

School of Hospitality and Culinary Art

The Neotia University

Course Name	Techniques of Pan Asia & Middle East
Course Code	CC-CAP302
Course Duration	15 weeks
Semester	3rd
Core/Elective	Core - Culinary Art (Food Production)
Credit Points	2
Weekly Delivery/ Contact Hours	04 Hours per week
Resource Requirements	Equipment and Utensils such as Working Table, Chinese High Pressure Range, Chinese Wok 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 Cooking styles about the Pan Asia & Middle Easter Cuisine. Students will learn the basics of Pan Asian & Middle East Cooking techniques which are actually followed in 5* hotel.

Course Outcomes (COs)/ Learning Outcomes (LOs)

Parameters required from the students: Basic cooking skills Pan Asian & Middle Eastern & presentation skills

Prescribed and Recommended Readings:**Required Textbook(s)**

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

International Cuisine Book: Author Michael F. Nenes

Recommended Readings

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

Handouts given by Chef Instructor

Other Learning Resources for use:

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

Techniques of Pan Asia & Middle East		
SI Nos	TOPIC	HOURS
1	MENU -1 (China) Dim sum Kung Pao Chicken Yangchow fried rice Darsaan (Deep Fried pastry)	4
2	MENU -2 (Japan) Gyoza (Japanese Dumplings with dip) Yakitori (Grilled Chicken) Yaki Udon (Japanese Noddles) Goma Dango (Stuffed sweet rice ball)	4
3	MENU -3 (Thailand) Tord Man Pla (Fried Fish Cakes) Gaeng Kiew Warn Kai (Green Curry with Chicken) Khao Pad (Thai Fried Rice) Cha Yen (Thai Iced Tea)	4
4	MENU -4 (Indonesia) Satay Ayam (Chicken Satay with peanut sauce) Rendang (Beef stew) Nasi Goreng (Indonesian Fried Rice) Sambal Ulek (Chile Sauce)	4
5	MENU -5 (Vietnam) Cha Gio with Nuoc Cham (Fried spring rolls with chile sauce) Pho ga (Chicken noodle soup) Thịt rang cháy cạnh (Stir fried pork glazed with fish sauce) Quẩy thờng (Vietnamese Doughnuts)	4
6	MENU -6 (Korea) Twigim Mandu (Fried Meat Dumplings) Jeyuk bokkeum (Stir fried spicy pork) Sigeumchi Namul (Seasoned spinach) Yak Sik (Steamed Rice Pudding)	4
	MENU -7 (Malaysia & Singapore)	

7	<p>Ayam Kam Heong (Chicken wings with black pepper) Gulai Tumis (Sour fish curry) Nasi Lemak (Traditional Rice preparation) Pisang goreng (Banana Fritter)</p>	4
8	<p>MENU -8 (Burma) Mohinga (Burmese Traditional Soup) Khow suey (Noodles in thick broth) Ohn htamin (Cococnut Rice) Mont Lone Yay Paw (Sticky rice ball with Jaggery)</p>	4
9	<p>MENU -9 (Turkey) Kabak mücveri (Zucchini Fritters) Moussaka (Eggplant and meat preparation) Beyaz Pilave (Plain Pilaf) Yogurtlu samfistigi kek (Yogurt and pistachio cake)</p>	4
10	<p>MENU -10 (Iran) Doogh (Yoghurt drink) Chelou tah dig (Iranian Rice Preparation) Koresht bademjan (Lamb & vegetable stew) Goash-e-feel (Iranian fried pastry)</p>	4
11	<p>MENU - 11 (Syria & Egypt) Adas (Middle Eastern Lentil soup) Kibbeh (stuffed meat balls) Khubz (Arabic Flat Bread) Basbousa (Egyptian Semolina Cake)</p>	4
12	<p>MENU - 12 (Lebanon) Chicken Shwarma Pita Bread (Middle Eastern Rice preparation) Bamia (Lamb and Okra Casserole) Qahwah (Arabic Coffee)</p>	4
13	<p>MENU - 13 (Morocco & Jordan) Harira (Lamb and Vegetable Soup) Tagine (Meat Stew) Msemmen (Moroccan Shallow Fried Bread)</p>	4

	Mescouta (Date filled sponge)	
14	MENU - 14 (China) Wonton Soup (Dumpling Soup) Char Siu (Roast pork in Cantonese Style) Dan Dan Mian(Spicy Noodles) Stir-Fried Bok Choy	4
15	MENU - 15 (Japan) Tempura (Japanese fritters) Toriniku Teriyaki (Chicken Teriyaki) Horenso Goma-ae (Spinach with Sesame Dressing) Yaki soba (Stir fried soba noodles)	4
16	MENU - 16 (Thailand) Tom Kha Gai (Spicy coconut flavoured chicken soup) Pad Kap rao (Stir-Fried with Holy Basil) Pad Thai (Thai Fried Noodles)	4
17	MENU - 17 (Indonesia) Gado Gado (Vegetable Salad) Lapis Daging (Stir-Fried Beef) Laksa Lemak (Chicken, Shrimp, and Rice Noodles in Coconut Sauce) Tumis Terong (Sauted Eggplant)	4
18	MENU - 18 (Vietnam) Bo La Lot (Beef Wrapped in Betel Leaf) Bo Kho (Beef Stew) Mi Quang (Stir fried noodles with pork & shrimp) Rau xanh toi xao (Stir fried greens with garlic)	4
19	MENU - 19 (Korea) Mu Sangchae (Spicy Radish Salad) Bulgogi (Fire Meat) Bibim Gooksu (Spicy Summer Noodles) Hotteok (Korean sweet pancake)	4

20	<p>MENU - 20 (Malaysia & Singapore) Gulai Ayam (Malaysian Chicken curry) Nasi Kunyit (Turmeric Rice) Kacang panjang (Spicy green beans with chile)</p>	4
21	<p>MENU - 21 (Burma) Pe chan gyaw (Burmese spiced split pea fritters) Atho (Burmese Spicy Noodle Salad) Ameetha net aloo hin (Beef & potato curry) Bein mont (Burmese Crepes)</p>	4
22	<p>MENU - 22 (Turkey) Etli Biber Dolmasi (Stuffed green peppers) Shish Kebab Gozleme (stuffed bread) Fırın Sütlaç (Baked Rice pudding)</p>	4
23	<p>MENU - 23 (Iran) Borani Chogondar (Beet and Yogurt Salad) Lavash (Iranian Flat bread) Dal adas (Iranian lentil preparation) Sheer berenj (Persian rice pudding with cardamom)</p>	4
24	<p>MENU - 24 (Syria & Egyptian) Fatayer Sbanikh (Triangle Spinach Pies) Samke Harrah al-Sahara (Baked Fish with Hot Chile Sauce) Muaddas (Rice with Lentils) Ghraybeh (Syrian Sugar Cookies)</p>	4
25	<p>MENU - 25 (Lebanon) Batata harra (Lebanese spicy fried potato) Sfeeha (Lebanese Meat Pie) Fattoush Salad Maamoul (Date cookies)</p>	4
26	<p>MENU - 26 (Morocco & Jordan) Kefta (Skewered minced meat) Zaalouk (Eggplant in tomato sauce) Taboon (Moroccan flat Bread)</p>	4

Chebakia (Deep Fried Pastry)		
27	Practice	4
28	Practice	4
29	Practice	4
30	Practice	4
TOTAL		120

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	1	Teacher:	
TOPIC:	Dim sum Kung Pao Chicken	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Chinese High Pressure Range, Chinese Wok etc.

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

Video Link

https://drive.google.com/file/d/1pNgmg6sLY_-sfJkoo2PkMKetw_Qr3S3J/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	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	Prepare dough & filling for Dimsum, marinate chicken for Kung pao
		Boil rice & mise for Fried Rice, Prepare darsaan dough & deep fry
		Get ready Dim sum, Kung Pao chicken, Yangchow Fried Rice & Darsaan
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If Dough for the dimsum is tight or watery	Adjust the water quantity in the dough
If the dim sum sticks to to the bottom of steamer	Place carrot or any root vegetables slices at the bottom or apply oil inside the
Gravy for Kung pao chicken is too thick	Add more water & simmer for few more minutes.
Gravy for Kung pao chicken is too thin	Simmer for few more minutes

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	2	Teacher:	
TOPIC:	Gyoza Yakitori	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils e.g. Working Table, Chinese High Pressure Range, Chinese Wok, dim sum basket etc.

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

Video link

<https://drive.google.com/file/d/1VuLwQR9SpW-hRyE9HDmm9B57OM9xK8S-/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	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	Prepare dough & filling for Gpyza, marinate chicken for Yakitori
		Boil noodles & mise for noodles, prepare dough& fillings for Goma dango
		Get ready with Gyoza, Yakitori, Yaki Udon & Goma Dango
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If Dough for the goyza is tight or watery	Adjust the water quantity in the dough
If the Goyza sticks to to the bottom of steamer	Place carrot or any root vegetables slices at the bottom or apply oil inside the
If Yakitori is too dark & tough after cooking	Adjust heat during cooking, frequently baste with marinade
If Noodles are sticking to each other	Apply oil & keep aside

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	3	Teacher:	
TOPIC:	Tord Man Pla Gaeng Kiew Warn Kai	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Chinese Range, Wok, Griddle plate & refrigerator etc.

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

Video Link

https://drive.google.com/file/d/1YU6_sWzQuSknJuzPkS4LCUgDQOgsZIFc/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	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	Process fish for fish cakes, Mis-en-place for chicken in green curry
		Mise-en-place for rice, prepare iced tea & allow to chill
		Get ready with Tord Man Pla , Gaeng Kiew Warn Kai , Khao Pad, Cha Yen
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If Fish cakes are too dry	Adjust the heat and baste frequently
If the green curry too dry	Add more coconut milk and green curry paste; simmer for few more minutes.
If rice is overboiled	Add oil & allow to chill till stir frying starts
If tea decoction is too strong or mild	Adjust the water and dairy quantity

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	4	Teacher:	
TOPIC:	Satay Ayam Rendang	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 4 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Chinese Range, Wok, Griddle plate etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes:					
Video Link					
1) Chickn Satay https://drive.google.com/file/d/1sbBY1wDDIdhN3sEnryYIIVMHGmb5KP3A/view?usp=sharing					
2) Nasi Goreng https://drive.google.com/file/d/1ITJjivjs4JY3vEPbcfwKTUtVUqFrwTyC/view?usp=sharing					
3) Rendang https://drive.google.com/file/d/1iHcV-AEMw_3GZ7gHXi56rQj9ux_1geM3/view?usp=sharing					
4) Sambal Ulek https://drive.google.com/file/d/16FdLuUNHg9SKvUd_i_vud0WsMHVxup-S/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	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 satay ayam & rendang			
		Boil rice & other mis-en-place for nasi goreng, Prepare sambal & refrigerate			

		Start cooking Satay Ayam, Rendang, Nasi Goreng
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If Chicken Satay is too dry		Adjust the heat and baste frequently
If the rendang is too dry		Add more coconut milk & simmer for few more minutes.
If rice is overboiled		Add oil & allow to chill till stir frying starts
If sambal is at room temperature		Keep it inside deep freezer or over ice water bath before service

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	5	Teacher:	
TOPIC:	Cha Gio with Nuoc Cham Pho ga	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Range, Wok, Deep fat fryer etc.

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

Video Link

<https://youtu.be/36E3XXqab40>

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	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 spring rolls & dips; Mis-en-place for soup; cut & marinate the pork, Prepare the dough for doughnuts.
		Start cooking Cha Gio with Nuoc Cham, Pho ga, Thịt rang cháy cạnh & Quẩy
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If spring roll are too dark	Adjust the heat
If the spring rolls fillings start falling	Seal the spring rolls tightly
If doughnut are too dark	Adjust the heat
If Stir fried pork is too dry	Sprinkle little water & mixed with fish sauce, then stri fry for few more

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	6	Teacher:	
TOPIC:	Twigim Mandu Jeyuk bokkeum	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Range, Wok, Deep fat fryer etc.

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

Video Link

Sigemuchi Mamoul, Jeyuk Bokeum

https://drive.google.com/file/d/1v_7yBVOMHSe8XxbYrLmILYArFaUrQSZr/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	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 spring rolls & dips; Mis-en-place for stir fried pork; seasoned spinach & rice pudding.
		Start cooking Twigim Mandu, Jeyuk bokkeum, Sigeumchi Namul & Yak Sik
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If spring roll are too dark	Adjust the heat
If the spring rolls fillings start falling	Seal the spring rolls tightly
If stir fried pork is too dry	Adjust the water quantity
If Stir fried pork is too	Add water, vinegar & simmer for few more minutes.

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	7	Teacher:	
TOPIC:	Ayam Kam Heong Gulai Tumis	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Range, Wok, Deep fat fryer etc.

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

Video Link

Ayam Kang Heong

<https://youtu.be/D5O4NWETt3Y>

Nasi Lemak

<https://youtu.be/IUls4C86Ilo>

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	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 fried chicken, fish curry, stir fried rice & banana fritters.
		Start cooking Ayam Kam Heong, Gulai Tumis, Nasi Lemak & Pisang goreng
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If fried chicken pieces are too dark		Adjust the heat & cooking time
If the fish curry is too watery or thick		Simmer for it more time; or add coconut milk and simmer till reduced
If banana fritters are too dark		Adjust the heat & cooking time
If the nasi lemak contains bundles of rice grains		Break the rice grains & cook for more time

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	8	Teacher:	
TOPIC:	Mohinga Khow suey	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Range, Wok, Dim sum steamer etc.

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

Video Link

Khow Suey

<https://youtu.be/FGVae1DsHX0>

Mohinga

<https://youtu.be/IMgiF6vEjcl>

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	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, khao suey, burmese rice & sticky rice balls.
		Start cooking Mohinga, Khow suey, Ohn htamin & Mont Lone Yay Paw
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If the soup is too thick		Adjust the heat & cooking time
If the gravy for khao suey is too thick or too thin		Adjust the water quantity & cooking time
If rice grains for Ohn htamin is al dente		Sprinkle water & steam for more time
If the dumplings stick to the steamer		Place carrot or any root vegetables slices at the bottom or apply oil inside the

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	9	Teacher:	
TOPIC:	Kabak mücveri Moussaka	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Deep fat Fryer, Baking trays, Baking oven etc.

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

Video Link

https://drive.google.com/file/d/1OWX5otTzuo_XES9X2AdwNkGTardG9PAAt/view?usp=sharing
<https://youtu.be/FGVae1DsHX0>
<https://youtu.be/36E3XXqab40>
https://drive.google.com/file/d/1v_7yBVOMHSe8XxbYrLmlLYArFaUrQSZr/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	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 Kabak mücveri, Moussaka, Beyaz Pilave, Yogurtlu samfistigi kek
		Start cooking Kabak mücveri, Moussaka, Beyaz Pilave, Yogurtlu samfistigi kek
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If the friters are too dry		Adjust the heat & cooking time
If the surafe of moussaka is too dark		Remove the top layers of aubergine slices, gratinate again till desired colour.
If rice grains Beyaz Pilave is al dente		Sprinkle water & cook for more time
If the cake is too dry or underbaked		Adjust the heat & cooking time

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	10	Teacher:	
TOPIC:	Doogh Chelou tah dig	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Range, Saucepan, Dep fat fryer etc.

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

Video Link**1) Chelou Tah Dig**

https://drive.google.com/file/d/1OWX5otTzuo_XES9X2AdwNkGTardG9PA/view?usp=sharing

2) Doogh Iranian Yoghurt drink

<https://drive.google.com/file/d/1P4AeKb4WleZg82PSkIrgxsl1AQwIYM/view?usp=sharing>

3) Goash a feel

<https://drive.google.com/file/d/1Tz3LmW7q0U3nBJAbHhM4DJmb1iNyR4vR/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	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 Doogh, Chelou tah dig, Koresht bademjan & Goash-e-feel
		Start cooking Doogh, Chelou tah dig, Koresht bademjan & Goash-e-feel
Presentation	15 minutes	Present all Food items with proper Garnish

Testing	15 minutes	Testing 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
If the Doogh is too watery or too thick		Adjust the liquid quantity
If the lamb stew is too dry		Adjust the liquid quantity
If rice grains Chelou tah dig is al dente		Sprinkle water & cook for more time
If the fried pastry is too dark		Adjust the heat & cooking time

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	11	Teacher:	
TOPIC:	Adas Kibbeh	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Range, Saucepan, Deep fat fryer, Baking oven etc.

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

Video Link

Kibbeh

https://youtu.be/0Yk6ffx_TU8

Basbousa

<https://youtu.be/NNszW7dS7YE>

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	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 Adas, Kibbeh, Khubz & Basbousa
		Start cooking Adas, Kibbeh, Khubz & Basbousa
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If the Adas is too watery or too thick		Adjust the liquid quntity
If the Kibbeh is too dry or too dark		Adjust the heat & liquid quantity
If khubz is not well leavened		Adjus yeast & liquid quantity
If the Basboussa is too dark		Adjust the heat & cooking time

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	12	Teacher:	
TOPIC:	Chicken Shwarma Pita Bread	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Range, Saucepan, Deep fat fryer, Baking oven, Shwarma

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

Video Link

Chicken Shwarma

<https://youtu.be/YVB8z9rRIVg>

Pita Bread

<https://youtu.be/oTingvuJA50>

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	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 Chicken Shwarma, Pita Bread, Bamia & Qahwah
		Start cooking Chicken Shwarma, Pita Bread, Bamia & Qahwah
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If the pita bread too rubbery		Adjust the heat, cover the bread after they have been baked
If the shwarma filling is less seasoned		Season well the mixture & cook
If Bamia is too dry		Add more tomato puree, water & seasoning; Simmer for more till desired
If the Qahwah is too strong		Adjust coffee powder & hot water

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	13	Teacher:	
TOPIC:	Harira Tagine	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Range, Saucepan, Baking oven, griddle plate

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

Video Link

https://drive.google.com/file/d/1v_7yBVOMHSe8XxbYrLmILYArFaUrQSZr/view?usp=sharing
<https://youtu.be/YVB8z9rRIVg>

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	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 Harira, Tagine, Msemmen & Mescouta
		Start cooking Harira, Tagine, Msemmen & Mescouta
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If the harirra is too dry	Adjust the liquid quantity
If the tagine is too dry	Adjust the liquid quantity
If Msemmen is too dry & tough	Prepare the dough with hot water, cover the dough rest for ½ hour before
If the Sponge is not risen enough	Prepare mernigue well, Adjust the heat, Adjust the fat & sugar quantity

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	14	Teacher:	
TOPIC:	Wonton Soup Char Siu	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Chinese High Pressure Range, Chinese Wok etc.

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

Video Link**Wonton Soup**

https://youtu.be/_-p3PCN09Hg

Stir-Fried Bok Choy

<https://youtu.be/3X58na0w3d4>

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	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 Wonton Soup , Char Siu, Dan Dan Mian & Stir-Fried Bok Choy
		Start cooking Wonton Soup , Char Siu, Dan Dan Mian & Stir-Fried Bok Choy
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If wanton filling starts falling		Seal the wanton tightly
If the char siu is too dry		Adjust the heat
If Dan Dan Mian starts sticking to the wok		Season the wok, heat wok & grease well with oil
If the green colour of spinach is destroyed		Blanch, refresh & stir fry the spinach for as little time as possible

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	15	Teacher:	
TOPIC:	Tempura Toriniku Teriyaki	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 4 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Chinese Range, Wok, Deep fat fryer, griddle plate etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes:					
Video Tempura https://youtu.be/oEiNJdNLqSA Yaki Soba https://youtu.be/3a-NreKMgLo					
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	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 Tempura, Toriniku Teriyaki , Horenso Goma-ae & Yaki soba			
		Start cooking Tempura, Toriniku Teriyaki , Horenso Goma-ae & Yaki soba			
Presentation	15 minutes	Present all Food items with proper Garnish			
Testing	15 minutes	Testing 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
if tempuar turns soggy		Adjust the tempura batter consistency
If the teriyaki is too dry		Adjust the heat & baste the teriyaki frequently
If Soba Noodles start sticking to the wok		Season the wok, heat wok & grease well with oil
If the green colour of spinach is destroyed		Blanch, refresh & stir fry the spinach for as little time as possible

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	16	Teacher:	
TOPIC:	Tom Kha Gai Pad Kap rao	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 4 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Chinese Range, Wok, Deep fat fryer etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes:					
Video Link Tom Kha Gai https://youtu.be/AYmsgQ-L_Tc Pad Thai https://youtu.be/F5-nfxQjfZU					
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	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 Tom Kha Gai, Pad Kap rao, Pad Thai & Klulai Thot			
		Start cooking Tom Kha Gai, Pad Kap rao , Pad Thai & Klulai Thot			
Presentation	15 minutes	Present all Food items with proper Garnish			
Testing	15 minutes	Testing 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
If tom kha gai is too sour		Add more coconut milk, add sugar
If chicken in tom kha gai is too rubbery		Cook the chicken till desired texture is achieved
If pad thai start sticking to the wok		Season the wok, heat wok & grease well with oil
If the banana turns black		Dip peeled banana in cold water or sprinkle with lemon juice

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	17	Teacher:	
TOPIC:	Gado Gado Lapis Daging	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Chinese Range, Wok, Deep fat fryer, griddle plate etc.

Video Link

https://youtu.be/_p3PCN09Hg

<https://youtu.be/YVB8z9rRIVg>

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

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	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 Gado Gado, Lapis Daging, Laksa Lemak & Tumis Terong
		Start preparing Gado Gado, Lapis Daging, Laksa Lemak & Tumis Terong
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If the Lapis Daging is too dry	Sprinkle little water in the wok & stir fry for more time
If Laksa Lemak jas jumbled up look	Reduce the ingredients, toss it again
If Tumis Terong has turned black	Adjust the heat & reduce cooking time.

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	18	Teacher:	
TOPIC:	Bo La Lot Bo Kho	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 4 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Chinese Range, Wok, Deep fat fryer, griddle plate etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes:					
Video Link https://youtu.be/WJfydil7agM https://youtu.be/IP187wjY9Os					
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	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 Bo La Lot , Bo Kho , Mi Quang & Rau xanh toi xao		
			Start preparing Bo La Lot , Bo Kho , Mi Quang & Rau xanh toi xao		
	Presentation	15 minutes	Present all Food items with proper Garnish		
	Testing	15 minutes	Testing 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
If the Bo La Lot is too dry	Cook for as short time as possible
If meat pieces are chewy	add a piece of papaya or simmer for more time, covering the pan
If Mi Quang starts sticking to the wok	Season the wok, heat wok & grease well with oil
If the green colour of spinach is destroyed	Blanch, refresh & stir fry the spinach for as little time as possible

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	19	Teacher:	
TOPIC:	Mu Sangchae Bulgogi	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 4 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Chinese Range, Wok, Deep fat fryer, griddle plate etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes:					
Video Link Bulgogi https://youtu.be/WJfydil7agM Bibim Gooksu https://youtu.be/IP187wjY9Os					
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	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 Mu Sangchae , Bulgogi , Bibim Gooksu & Hotteok			
		Start preparing Mu Sangchae , Bulgogi , Bibim Gooksu & Hotteok			
Presentation	15 minutes	Present all Food items with proper Garnish			
Testing	15 minutes	Testing 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
If the salad start releasing moisture		Drain the liquid, add more veegtables, dressing & toss again serve immediately
If Bulgogi meat pieces are chewy		Add papaya juice in the marinade
If Bibibm gooksu noodles starts sticking to the wok		Season the wok, heat work & grease well with oil
If the pancakes are dry		Cover the pancakes with wet cloth

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	20	Teacher:	
TOPIC:	Gulai Ayam Nasi Kuningit	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Chinese Range, Wok, Deep fat fryer, griddle plate etc.

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

Video

<https://youtu.be/ov13Yr3MLCQ>

<https://youtu.be/f5WGsiFELtU>

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	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 Gulai Ayam , Nasi Kuningit, Kacang panjang & Apam balik
		Start preparing Gulai Ayam , Nasi Kuningit, Kacang panjang & Apam balik
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If the chicken pieces are dry & not juicy	Cannot be rectified; next time cook for as short time as possible.
If there is too much of turmeric added in rice	Add lemon juice, Add more plain rice & mix well.
If the green colour of beans is destroyed	Blanch, refresh & stir fry the beans for as little time as possible
If the pancakes are dry	Cover the pancakes with wet cloth

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	21	Teacher:	
TOPIC:	Pe chan gyaw Atho	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 4 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Chinese Range, Wok, Deep fat fryer, griddle plate etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes:					
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	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 Pe chan gyaw, Atho , Ameetha net aloo hin & Bein mont		
			Start preparing Pe chan gyaw, Atho , Ameetha net aloo hin & Bein mont		
Presentation		15 minutes	Present all Food items with proper Garnish		
Testing		15 minutes	Testing 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		

If the fritters are too dry & oily	Soak excess oil with tissue paper, adjust the heat & cooking time
If the salad start releasing moisture	Drain the liquid, add more veegtables, dressing & toss again serve immediately
If the potatoes are mashed in beef curry	Add the precooked potatoes at the last or just 10 mins before removing the pan
If the crepes are dry	Cover the crepes with wet cloth

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	22	Teacher:	
TOPIC:	Etli Biber Dolmasi Shish Kebab	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 4 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Deep fat fryer, griddle plate or grill etc.					
REFERENCES: 1) International Cuisine Book: Author Michael F. Nenes:					
Video Link Shish Kebab https://youtu.be/ov13Yr3MLCQ Gozleme https://youtu.be/f5WGsiFELtU					
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	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 Etli Biber Dolmasi, Shish Kebab , Gozleme & Fırın Sütlaç			
		Start cooking Etli Biber Dolmasi, Shish Kebab , Gozleme & Fırın Sütlaç			
Presentation	15 minutes	Present all Food items with proper Garnish			
Testing	15 minutes	Testing 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
If rice grains are al dente		Cover the pepper with aluminum foil & cook for more times
If the kebab is dry		Can not be rectified, serve suitable sauce as accompaniment
If the breads are dry		Cook for as short time as possible
If the surface of pudding is too dry		Gratinate for less time

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	23	Teacher:	
TOPIC:	Borani Chogondar Lavash	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Deep fat fryer, griddle plate or grill etc.

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

Video Link

Lavash

https://youtu.be/_YPKm_Jx0Gs

Dal Adas

<https://youtu.be/16ED3RheczA>**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	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 Borani Chogondar, Lavash, Dal adas & Sheer berenj
		Start cooking Etli Borani Chogondar, Lavash, Dal adas & Sheer berenj
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
if Lavash is not crispy		Cook at low temperature for more times
If the dal is too thick or thin		Adjust the liquid quantity
If the breads are dry		Cook for as short time as possible
If the rice pudding has pouring consistency		Simmer for more time

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	24	Teacher:	
TOPIC:	Fatayer Sbanikh Samke Harrah al-Sahara	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Deep fat fryer, griddle plate or grill etc.

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

Video Link

<https://youtu.be/f5WGsiFELtU>

<https://youtu.be/ov13Yr3MLCQ>

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	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 Fatayer Sbanikh , Samke Harrah al-Sahara , Muaddas , Ghraybeh
		Start cooking Fatayer Sbanikh , Samke Harrah al-Sahara , Muaddas , Ghraybeh
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
if Fatayer is not crispy	Cook at low temperature for more times
if Fatayer filling starts falling	Seal the edges tightly
If the rice grains are al dente	Sprinkle water & cook for little more time
if the cookies are too tough	Increase the sugar or fat quantity, Cream the fat & sugar very well.

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	25	Teacher:	
TOPIC:	Batata harra Sfeeha	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Deep fat fryer, griddle plate or grill etc.

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

Video Link

https://youtu.be/_YPKm_Jx0Gs

<https://youtu.be/16ED3Rhecza>

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	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 Batata harra, Sfeeha , Fattoush Salad & Maamoul
		Start cooking Fatayer Batata harra, Sfeeha , Fattoush Salad & Maamoul
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If Batata harra are too dry	Sprinkle water & cook for little more time
If Sfeeha has achieved dark colour	Can not be rectified, reduce the heat next time
If the salad starts releasing moisture	Drain the liquid, add more vegetables, dressing, toss & serve immediately

PRACTICAL MANUAL**B.Sc Culinary Art**

SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	26	Teacher:	
TOPIC:	Kefta Zaalouk	SEMESTER:	3	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

- Students are able to prepare 4 dishes
- They are able to present food in correct maner with garnishes.
- They are able to explain the dishes

RESOURCES: Equipment and Utensils such as Working Table, Deep fat fryer, griddle plate or grill etc.

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

Video Link

<https://youtu.be/IP187wjY9Os>
<https://youtu.be/ov13Yr3MLCQ>

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	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 Kefta , Zaalouk , Taboon & Chebakia
		Start cooking Kefta, Zaalouk, Taboon & Chebakia
Presentation	15 minutes	Present all Food items with proper Garnish
Testing	15 minutes	Testing 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
If kefta is dry	Serve a suitable suce as an accompaniment
if the sauce for Zaalouk is too dry	Add more tomato sauce & simmer for more time till desired consistency
If taboon is not well leavened	Add enough time for the dough to rise up before shaping & baking