



School of Hospitality and Culinary Art The Neotia University

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| 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 Hours | 04 Hours per week |
| 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.

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| 12 | Italian Cuisine 3 (Surprise Cookery) 1 Soup 1 Salad | 4 |
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| PRACTICAL MANUAL | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 1 | Teacher: Subrata Routh | |
| TOPIC: | <u>French Cuisine 1</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 methods | | |
| | | | Share with them some Presentation ideas | | |
| | | | Groom them about Social distance and maintain inside Practical Lab | | |
| Cooking | | 2hr 30mins | Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 2 | Teacher: Subrata Routh | |
| TOPIC: | <u>Italian Cuisine 1</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Bread mould etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 methods | | |
| | | | Share with them some Presentation ideas | | |
| | | | Groom them about Social distance and maintain inside Practical Lab | | |
| Cooking | | 2hr 30mins | Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 3 | Teacher: Subrata Routh | |
| TOPIC: | <u>Chinese Cuisine 1</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Bread mould etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 methods | | |
| | | | Share with them some Presentation ideas | | |
| | | | Groom them about Social distance and maintain inside Practical Lab | | |
| Cooking | | 2hr 30mins | Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 4 | Teacher: Subrata Routh | |
| TOPIC: | <u>Indian Cuisine 1</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, cake tin, cake stand etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 5 | Teacher: Subrata Routh | |
| TOPIC: | <u>Continental Cuisine 1</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Baking trays, rolling pin etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 methods | | |
| | | | Share with them some Presentation ideas | | |
| | | | Groom them about Social distance and maintain inside Practical Lab | | |
| Cooking | | 2hr 30mins | Mis en place for soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | |

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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 6 | Teacher: Subrata Routh | |
| TOPIC: | French Cuisine 2 | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, rolling pin etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 7 | Teacher: Subrata Routh | |
| TOPIC: | Italian Cuisine 2 | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Baking trays, rolling pin etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 8 | Teacher: Subrata Routh | |
| TOPIC: | <u>Chinese Cuisine 2</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Baking trays, rolling pin etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 9 | Teacher: Subrata Routh | |
| TOPIC: | Indian Cuisine 2 | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Baking trays, rolling pin etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 10 | Teacher: Subrata Routh | |
| TOPIC: | <u>Continental Cuisine 2</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Dough Mixer etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| LEARNING OBJECTIVES: | | | | | |
| 1 | Students should be able to name ingredients and list down steps of each preparation as per standard recipe. | | | | |
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| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 11 | Teacher: Subrata Routh | |
| TOPIC: | French Cuisine 3 | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, galssware, salamnder etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 12 | Teacher: Subrata Routh | |
| TOPIC: | <u>Italian Cuisine 3</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, Souffle mould etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 13 | Teacher: Subrata Routh | |
| TOPIC: | <u>Chinese Cuisine 3</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, Souffle mould etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 14 | Teacher: Subrata Routh | |
| TOPIC: | <u>Indian Cuisine 3</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, Souffle mould etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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|--|---|
| 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 | | | | | |
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| B.Sc Culinary Art | | | | | |
| SUBJECT: | International Trade Test | MENU NO: | 15 | Teacher: Subrata Routh | |
| TOPIC: | <u>Continental Cuisine 3</u> | SEMESTER: | 5 | HOURS: | 3 hours 45 mins |
| | 1 Soup | | | approved By | Deputy Director |
| RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, Souffle mould etc. | | | | | |
| REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University | | | | | |
| 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 perfectly. | | | | |
| 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 soup, (making stock, cutting foods, garnish etc); Mis en place for Salad (cutting food ingredients, making salad dressing); Mis-en Get ready for presentation | | |
| Presentation | | 15 minutes | Present all Food items with proper Garnish | | |
| Tasting | | 15 minutes | Tasting will be done by Teacher & Students also to know exact character of the dish | | |
| Closing | | 20 minutes | Cleaning of all equipments | | |
| | | | Closing has to be done as per SOP | | |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION : | | | | | |
| POSSIBLE ERRORS | | | RECTIFICATION | | |
| Soup 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 | | |

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|--|---|
| 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 | |