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 (Hospitality Trade Test Practical)
Credit Points	2
Weekly Delivery/	04 Hours per week
Contact Hours	104 Hours per week
Resource	Equipment and Utensils such as Working Table, Refrigerator, Slicing Machine, Baking
Requirements	oven, Steamer, Cooking Range etc.
Class conducted at	School of Hospitality and Culinary Art
Building	School of Hospitality and Culinary Art
Prepared by	Mr. Atin Das

Course Description

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

Course Outcomes (COs)/ Learning Outcomes (LOs)

After completion of the semester

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

Parameters required from the students:

• Basic skills of cooking of International food & presentation

Prescribed and Recommended Readings:

Required Textbook(s)

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

Recommended Readings

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

Other Learning Resources for use:

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

	Hospitality Trade Test Lab	
	Semester 5	
	B.Sc Culinary Art	
SL NOS	TOPIC French Cuisine 1	HOURS
1	1 Soup	
	1 Salad 1 Main course with accompaniment	4
	1 Main course with accompaniment 1 Dessert	
	Italian Cuisine 1	
	1 Soup 1 Salad	4
2	1 Main course with accompaniment	-
	1 Dessert	
	Chinese Cuisine 1 1 Soup	
3	1 Salad	4
	1 Main course with accompaniment	
	1 Dessert Indian Cuisine 1	
	1 Soup	
	1 Salad	
4	1 Main course with accompaniment 1 Dessert	4
	Conti Cuisine 1	
	1 Soup	
5	1 Salad 1 Main course with accompaniment	4
	1 Dessert	
	French Cuisine 1 1 Soup	
	1 Salad	
	1 Main course with accompaniment	
6	1 Dessert Italian Cuisine 1	4
	1 Soup	
7	1 Salad	4
	1 Main course with accompaniment	
	1 Dessert Chinese Cuisine 1	
	1 Soup	
8	1 Salad 1 Main course with accompaniment	4
۰	1 Dessert	*
	Indian Cuisine 1	
9	1 Soup 1 Salad	4
	1 Main course with accompaniment	
	1 Dessert Conti Cuisine 1	
	1 Soup	
10	1 Salad	4
	1 Main course with accompaniment	
	1 Dessert French Cuisine 1	
	1 Soup	
11	1 Salad 1 Main course with accompaniment	4
**	1 Dessert	-
	Italian Cuisine 1	
	1 Soup	
12	1 Salad 1 Main course with accompaniment	4
L	1 Main course with accompaniment 1 Dessert	L
	Chinese Cuisine 1	
13	1 Soup 1 Salad	4
13	1 Main course with accompaniment	-
	1 Dessert	
	Indian Cuisine 1 1 Soup	
14	1 Salad	4
	1 Main course with accompaniment 1 Dessert	
	Conti Cuisine 1	
	1 Soup	
15	1 Salad 1 Main course with accompaniment	4
	1 Dessert	
Total		60

		PRACTICA	L MANUAL		
		B.Sc Culir	nary Art		
SUBJECT:	Hospitality Trade Test	MENU NO:	1	Faculty:	
	French Cuisine 1			HOURS:	3 hours 45 mins
TOPIC:	1 Soup	SEMESTER:	5		
TOPIC:	1 Salad	SEIVIESTER:	5	Approved By:	Deputy Director
	1 Main course with				

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

RESOURCES: Equipment and Utensils such as Working Table, Chinese Cooking Range, wok, broom etc.

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

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- https://drive.google.com/file/d/1n1la6rZoPf0KtpLt-HoF2w32YC4Ruq1z/view?usp=sharing

METHODOLOGY:

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
		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
		Prepare soup and salad
Cooking	2hr 30mins	Prepare main course with accompaniment
		Prepare dessert
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
rasting	15 minutes	of the dish
Closing	20 minutes	Cleaning of all equipments
Ciosnig	20 minutes	Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

POSSIBLE ERRORS	RECTIFICATION
Soup taste is blant	Heat little oil add chop garlic ginger and red chilli paste & add into soup
Main course looking dry	Add little chicken stock and cook for 1 minute
Dessert not set properly	Keep in fridge for some more time

RESULT ANALYSIS

After making salad keep in fridge preparing dessert keep in fridge

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		PRACTICAL	MANUAI		
		B.Sc Culina	ry Art		
SUBJECT:	Hospitality Trade Test	MENU NO:	2	Faculty:	
	Italian Cuisine 1			HOURS:	3 hours 45 mins
TOPIC:	1 Soup	SEMESTER: 5			
TOPIC.	IC: 1 Salad	SEIVIESTEN.	5	Approved By:	Deputy Director
	1 Main course with				
	0.Y.M.C.O.Y.M.				
	OUTCOME				
 Students 	are able to prepare all 4 dishes				
 They are 	able to Present Food in a correct	manner with Garnish			
They are	able to explain the dishes				
DESCHIDE	S: Equipment and Utensils sucl	as Working Table Cookir	ng Range Dee	n Fat Friver etc	

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- https://drive.google.com/drive/folders/1RyvotzoSS0AFpQsFLqs7Vb7EegKeTkON?usp=sharing

METHODOLOGY:

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
		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
		Prepare soup and salad
Cooking	2hr 30mins	Prepare main course with accompaniment
		Prepare dessert
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
Tasting	13 minutes	of the dish
Closing	20 minutes	Cleaning of all equipments
Ciosing	20 minutes	Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

POSSIBLE ERRORS	RECTIFICATION
Soup taste is blant	Heat little oil add chop garlic ginger and red chilli paste & add into soup
Main course looking dry	Add little chicken stock and cook for 1 minute
Dessert not set properly	Keep in fridge for some more time

RESULT ANALYSIS

After making salad keep in fridge
After preparing dessert keep in fridge

			PRACTICAI	L MANUA	L	
			B.Sc Culin	ary Art		
SUBJECT: Hosp	itality Trade Te	st	MENU NO:	3	Faculty:	
Chin	ese Cuisine 1				HOURS:	3 hours 45 mins
TOPIC: 1 So	up		SEMESTER:	5		
1 Sa	1 Salad		SEIVIESTER:	3	Approved By:	Deputy Director
1 M	ain course with	1				
LEARNING OUT	COME					
• Students are abl		4 dishes				
They are able to			ner with Garnish			
They are able to						
RESOURCES: Equ	uipment and U	tensils such as	Working Table, Cookii	ng Range,Gri	ddle, Deep fat frie	er etc.
			: Author Michael F. N			
			0.0000, 111, 10020000111	· pQsr Lqs/ v)	b7EegKeTkON?us	sp=sharing
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PERTICU	LARS		E		TAS	
PERTICU	LARS	TIM	E Studen	ts have to mai	TAS	K
PERTICU Hygiene & Groomi	LARS	TIM	E Studen Instruc Share v	ts have to mai	TAS intain high standard out recipes, mise-en ne Presentation idea	K I Hygiene and Grooming as per SOP -place, cooking methodology
PERTICU Hygiene & Groomi	LARS	TIM 10 minutes	E Studen Instruc Share v	ts have to mai	TAS intain high standard out recipes, mise-en ne Presentation idea	K I Hygiene and Grooming as per SOP -place, cooking methodology
PERTICU Hygiene & Groomi Briefing	LARS	TIM 10 minutes 15 minutes	E Studen Instruction Share volume Groom Prepar	et students about S re soup and sal	TASI intain high standard out recipes, mise-en ne Presentation idea social distance and	K I Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab
PERTICU Hygiene & Groomi Briefing	LARS	TIM 10 minutes	E Studen Instruct Share versions Frepare Prepare	et students about Stree soup and sale main course	TAS intain high standard out recipes, mise-en he Presentation idea social distance and	K I Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab
PERTICU Hygiene & Groomi Briefing Cooking	LARS	TIM 10 minutes 15 minutes 2hr 30mins	E Studen Instruct Share versions Frepare Prepare Prepare Prepare	ats have to main at students about them some them about the soup and sale main course the dessert	TAS intain high standard out recipes, mise-en he Presentation idea social distance and lad with accompanime	K I Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab
PERTICU Hygiene & Groomi Briefing Cooking	LARS	TIM 10 minutes 15 minutes	E Studen Instruct Share version Officering Prepare Prepare Prepare Present	ats have to main at students about them some them about Side soup and sale main course the dessert all Food item.	TAS intain high standard out recipes, mise-en ne Presentation idea social distance and lad with accompanime as with proper Garn	K I Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab nt
PERTICU Hygiene & Groomi Briefing Cooking Presentation	LARS	TIM 10 minutes 15 minutes 2hr 30mins	E Studen Instruct Share version Officering Prepare Prepare Prepare Present	ats have to main at students about them some them about Side soup and sale main course the dessert all Food item.	TAS intain high standard out recipes, mise-en ne Presentation idea social distance and lad with accompanime as with proper Garn	K I Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab nt
PERTICU Hygiene & Groomi Briefing Cooking Presentation Tasting	LARS	TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes	E Studen • Instruct • Share very trooper of the prepare of the pr	ats have to main at students about them some them about Side soup and sale main course the dessert all Food item.	TAS intain high standard out recipes, mise-en ne Presentation idea social distance and lad with accompanime as with proper Garn by Teacher & Stude	K I Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab nt
PERTICU Hygiene & Groomi Briefing Cooking Presentation Tasting	LARS	TIM 10 minutes 15 minutes 2hr 30mins 15 minutes	E Studen Instruct Share value Groom Prepare Prepare Prepare Present Tasting dish Cleanin	et students about them some them about Stee soup and sale main course the dessert that Il Food item will be done be	TAS intain high standard out recipes, mise-en ne Presentation idea social distance and lad with accompanime as with proper Garn by Teacher & Stude ments	K I Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab nt
PERTICU Hygiene & Groomi Briefing Cooking Presentation Tasting Closing	LARS ng Check up	TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 15 minutes 20 minutes	E Studen Instruct Share v Groon Prepare Prepare Prepare Present Tasting dish Cleanin Closing	ats have to main them some them about Side soup and sale main course the dessert that Il Food item will be done but go of all equipments.	TAS intain high standard out recipes, mise-en ne Presentation idea social distance and lad with accompanime as with proper Garn by Teacher & Stude ments	K I Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab nt
PERTICU Hygiene & Groomi Briefing Cooking Presentation Tasting Closing	LARS ng Check up	TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes 20 minutes	E Studen Instruct Share v Groon Prepare Prepare Prepare Present Tasting dish Cleanin Closing	ats have to main them some them about Side soup and sale main course the dessert that Il Food item will be done but go of all equipments.	TASI intain high standard out recipes, mise-en ne Presentation idea social distance and lad with accompanime ns with proper Garn by Teacher & Stude ments ne as per SOP	K I Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab nt ish ents also to know exact character of the
Hygiene & Groomi Briefing Cooking Presentation	LARS ng Check up	TIM 10 minutes 15 minutes 2hr 30mins 15 minutes 20 minutes 20 minutes	E Studen Instruct Share v Groom Prepare Prepare Prepare Present Tasting dish Cleanin Closing	et students abo with them som them about S re soup and sal e main course re dessert t all Food item will be done b	TASI intain high standard out recipes, mise-en ne Presentation idea social distance and lad with accompanime ns with proper Garn by Teacher & Stude ments ne as per SOP	K I Hygiene and Grooming as per SOP -place, cooking methodology s maintain inside Practical Lab nt ish ents also to know exact character of the

Add little chicken stock and cook for 1 minute

Keep in fridge for some more time

RESULT ANALYSIS

Main course looking dry

Dessert not set properly

After making salad keep in fridge dessert keep in fridge

After preparing

					MANUAL	1	
			В	.Sc Culina	ry Art		
SUBJECT:	Hospitality Trade Te	st	MENU	J NO:	4	Faculty:	
	Indian Cuisine 1					HOURS:	3 hours 45 mins
TOPIC:	1 Soup		SEME	STER:	5		
	1 Salad					Approved By:	Deputy Director
	1 Main course with	h .					
LEARNING	OUTCOME						
Students	are able to prepare all	1 4 dishes					
 They are 	able to Present Food i	in a correct manne	er with Garı	nish			
	able to explain the dis						
RESOURCE	ES: Equipment and U	Itensils such as V	Vorking Ta	ble, Cookii	ng Range, Ove	en, Deep fat frier o	etc.
REFERENC	CES: 1) Internation						
	2) Internationa	l Cuisine Book:	Author Jer	emy McVe	igh:		
VIDEO LIN	K https://drive.goo	ogle.com/drive/fo	lders/1Ryv	otzoSS0AF	pQsFLqs7Vb	7EegKeTkON?us	p=sharing
METHODO	TOGY ·						
	RTICULARS	TIME	7			TASK	
	Grooming Check up	10 minutes		Students	have to mainta		Hygiene and Grooming as per SC
rijgiene ee c	or coming circum up	To minutes		Bradeins	nave to manne	um mgm standard 1	lygione and Grooming as per se
				• Instruc	t students abo	ut recipes, mise-en-	-place, cooking methodology
Briefing		15 minutes		Share v	vith them some	e Presentation ideas	S
				 Groom 	them about S	ocial distance and	maintain inside Practical Lab
					e soup and sal		
Cooking		2hr 30mins		Prepare main course with accompaniment			
				1	e dessert		
Presentation		15 minutes				s with proper Garni	
Tasting		15 minutes			will be done b	y Teacher & Stude	nts also to know exact character
-		-		of the dish	C 11 .		
Closing		20 minutes			g of all equipn		
				Closing	has to be done	e as per SOP	
DOCCIDI E	COLIDCES OF EDD	ODC & DECTIE	ICATION				
PUSSIBLE	SOURCES OF ERRO POSSIBLE ER		ICATION	:		RECTIFICATI	ON
Soup taste is		RUKS		Heat little o	il add chon ga		chilli paste & add into soup
					1 0	<u> </u>	1 1
Main course l	looking ary					nd cook for 1 minu	ıc
Dessert not se	et properly			Keep in fric	lge for some m	nore time	
	- • •						
DECITE	NAT WOLC						
RESULT AN							A C.
Anter making	salad keep in fridge						After

preparing dessert keep in fridge

			PRACTIC	AL MANUAI		
			B.Sc C	ulinary Art		
SUBJECT:	Hospitality Trade Te	st	MENU NO:	5	Faculty:	
	Continental Cuising	e 1			HOURS:	3 hours 45 mins
TOPIC:	1 Soup		SEMESTER:	5		
TOPIC.	1 Salad		SEIVIESTEN.	3	Approved By:	Deputy Director
	1 Main course with	1				
LEADNING	OUTCOME					
	are able to prepare all	1 dichas				
	able to Present Food i		r with Garnish			
	able to explain the dis		i with Garmsn			
	S: Equipment and U		orking Table (ooking Range Dee	en Fat Friver Grid	Idle etc
				* * * * * * * * * * * * * * * * * * *	· F J ,	
		l Cuisine Book: A	Author Jeremy !	AcVeigh:	h7EeσKeTkON?us	sn=sharing
VIDEO LIN	2) Internationa K https://drive.goo	l Cuisine Book: A	Author Jeremy !	AcVeigh:	b7EegKeTkON?us	sp=sharing
VIDEO LIN	2) Internationa K https://drive.goo	l Cuisine Book: A	Author Jeremy I Iders/1RyvotzoS	AcVeigh:	b7EegKeTkON?us TASK	sp=sharing
VIDEO LIN METHODO PEF	2) Internationa K https://drive.goo	l Cuisine Book: A	Author Jeremy I Iders/1RyvotzoS	AcVeigh: SOAFpQsFLqs7V	TASK	sp=sharing Hygiene and Grooming as per SO
VIDEO LIN METHODO PEF	2) Internationa K https://drive.goo LOGY : RTICULARS	l Cuisine Book: A gle.com/drive/fol	Author Jeremy I Iders/1RyvotzoS	AcVeigh: S0AFpQsFLqs7V	TASK tain high standard F	Hygiene and Grooming as per SO
VIDEO LIN METHODO PEF Hygiene & C	2) Internationa K https://drive.goo LOGY : RTICULARS	Cuisine Book: A gle.com/drive/fol TIME 10 minutes	Author Jeremy I	AcVeigh: S0AFpQsFLqs7V dents have to main instruct students about	TASK tain high standard I out recipes, mise-en	Hygiene and Grooming as per SO -place, cooking methodology
VIDEO LIN METHODO PER Hygiene & C	2) Internationa K https://drive.goo LOGY : RTICULARS	l Cuisine Book: A gle.com/drive/fol	Author Jeremy I	AcVeigh: S0AFpQsFLqs7V dents have to main nstruct students abordance with them som	TASK tain high standard I but recipes, mise-en the Presentation idea	Hygiene and Grooming as per SO -place, cooking methodology
VIDEO LIN METHODO PEF Hygiene & (2) Internationa K https://drive.goo LOGY : RTICULARS	Cuisine Book: A gle.com/drive/fol TIME 10 minutes	Author Jeremy Iders/1RyvotzoS	dents have to main struct students abothere with them som froom them about Serepare soup and sa	TASK tain high standard I out recipes, mise-en ne Presentation idea social distance and	Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab
WIDEO LIN METHODO PER Hygiene & (2) Internationa K https://drive.goo LOGY : RTICULARS	Cuisine Book: A gle.com/drive/fol TIME 10 minutes	Author Jeremy I	dents have to main instruct students about the sort of them about the students about the	TASK tain high standard I out recipes, mise-en he Presentation idea social distance and	Hygiene and Grooming as per SO place, cooking methodology s maintain inside Practical Lab
WIDEO LIN METHODO PER Hygiene & C Briefing Cooking	2) Internationa K https://drive.goo LOGY : RTICULARS	TIME 10 minutes 2hr 30mins	Author Jeremy I	dents have to main instruct students about some of them about some or them about some or them are with them some or them about some or the s	TASK tain high standard I- out recipes, mise-en ne Presentation idea social distance and lad with accompanime	Hygiene and Grooming as per SO -place, cooking methodology s maintain inside Practical Lab
VIDEO LIN METHODO PEF Hygiene & C Briefing Cooking	2) Internationa K https://drive.goo LOGY : RTICULARS	Cuisine Book: A gle.com/drive/fol TIME 10 minutes 15 minutes	Author Jeremy I	dents have to main about some them about some pare main course prepare dessert resent all Food item.	TASK tain high standard I but recipes, mise-en ne Presentation idea social distance and lad with accompanime	Hygiene and Grooming as per SO -place, cooking methodology s maintain inside Practical Lab nt
WIDEO LIN METHODO PEH Hygiene & C Briefing Cooking	2) Internationa K https://drive.goo LOGY : RTICULARS	TIME 10 minutes 2hr 30mins	Author Jeremy I	dents have to main about Strepare soup and sa repare main course prepare dessert resent all Food item string will be done to the course of the	TASK tain high standard I but recipes, mise-en ne Presentation idea social distance and lad with accompanime	Hygiene and Grooming as per SO -place, cooking methodology s maintain inside Practical Lab
VIDEO LIN METHODO PEF	2) Internationa K https://drive.goo LOGY : RTICULARS	TIME 10 minutes 15 minutes 2hr 30mins 15 minutes	Author Jeremy I ders/1RyvotzoS	dents have to main about Strepare soup and sa repare main course prepare dessert resent all Food item string will be done to the course of the	TASK tain high standard I but recipes, mise-en he Presentation idea social distance and lad with accompanime his with proper Garn by Teacher & Stude	Hygiene and Grooming as per SO -place, cooking methodology s maintain inside Practical Lab nt

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

POSSIBLE ERRORS	RECTIFICATION
Soup taste is blant	Heat little oil add chop garlic ginger and red chilli paste & add into soup
Main course looking dry	Add little chicken stock and cook for 1 minute
Dessert not set properly	Keep in fridge for some more time

RESULT ANALYSIS

After making salad keep in fridge
After preparing dessert keep in fridge

					MANUAL	1			
	T			Sc Culina		- I			
SUBJECT:	,,		t MENU NO:		6	Faculty:	la		
	French Cuisine 1					HOURS:	3 hours 45 mins		
TOPIC:	1 Soup			STER:	5				
	1 Salad 1 Main course with					Approved By:	Deputy Director		
	1 Main course with	1							
LEADNING	OUTCOME								
	OUTCOME are able to prepare all	4 diahaa							
	able to Present Food i		vyith Com	mi ah					
			with Gar	IIISII					
	able to explain the dis		orking T	abla Caals	na Panaa Daa	n Fot Frivan Crid	dlo ete		
RESOURCE	5. Equipment and C	telislis such as vv	OI KING 1	abie, Cooki	ing Kange,Dee	p rat rilyer, Gild	die etc.		
REFERENC	ES: 1) Internation	al Cuisina Rook:	Author M	lichaal F N	Jones.				
NET EXERC	· · · · · · · · · · · · · · · · · · ·	l Cuisine Book: A			/				
VIDEO LINI	K https://drive.goo	gle.com/drive/fol	ders/1Ry	votzoSS0A	FpQsFLqs7Vb	7EegKeTkON?us	p=sharing		
METHODO	LOGY:								
PER	TICULARS	TIME		TASK					
Hygiene & G	Frooming Check up	10 minutes		Student	s have to mainta	ain high standard F	lygiene and Grooming as per SO		
				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					
				Prepare soup and salad Prepare main source with accompanion at					
Cooking		2hr 30mins	Prepare main course with accompaniment						
				Prepare dessert					
Presentation		15 minutes		Preser	nt all Food items	s with proper Garn	sh		
Tasting		15 minutes		Tasting	g will be done b	y Teacher & Stude	nts also to know exact character		
		15		of the dish					
Closing		20 minutes		Cleaning of all equipments					
				Closing has to be done as per SOP					
POSSIBLE S	SOURCES OF ERRO		CATION	:					
3 1	POSSIBLE ERI	RORS		TT 4 11441	1 11 1	RECTIFICATI			
Soup taste is l				Heat little oil add chop garlic ginger and red chilli paste & add into soup					
Main course l	looking dry					nd cook for 1 minu	te		
Dessert not se	et properly			Keep in fri	dge for some m	ore time			
Dessert not se	n property								
RESULT AN	NALYSIS								

		PRACTICAL B.Sc Culinar		-		
SUBJECT: Hospitality Trade Test MENU NO: 7 Faculty:						
Italian Cuisine 1	Italian Cuisine 1	HOURS:	HOURS:	3 hours 45 mins		
TOPIC:	1 Soup 1 Salad 1 Main course with accompaniment	SEMESTER:	5	Approved By:	Deputy Director	

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

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

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

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- https://drive.google.com/drive/folders/1RyvotzoSS0AFpQsFLqs7Vb7EegKeTkON?usp=sharing

METHODOLOGY:

PERTICULARS	TIME	TASK				
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP				
		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				
		Prepare soup and salad				
Cooking	2hr 30mins	Prepare main course with accompaniment				
		Prepare dessert				
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				
rusting	15 minutes	of the dish				
Closing	20 minutes	Cleaning of all equipments				
Closing	20 minutes	Closing has to be done as per SOP				

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

POSSIBLE ERRORS	RECTIFICATION		
Soup taste is blant	Heat little oil add chop garlic ginger and red chilli paste & add into soup		
Main course looking dry	Add little chicken stock and cook for 1 minute		
Dessert not set properly	Keep in fridge for some more time		

RESULT ANALYSIS

After making salad keep in fridge preparing dessert keep in fridge

After

PRACTICAL MANUAL							
B.Sc Culinary Art							
SUBJECT: Hospitality Trade Test MENU NO: 8 Faculty:							
	Chinese Cuisine 1			HOURS:	3 hours 45 mins		
TOPIC:	1 Soup 1 Salad	SEMESTER:	5	Approved By:	Deputy Director		

- Students are able to prepare all 3 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- -- https://drive.google.com/file/d/1LqzFACk7apAMA7wXvZ17r_wm-Y5MKNXC/view?usp=sharing

METHODOLOGY:

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
		 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
		Prepare soup and salad
Cooking	2hr 30mins	Prepare main course with accompaniment
		Prepare dessert
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
Tasting	13 minutes	of the dish
Closing	20 minutes	Cleaning of all equipments
Closing	20 Illillutes	Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

POSSIBLE ERRORS	RECTIFICATION		
Soup taste is blant	Heat little oil add chop garlic ginger and red chilli paste & add into soup		
Main course looking dry	Add little chicken stock and cook for 1 minute		
Dessert not set properly	Keep in fridge for some more time		

RESULT ANALYSIS

After making salad keep in fridge dessert keep in fridge

After preparing

PRACTICAL MANUAL							
B.Sc Culinary Art							
SUBJECT: Hospitality Trade Test MENU NO: 9 Faculty:							
Indian Cuisi	Indian Cuisine 1			HOURS:	3 hours 45 mins		
ТОРІС:	1 Soup 1 Salad 1 Main course with	SEMESTER:	5	Approved By:	Deputy Director		

- Students are able to prepare all 3 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- https://www.youtube.com/watch?v=oZy-RvpWvgg

https://www.youtube.com/watch?v=skgsn2PKZ1w

METHODOLOGY:

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
		 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
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		Prepare dessert
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
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Closing	20 minutes	Cleaning of all equipments
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POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

POSSIBLE ERRORS	RECTIFICATION
Soup taste is blant	Heat little oil add chop garlic ginger and red chilli paste & add into soup
Main course looking dry	Add little chicken stock and cook for 1 minute
Dessert not set properly	Keep in fridge for some more time

RESULT ANALYSIS

After making salad keep in fridge

After preparing dessert keep in fridge

	PRACTICAL MANUAL							
B.Sc Culinary Art								
SUBJECT:	Hospitality Trade Test	MENU NO:	10	Faculty:				
	Continental Cuisine 1			HOURS:	3 hours 45 mins			
TOPIC:	1 Soup 1 Salad 1 Main course with accompaniment	SEMESTER:	5	Approved By:	Deputy Director			

- Students are able to prepare all 3 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- https://drive.google.com/file/d/1apo9Wyq71wuiKOYAG-0tm9hRCwWp-v57/view?usp=sharing

METHODOLOGY:

PERTICULARS	TIME	TASK				
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP				
		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				
		Prepare soup and salad				
Cooking	2hr 30mins	Prepare main course with accompaniment				
		Prepare dessert				
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				
Tasting	13 Illillares	of the dish				
Closing	20 minutes	Cleaning of all equipments				
Closing	20 Illillutes	Closing has to be done as per SOP				

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

OBBIDED BOOKEDS OF BRICORS & RECTITION V				
POSSIBLE ERRORS	RECTIFICATION			
Soup taste is blant Heat little oil add chop garlic ginger and red chilli paste & add				
Main course looking dry	Add little chicken stock and cook for 1 minute			
Dessert not set properly	Keep in fridge for some more time			

RESULT ANALYSIS

After making Pizza dough, first divide into portion then leave for fermentation

Pasta need to boil till al dante

cooking Pizza in the oven must careful about oven temperature

While

	PRACTICAL MANUAL						
	B.Sc Culinary Art						
SUBJECT: Hospitality Trade Test MENU NO: 11 Faculty:							
	French Cuisine 1			HOURS:	3 hours 45 mins		
TOPIC:	1 Soup 1 Salad 1 Main course with accompaniment	SEMESTER:	5	Approved By:	Deputy Director		

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

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

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

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- https://www.youtube.com/watch?v=v3rOKyNwxcM

METHODOLOGY:

PERTICULARS	TIME	TASK			
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP			
		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			
		Prepare soup and salad			
Cooking	2hr 30mins	Prepare main course with accompaniment			
		Prepare dessert			
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			
i astilig	13 minutes	of the dish			
Closing	20 minutes	Cleaning of all equipments			
Ciosing	20 minutes	Closing has to be done as per SOP			

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

POSSIBLE ERRORS	RECTIFICATION		
Soup taste is blant Heat little oil add chop garlic ginger and red chilli paste & add into so			
Main course looking dry	Add little chicken stock and cook for 1 minute		
Dessert not set properly	Keep in fridge for some more time		

RESULT ANALYSIS

After making salad keep in fridge After preparing dessert keep in fridge

	PRACTICAL MANUAL						
B.Sc Culinary Art							
SUBJECT: Hospitality Trade Test MENU NO: 12 Faculty:							
	Italian Cuisine 1			HOURS:	3 hours 45 mins		
TOPIC:	1 Soup 1 Salad 1 Main course with accompaniment	SEMESTER:	5	Approved By:	Deputy Director		

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

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

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

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- https://www.inspiredtaste.net/15938/easy-and-smooth-hummus-recipe/

-- https://www.youtube.com/watch?v=0Yk6ffx_TU8

https://www.inspiredtaste.net/24825/baba-ganoush-recipe-roasted-eggplant-dip/

METHODOLOGY:

PERTICULARS	TIME	TASK			
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP			
		 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			
		Prepare soup and salad			
Cooking	2hr 30mins	Prepare main course with accompaniment			
		Prepare dessert			
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			
Tasting	15 minutes	of the dish			
Closing	20 minutes	Cleaning of all equipments			
Closing	20 minutes	Closing has to be done as per SOP			

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

POSSIBLE ERRORS	RECTIFICATION
Soup taste is blant	Heat little oil add chop garlic ginger and red chilli paste & add into soup
Main course looking dry	Add little chicken stock and cook for 1 minute
Dessert not set properly	Keep in fridge for some more time

RESULT ANALYSIS

After making salad keep in fridge preparing dessert keep in fridge

After

PRACTICAL MANUAL B.Sc Culinary Art						
	Chinese Cuisine 1		5	HOURS:	3 hours 45 mins	
TODIC	1 Soup	CENTECTED				
TOPIC:	1 Salad	SEMESTER:		Approved By:	Deputy Director	
	1 Main course with					

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

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

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

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- https://www.youtube.com/watch?v=rvFG-SzIwdM

METHODOLOGY:

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
		 Instruct students about recipes, mise-en-place, cooking methodology
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Closing	20 minutes	Cleaning of all equipments
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POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

POSSIBLE ERRORS	RECTIFICATION				
Soup taste is blant	Heat little oil add chop garlic ginger and red chilli paste & add into soup				
Main course looking dry	Add little chicken stock and cook for 1 minute				
Dessert not set properly	Keep in fridge for some more time				

RESULT ANALYSIS

After making salad keep in fridge dessert keep in fridge

After preparing

	PRACTICAL MANUAL							
	B.Sc Culinary Art							
SUBJECT: Hospitality Trade Test MENU NO: 15 Faculty:								
	Indian Cuisine 1	SEMESTER:		HOURS:	3 hours 45 mins			
ТОРІС:	1 Soup 1 Salad 1 Main course with accompaniment		5	Approved By:	Deputy Director			

- Students are able to prepare all 6 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- https://drive.google.com/drive/folders/1A-3vuQDM4RJQsr1ELF3U_61Shb90ypqw?usp=sharing https://drive.google.com/drive/folders/1HUadh160I735sOv5LxUQtTc2rLJe88F4?usp=sharing https://www.youtube.com/watch?v=ZitAQscSyb0

METHODOLOGY:

TIME	TASK			
10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP			
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15 minutes	Share with them some Presentation ideas			
	Groom them about Social distance and maintain inside Practical Lab			
	Prepare soup and salad			
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15 minutos	Tasting will be done by Teacher & Students also to know exact character			
13 IIIIIutes	of the dish			
20 minutes	Cleaning of all equipments			
20 minutes	Closing has to be done as per SOP			
	10 minutes 15 minutes 2hr 30mins			

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

POSSIBLE ERRORS	RECTIFICATION		
Soup taste is blant	Heat little oil add chop garlic ginger and red chilli paste & add into soup		
Main course looking dry	Add little chicken stock and cook for 1 minute		
Dessert not set properly	Keep in fridge for some more time		

RESULT ANALYSIS

Apply dressing in less quantity for making salad or else salad will become soggy

Final cooking must be done just before serving

Platting should be done just before serving

PRACTICAL MANUAL							
B.Sc Culinary Art							
SUBJECT:	Hospitality Trade Test	MENU NO:	15	Faculty:			
Continental Cuisine 1			HOURS:	3 hours 45 mins			
TOPIC:	1 Soup 1 Salad 1 Main course with accompaniment	SEMESTER:	5	Approved By:	Deputy Director		

- Students are able to prepare all 6 dishes
- They are able to Present Food in a correct manner with Garnish
- They are able to explain the dishes

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

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

2) International Cuisine Book: Author Jeremy McVeigh:

VIDEO LINK -- https://drive.google.com/drive/folders/1A-3vuQDM4RJQsr1ELF3U_61Shb90ypqw?usp=sharing https://www.youtube.com/watch?v=dDIhWUyNU28

METHODOLOGY:

PERTICULARS	TIME	TASK	
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP	
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RESULT ANALYSIS

Apply dressing in less quantity for making salad or else salad will become soggy

Final cooking must be done just before serving

Platting should be done just before serving