </u>		•				
LEARNING OBJECTIVES:										
1	Students sh	ould be ab	le to name i	ngredients	and list dow	n steps of each pr	eparation as per	standard recipe.		
2	Students sh	ould be ab	le to prepar	e each dish	with perfec	t texture, and colo	our; and also be a	able to present perfectly.		
METHODOLOGY:										
PERTICULAI	RS		TIME		TASK					
Hygiene & Grooming Check up			10 mi	10 minutes Stude		Students have to maintain high standard Hygiene and Grooming as per				
			15 minutes		Instruct students about recipes, mise-en-place, cooking methods					
Briefing					Share with them some Presentation ideas					
					Groom them about Social distance and maintain inside Practical Lab					
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en					
Cooking					place for Salad (cutting food ingredients, making salad dressing); Mis-en					
					Get ready for presentation					
Presentation			15 mi	nutes	Present all Food items with proper Garnish					
Tasting			15 minutes		Tasting will be done by Teacher & Students also to know exact character					
rasting					of the dish					
Closing			20 mi	nutes	Cleaning of all equipments					
Closing			20 1111	ilutes	Closing has to be done as per SOP					
POSSIBLE SOURCES OF ERRORS	& RECTIFI	CATION:			_					
POSSIBLE ERRORS					RECTIFICATION					
Soup is very thick or thin					Adjust the liquid quantity					
Main course (Chicken or fish) is			Adjust cooking duration and temperature							
Accompaniment is at room tem	perature				Reheat the accompaniment or keep them covered under pick up counter					

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL									
			B.Sc Cul	inary Art					
SUBJECT:	International	Trade Test	ME	NU NO:	6	6 Teacher: Subrata Routh			
French Cuisine 2		<u> 2</u>	CEN	1ESTER:	_	HOURS:	3 hours 45 mins		
TOPIC:	1 Soup		SEIV	TESTEK:	5	pproved B	Deputy Director		
RESOURCES: Equipment and U	Itensils such a	Working Table, R	efrigerator	. Baking over	n. Baking travs. rollin	g pin etc.			
				,	.,	-8 h e.e.			
REFERRENCES: 1) Bakery & C	onfectionery:	Author Parvinder	Singh Bali ı	oublished by	Oxford University				
,	•			<u> </u>	•				
LEARNING OBJECTIVES:									
1	Students shou	ld be able to name	ingredient	s and list dov	vn steps of each prep	aration as per	standard recipe.		
2	Students shou	ld be able to prepa	are each dis	h with perfec	t texture, and colour	; and also be a	able to present perfectly.		
METHODOLOGY:									
PERTICULA	ARS .	Т	TIME		TASK				
Hygiene & Grooming Check up)	10 n	ninutes	Students h	Students have to maintain high standard Hygiene and Grooming as pe				
				Instruct students about recipes, mise-en-place, cooking methodology					
Briefing		15 n	15 minutes	Share with them some Presentation ideas					
				Groom them about Social distance and maintain inside Practical Lab					
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en				
Cooking		2hr			place for Salad (cutting food ingredients, making salad dressing); Mis-en				
					Get ready for presentation				
Presentation		15 n	ninutes	Present all	Present all Food items with proper Garnish				
Tasting		15 n	15 minutes		Tasting will be done by Teacher & Students also to know exact character				
		13.			of the dish				
Closing		20 n	ninutes	Cleaning of all equipments					
			Closing has to be done as per SOP						
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:									
POSSIBLE ERRORS					RECTIFICATION				
Soup is very thick or thin					Adjust the liquid quantity				
Main course (Chicken or fish) is	•			Adjust cooking duration and temperature					
Accompaniment is at room ten	nperature			Reheat the accompaniment or keep them covered under pick up counter					

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL									
			B.Sc Cul	inary Art					
SUBJECT:	International Trade Test MEN			NU NO:	7	7 Teacher: Subrata Routh			
TOPIC:	Italian Cuisine 2		CEN	IESTER:	_	HOURS:	3 hours 45 mins		
TOPIC:	1 Soup		SEIV	IESTEK:	5	pproved B	Deputy Director		
RESOURCES: Equipment and U	Itensils such as	Working Table R	efrigerator	Baking over	n Dough Mixer Baki	ng travs, rollir	ng nin etc.		
		Tronking rubic, it		, zaming over	., 20 u g.:		.8 p c.c.		
REFERRENCES: 1) Bakery & C	Confectionery:	Author Parvinder	Singh Bali r	oublished by	Oxford University				
, ,	•				,				
LEARNING OBJECTIVES:									
1	Students shoul	d be able to name	ingredient	s and list dow	vn steps of each prep	aration as per	standard recipe.		
2	Students shoul	d be able to prepa	ire each dis	h with perfec	t texture, and colour	r; and also be a	able to present perfectly.		
METHODOLOGY:									
PERTICULA	ARS .	Т	TIME			TASK			
Hygiene & Grooming Check up)	10 n	ninutes	Students h	Students have to maintain high standard Hygiene and Grooming as po				
				Instruct students about recipes, mise-en-place, cooking methodology					
Briefing		15 n	ninutes	Share with them some Presentation ideas					
				Groom them about Social distance and maintain inside Practical Lab					
					Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en				
Cooking		2hr	30mins	place for Salad (cutting food ingredients, making salad dressing); Mis-en					
					Get ready for presentation				
Presentation		15 n	ninutes	Present all	Present all Food items with proper Garnish				
Tasting		15 n	15 minutes		Tasting will be done by Teacher & Students also to know exact character				
				of the dish					
Closing		20 n	ninutes	Cleaning of all equipments					
3			Closing has to be done as per SOP						
POSSIBLE SOURCES OF ERRORS & RECTIFICATION : POSSIBLE ERRORS RECTIFICATION									
	RECTIFICATION								
Soup is very thick or thin	Adjust the liquid quantity								
Main course (Chicken or fish) is	•			Adjust cooking duration and temperature					
Accompaniment is at room temperature					Reheat the accompaniment or keep them covered under pick up counter				

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL									
B.Sc Culinary Art									
SUBJECT:	nternation	al Trade Te	st	MEN	U NO:	NO: 8 Teacher: Subrata Routh			
Chinese Cuisine 2			CENAL	CTED.	-	HOURS:	3 hours 45 mins		
TOPIC:	l Soup			SEIVIE	ESTER:	5	pproved B	Deputy Director	
RESOURCES: Equipment and Ut	tensils such	as Workin	g Table, Re	frigerator,	Baking oven	, Dough Mixer, Ba	iking trays, rollir	ng pin etc.	
REFERRENCES: 1) Bakery & Co	ontectioner	y: Author I	Parvinder Si	ngh Bali pi	ublished by (Oxford University			
LEARNING OBJECTIVES:									
	Students sh	ould be abl	e to name i	ngradiants	and list dow	n steps of each pr	enaration as ner	standard recipe	
								able to present perfectly.	
METHODOLOGY :	Judents 311	ould be abl	c to prepare	c cacii aisii	With perice	t texture, and colo	idi, dila diso be t	able to present perfectly.	
PERTICULAR	RS		TIME				TASK		
Hygiene & Grooming Check up			10 minutes		Students have to maintain high standard Hygiene and Grooming as per				
78					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				
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en				
Cooking					place for Salad (cutting food ingredients, making salad dressing); Mis-en				
					Get ready for presentation				
Presentation			15 mi	nutes	Present all Food items with proper Garnish				
Tasting			15 minutes		Tasting will be done by Teacher & Students also to know exact character				
rasting					of the dish				
Closing			20 mi	nutes	Cleaning of all equipments				
closing			20 1111		Closing has to be done as per SOP				
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :									
POSSIBLE ERRORS					RECTIFICATION				
Soup is very thick or thin					Adjust the liquid quantity				
Main course (Chicken or fish) is	<u> </u>				Adjust cooking duration and temperature				
Accompaniment is at room tem	perature				Reheat the accompaniment or keep them covered under pick up counter				

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL										
				B.Sc Culir	nary Art					
SUBJECT:	Internation	al Trade Te	st	MEN	U NO:	NO: 9 Teacher: Subrata Routh				
Indian Cuisine 2		ne 2		CERAL	CTED.	_	HOURS:	3 hours 45 mins		
TOPIC:	1 Soup			SEIVIE	STER:	5	pproved B	Deputy Director		
RESOURCES: Equipment and Ut	tensils such	as Workin	g Table, Re	frigerator,	Baking oven	, Dough Mixer, B	Baking trays, rollii	ng pin etc.		
REFERRENCES: 1) Bakery & Co	onfectioner	y: Author I	Parvinder Si	ngh Bali pı	ublished by (Oxford University	<u> </u>			
LEADAUNG OD LECTIVES										
LEARNING OBJECTIVES:	Ctudonto ch	میاط امم ماما	o to namo i	narodionto	and list days	un stans of asah n	roporation as nor	standard rasina		
							reparation as per	able to present perfectly.		
METHODOLOGY :	students sin	ould be abl	e to prepar	e each dish	with periec	t texture, and co	iour, ariu aiso be a	spie to present perfectly.		
PERTICULAI	PC		TIN	ИF	TASK					
Hygiene & Grooming Check up			10 minutes		Students have to maintain high standard Hygiene and Grooming as per					
rrygiene & Grooming eneek up			10 1111	Пассэ	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					
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en					
Cooking					place for Salad (cutting food ingredients, making salad dressing); Mis-en					
					Get ready for presentation					
Presentation			15 mi	nutes	Present all	Food items with	proper Garnish			
Tastina			15 minutes		Tasting will be done by Teacher & Students also to know exact character					
Tasting					of the dish					
Closing			20 mi	nutos	Cleaning of all equipments					
Closing			20 1111	iiutes	Closing has to be done as per SOP					
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :								-		
POSSIBLE ERRORS					RECTIFICATION					
Soup is very thick or thin					Adjust the liquid quantity					
Main course (Chicken or fish) is	•				Adjust cooking duration and temperature					
Accompaniment is at room tem	perature				Reheat the accompaniment or keep them covered under pick up counter					

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL									
B.Sc Culinary Art									
SUBJECT:	International Trade T	est		MENU NO:		Teacher: S	ubrata Routh		
Continental Cuisine 2			CENA	CTED.	-	HOURS:	3 hours 45 mins		
TOPIC:	1 Soup		SEIVII	ESTER:	5	pproved B	Deputy Director		
RESOURCES: Equipment and L	Jtensils such as Worki	ng Table, Re	frigerator,	Dough Mixe	r etc.				
DESERBENCES A) D. I	On Continue A House	D	· l. B . l' .	LP.L. IL.	o feeding				
REFERRENCES: 1) Bakery & (Confectionery: Author	Parvinger S	ıngn Balı p	ublished by C	Oxtora University				
LEARNING OBJECTIVES:									
1	Students should be al	ole to name i	ngredients	and list dow	n steps of each pre	eparation as per	standard recipe		
2							able to present perfectly.		
METHODOLOGY :						,	,		
PERTICULA	ARS	TIME		TASK					
Hygiene & Grooming Check u	р	10 m	inutes	Students ha	Students have to maintain high standard Hygiene and Groo				
	•			Instruct students about recipes, mise-en-place, cooking methodology					
Briefing		15 mi	inutes	Share with them some Presentation ideas					
				Groom them about Social distance and maintain inside Practical Lab					
				Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en					
Cooking		2hr 3	0mins	place for Salad (cutting food ingredients, making salad dressing); Mis-en					
				Get ready for presentation					
Presentation		15 mi	inutes	Present all	Food items with pr	oper Garnish			
Tasting		15 mi	inutas	Tasting will be done by Teacher & Students also to know exact character					
rasting		15 1111	15 minutes		of the dish				
Closing		20 mi	inutes	Cleaning of all equipments					
Closing	20111	inaces	Closing has to be done as per SOP						
	-								
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :									
P		RECTIFICATION							
Soup is very thick or thin	Adjust the liquid quantity								
Main course (Chicken or fish) i				Adjust cooking duration and temperature					
Accompaniment is at room ter	mperature			Reheat the accompaniment or keep them covered under pick up counter					

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL									
				B.Sc Culi	nary Art				
SUBJECT:	Internationa	l Trade Te	est	MEN	IU NO:	11 Teacher: Subrata Routh			ubrata Routh
French Cuisine 3			CENA	CCTCD.	-		HOURS:	3 hours 45 mins	
TOPIC:	1 Soup			SEIVI	ESTER:	5		pproved B	Deputy Director
RESOURCES: Equipment and U	tensils such	as Workin	ng Table. Ref	frigerator.	Baking over	n. Baking trav	s. galsswa	are. salamno	der etc.
			8	,		-, 87	., 8		
REFERRENCES: 1) Bakery & C	onfectionery	: Author I	Parvinder Si	ngh Bali p	ublished by	Oxford Unive	rsity		
		•			<u> </u>		<u> </u>		
LEARNING OBJECTIVES:									
1	Students sho	uld be abl	le to name i	ngredients	and list dow	vn steps of ea	ch prepar	ation as per	standard recipe.
2	Students sho	uld be abl	le to prepare	e each dish	n with perfec	ct texture, and	d colour; a	and also be a	able to present perfectly.
METHODOLOGY:									
PERTICULA	RS		TIME		TASK				
Hygiene & Grooming Check up)		10 mi	nutes	Students have to maintain high standard Hygiene and Grooming as p				
					Instruct students about recipes, mise-en-place, cooking methodology				
Briefing			15 minutes	nutes	Share with them some Presentation ideas				
					Groom them about Social distance and maintain inside Practical Lab				
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en				
Cooking					place for Salad (cutting food ingredients, making salad dressing); Mis-en				
					Get ready for presentation				
Presentation			15 mi	nutes	Present all Food items with proper Garnish				
Tasting			15 minutes		Tasting will be done by Teacher & Students also to know exact character				
			25 1111		of the dish				
Closing			20 mi	nutes	Cleaning of all equipments				
					Closing has to be done as per SOP				
POSSIBLE SOURCES OF ERRORS & RECTIFICATION:									
POSSIBLE ERRORS					RECTIFICATION				
Soup is very thick or thin					Adjust the liquid quantity				
Main course (Chicken or fish) is	•				Adjust cooking duration and temperature				
Accompaniment is at room tem	nperature				Reheat the accompaniment or keep them covered under pick up counter				

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL										
B.Sc Culinary Art										
SUBJECT:	International Trade Test ME			MEN	IU NO:	12 Teacher: Su		brata Routh		
TOPIC:	Italian Cuisi	ne 3		CENACCTED.		5		HOURS:	3 hours 45 mins	
TOPIC:	1 Soup			SEIVI	SEMESTER:			pproved B	Deputy Director	
RESOURCES: Equipment and U	Itensils such	as Workin	ng Table. Ref	frigerator.	Baking over	n. Baking trav	vs. Souffle	mould etc.		
			8	,		, , ,	, , , , , , , , , , , , , , , , , , , ,			
REFERRENCES: 1) Bakery & C	onfectioner	y: Author	Parvinder Si	ngh Bali p	ublished by	Oxford Unive	ersity			
		-			<u> </u>					
LEARNING OBJECTIVES:										
1	Students sho	ould be ab	le to name ii	ngredients	and list dov	wn steps of ea	ach prepar	ation as per	standard recipe.	
2	Students sho	ould be ab	le to prepare	e each disl	n with perfec	ct texture, an	d colour; a	and also be a	ble to present perfectly.	
METHODOLOGY:										
PERTICULA	ARS .		TIME		TASK					
Hygiene & Grooming Check up)		10 mi	nutes	Students have to maintain high standard Hygiene and Grooming					
					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						
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en					
Cooking					place for Salad (cutting food ingredients, making salad dressing); Mis-en					
					Get ready for presentation					
Presentation			15 mi	nutes	Present all	l Food items v	with prope	r Garnish		
Tasting			15 minutes		Tasting will be done by Teacher & Students also to know exact character					
			25 1111		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 is very thick or thin					Adjust the liquid quantity					
Main course (Chicken or fish) is dry					Adjust cooking duration and temperature					
Accompaniment is at room ten	Reheat the accompaniment or keep them covered under pick up counter									

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL										
B.Sc Culinary Art										
SUBJECT:	International Trade Test ME			MEN	IU NO:	13 Teacher: Subrata Routh			ıbrata Routh	
TOPIC:	Chinese Cui	sine 3		SEMESTER:		F	НС	OURS:	3 hours 45 mins	
TOPIC:	1 Soup			SEIVI	ESTEK:	5	рр	roved B	Deputy Director	
RESOURCES: Equipment and U	Itensils such	as Workin	ng Table. Ref	rigerator.	Baking over	n. Baking travs	. Souffle mo	uld etc.		
			8	,		-,	,			
REFERRENCES: 1) Bakery & C	Confectioner	y: Author	Parvinder Si	ngh Bali p	ublished by	Oxford Univer	sity			
		-			<u> </u>					
LEARNING OBJECTIVES:										
1	Students sh	ould be ab	le to name ii	ngredients	and list dow	vn steps of eac	h preparatio	n as per	standard recipe.	
2	Students sh	ould be ab	le to prepare	e each disl	n with perfec	ct texture, and	colour; and	also be a	ble to present perfectly.	
METHODOLOGY:										
PERTICULA	IRS		TIME		TASK					
Hygiene & Grooming Check up)		10 mi	nutes	Students have to maintain high standard Hygiene and Grooming a					
					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						
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en					
Cooking					place for Salad (cutting food ingredients, making salad dressing); Mis-en					
					Get ready for presentation					
Presentation			15 mi	nutes	Present all	Food items wi	th proper Ga	arnish		
Tasting			15 minutes		Tasting will be done by Teacher & Students also to know exact character					
			25 1111		of the dish					
Closing			20 minutes		Cleaning of all equipments					
					Closing has to be done as per SOP					
POSSIBLE SOURCES OF ERRORS					_					
POSSIBLE ERRORS					RECTIFICATION					
Soup is very thick or thin					Adjust the liquid quantity					
Main course (Chicken or fish) is dry					Adjust cooking duration and temperature					
Accompaniment is at room ten		Reheat the accompaniment or keep them covered under pick up counter								

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL										
B.Sc Culinary Art										
SUBJECT:	International Trade Test ME			MEN	NU NO:	14	14 Teacher: Subrata Routl			
Indian		ine 3		SEMESTER:		_	HOURS:	3 hours 45 mins		
TOPIC:	1 Soup			SEIVI	ESTEK:	5	pproved E	Deputy Director		
RESOURCES: Equipment and	Utensils such	n as Workir	ng Table, Ref	rigerator	. Baking over	n, Baking trays,	Souffle mould etc			
			, , , , , , , , , , , , , , , , , , ,	<u> </u>	<u> </u>	, <u> </u>				
REFERRENCES: 1) Bakery &	Confectione	ry: Author	Parvinder Si	ngh Bali p	ublished by	Oxford Univers	ity			
-		-								
LEARNING OBJECTIVES:										
1	Students sh	ould be ab	le to name i	ngredients	s and list dov	vn steps of each	preparation as pe	r standard recipe.		
2	Students sh	ould be ab	le to prepare	e each dis	h with perfec	ct texture, and c	olour; and also be	able to present perfectly.		
METHODOLOGY:										
PERTICUL	ARS		TIME			TASK				
Hygiene & Grooming Check u	ıp		10 mi	nutes	Students h	Students have to maintain high standard Hygiene and Grooming a				
					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						
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en					
Cooking					place for Salad (cutting food ingredients, making salad dressing); Mis-en					
					Get ready for presentation					
Presentation			15 mi	nutes	Present all	Food items wit	h proper Garnish			
Tasting			15 minutes		Tasting will be done by Teacher & Students also to know exact character					
Tasting			13 1111	ilutes						
Closing			20 mi	nutas	Cleaning of all equipments					
Closing			20 minutes		Closing has to be done as per SOP					
POSSIBLE SOURCES OF ERRO	RS & RECTIFI	CATION:								
POSSIBLE ERRORS					RECTIFICATION					
Soup is very thick or thin					Adjust the liquid quantity					
Main course (Chicken or fish) is dry					Adjust cooking duration and temperature					
Accompaniment is at room temperature					Reheat the accompaniment or keep them covered under pick up counter					

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	

PRACTICAL MANUAL										
B.Sc Culinary Art										
SUBJECT:	International Trade Test MEI			IU NO:	15	15 Teacher: Subrata Routh				
TOPIC:	Continenta	l Cuisine 3		SEMESTER:		_	ŀ	HOURS:	3 hours 45 mins	
TOPIC:	1 Soup			SEIVI	ESTER:	5	ŀ	proved B	Deputy Director	
RESOURCES: Equipment and U	tensils such	n as Workir	ng Table. Ref	frigerator.	Baking over	n. Baking travs	s. Souffle m	nould etc.		
		. 40 11011111	.8 144.0, 110.		zamily over	in Daming trays	,, ••••••••••••••••••••••••••••••••••••			
REFERRENCES: 1) Bakery & C	onfectione	ry: Author	Parvinder Si	ngh Bali p	ublished by	Oxford Univer	rsity			
							-			
LEARNING OBJECTIVES:										
1	Students sh	ould be ab	le to name i	ngredients	and list dov	vn steps of eac	ch preparat	tion as per	standard recipe.	
2	Students sh	ould be ab	le to prepare	e each disl	n with perfec	ct texture, and	colour; an	d also be a	able to present perfectly.	
METHODOLOGY:										
PERTICULA	ARS .		TIME		TASK					
Hygiene & Grooming Check up)		10 mi	nutes	Students h	Students have to maintain high standard Hygiene and Groom				
					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						
			2hr 30mins		Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en					
Cooking					place for Salad (cutting food ingredients, making salad dressing); Mis-en					
					Get ready for presentation					
Presentation			15 mi	nutes	Present all	Food items w	ith proper	Garnish		
Tasting			15 minutes		Tasting will be done by Teacher & Students also to know exact character					
			13 1111		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 is very thick or thin					Adjust the liquid quantity					
Main course (Chicken or fish) is dry					Adjust cooking duration and temperature					
Accompaniment is at room temperature					Reheat the accompaniment or keep them covered under pick up counter					

Dessert is not properly set	Refrigerate the item for longer duration, if served chilled
LEARNING OUTCOME	
· Students are able to prepare all all dishes within the scheduled hours	
· They are able to Present Food in a proper manner with Garnish	
· They are able to explain about the dishes	