

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/ Contact Hours	04 Hours per week
Resource Requirements	Equipment and Utensils such as Working Table, Refrigerator, Slicing Machine, Baking oven, Steamer, Cooking Range etc.
Class conducted at 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	HOURS
1	French Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
2	Italian Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
3	Chinese Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
4	Indian Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
5	Conti Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
6	French Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
7	Italian Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
8	Chinese Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
9	Indian Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
10	Conti Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
11	French Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
12	Italian Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
13	Chinese Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
14	Indian Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
15	Conti Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment 1 Dessert	4
Total		60

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Hospitality Trade Test	MENU NO:	1	Faculty:	
TOPIC:	French Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad 1 Main course with			Approved By:	Deputy Director

LEARNING 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

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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 of the dish
Closing	20 minutes	<ul style="list-style-type: none"> Cleaning of all equipments Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Soup taste is bland	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:	2	Faculty:	
TOPIC:	Italian Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad 1 Main course with			Approved By:	Deputy Director

LEARNING 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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Deep Fat Fryer, 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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 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 taste is bland	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:	3	Faculty:	
TOPIC:	Chinese Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad 1 Main course with			Approved By:	Deputy Director

LEARNING 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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Griddle, 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/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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 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 taste is bland	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
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PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Hospitality Trade Test	MENU NO:	4	Faculty:	
TOPIC:	Indian Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad 1 Main course with			Approved By:	Deputy Director

LEARNING 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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Oven, 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/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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 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 taste is bland	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:	5	Faculty:	
TOPIC:	Continental Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup			Approved By:	Deputy Director
	1 Salad				
	1 Main course with				

LEARNING 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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Deep Fat Fryer, Griddle 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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 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 taste is bland	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:	6	Faculty:	
TOPIC:	French Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad 1 Main course with			Approved By:	Deputy Director

LEARNING 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

RESOURCES: Equipment and Utensils such as Working Table, Cooking Range, Deep Fat Fryer, Griddle 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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 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 taste is bland	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:	7	Faculty:	
TOPIC:	Italian Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad 1 Main course with accompaniment			Approved By:	Deputy Director

LEARNING 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

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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 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 taste is bland	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:	
TOPIC:	Chinese Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad			Approved By:	Deputy Director

LEARNING OUTCOME

- 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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 of the dish
Closing	20 minutes	<ul style="list-style-type: none"> • Cleaning of all equipments • Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Soup taste is bland	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:	9	Faculty:	
TOPIC:	Indian Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad 1 Main course with			Approved By:	Deputy Director

LEARNING OUTCOME

- 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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 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 taste is bland	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:	10	Faculty:	
TOPIC:	Continental Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment	SEMESTER:	5	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- 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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 of the dish
Closing	20 minutes	<ul style="list-style-type: none"> • Cleaning of all equipments • Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Soup taste is bland	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 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:	
TOPIC:	French Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad 1 Main course with accompaniment			Approved By:	Deputy Director

LEARNING 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

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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 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 taste is bland	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:	12	Faculty:	
TOPIC:	Italian Cuisine 1 1 Soup 1 Salad 1 Main course with accompaniment	SEMESTER:	5	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING 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

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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and mantain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 of the dish
Closing	20 minutes	<ul style="list-style-type: none"> • Cleaning of all equipments • 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

PRACTICAL MANUAL

B.Sc Culinary Art

SUBJECT:	Hospitality Trade Test	MENU NO:	13	Faculty:	
TOPIC:	Chinese Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad 1 Main course with			Approved By:	Deputy Director

LEARNING 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

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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 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 taste is bland	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:	
TOPIC:	Indian Cuisine 1	SEMESTER:	5	HOURS:	3 hours 45 mins
	1 Soup 1 Salad 1 Main course with accompaniment			Approved By:	Deputy Director

LEARNING OUTCOME

- 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/1HUadh160I735sOvSLxUQtTc2rLJe88F4?usp=sharing>
<https://www.youtube.com/watch?v=ZitAQscSyb0>

METHODOLOGY :

PERTICULARS	TIME	TASK
Hygiene & Grooming Check up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 of the dish
Closing	20 minutes	<ul style="list-style-type: none"> • Cleaning of all equipments • Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Soup taste is bland	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
 Plating should be done just before serving

PRACTICAL MANUAL**B.Sc Culinary Art**

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

LEARNING OUTCOME

- 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
Briefing	15 minutes	<ul style="list-style-type: none"> • Instruct students about recipes, mise-en-place, cooking methodology • Share with them some Presentation ideas • Groom them about Social distance and maintain inside Practical Lab
Cooking	2hr 30mins	<ul style="list-style-type: none"> • Prepare soup and salad • 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 of the dish
Closing	20 minutes	<ul style="list-style-type: none"> • Cleaning of all equipments • Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Soup taste is bland	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
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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
Plating should be done just before serving