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

7	Ayam Kam Heong (Chicken wings with black pepper) Gulai Tumis (Sour fish curry) Nasi Lemak (Traditional Rice preparation) Pisang goreng (Banana Fritter)	4
8	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)	4
9	MENU -9 (Turkey) Kabak mücveri (Zucchini Fritters) Moussaka (Eggplant and meat preparation) Beyaz Pilave (Plain Pilaf) Yogurtlu samfistigi kek (Yogurt and pistachio cake)	4
10	MENU -10 (Iran) Doogh (Yoghurt drink) Chelou tah dig (Iranian Rice Preparation) Koresht bademjan (Lamb & vegetable stew) Goash-e-feel (Iranian fried pastry)	4
11	MENU - 11 (Syria & Egypt) Adas (Middle Eastern Lentil soup) Kibbeh (stuffed meat balls) Khubz (Arabic Flat Bread) Basbousa (Egyptian Semolina Cake)	4
12	MENU - 12 (Lebanon) Chicken Shwarma Pita Bread (Middle Eastern Rice preparation) Bamia (Lamb and Okra Casserole) Qahwah (Arabic Coffee)	4
13	MENU - 13 (Morocco & Jordan) Harira (Lamb and Vegetable Soup) Tagine (Meat Stew) Msemmen (Moroccan Shallow Fried Bread)	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	MENU - 20 (Malaysia &Singapore) Gulai Ayam (Malaysian Chicken curry) Nasi Kunyit (Turmeric Rice) Kacang panjang (Spicy green beans with chile)	4
21	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)	4
22	MENU - 22 (Turkey) Etli Biber Dolmasi (Suffed green peppers) Shish Kebab Gozleme (stuffed bread) Fırın Sütlaç (Baked Rice pudding)	4
23	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)	4
24	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)	4
25	MENU - 25 (Lebanon) Batata harra (lebanese spicy fried potato) Sfeeha (Lebanese Meat Pie) Fattoush Salad Maamoul (Date cookies)	4
26	MENU - 26 (Morocco & Jordan) Kefta (Skewered minced meat) Zaalouk (Eggplant in tomato sauce) Taboon (Moroccan flat Bread)	4

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

			L MANUAL			
		B.Sc Cul	inary Art			
SUBJECT: Techniques of Pan Asia & Middle MENU NO: 1 Teacher:						
TOPIC:	Dim sum	SEMESTER:	3	HOURS:	3 hours 45 mins	
TOPIC:	Kung Pao Chicken	SEIVIESTER.	5	Approved By:	Deputy Director	
EARNING OU	ΓCOME					
	e able to prepare 4 dishes					
	le to present food in correct mane	er with garnishes.				
	le to explain the dishes					
RESOURCES: E	quipment and Utensils such as W	orking Table, Chines	e High Pressure R	ange, Chinese Wok	etc.	
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Video Link						
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POSSIBLE SOURCES OF ERRORS & RECTIFICATION :				
POSSIBLE ERRORS	RECTIFICATION			
If Dough for the dimsum is tight or watery	Adjust the water quanity 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			

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B.Sc Culinary Art						
UBJECT: Techniques of Pan Asia & Middle MENU NO: 2 Teacher:						
TOPIC:	Gyoza	SEMESTER:	3	HOURS:	3 hours 45 mins	
TOPIC.	Yakitori	SLIVILSTER.	5	Approved By:	Deputy Director	
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	e able to prepare 4 dishes					
	le to present food in correct maner	with garnishes				
	le to explain the dishes	with gamines.				
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RESOURCES	quipment and Utensils e.g. Workin	g Tahle Chinese Hi	igh Pressure Rang	a Chinese Wak dir	m sum hasket etc	
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POSSIBLE ERRORS	RECTIFICATION
If Dough for the goyza is tight or watery	Adjust the water quanity 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

			L MANUAL			
		B.Sc Culi	nary Art			
UBJECT: Techniques of Pan Asia & Middle MENU NO: 3 Teacher:						
TOPIC:	Tord Man Pla	SEMESTER:	3	HOURS:	3 hours 45 mins	
TOPIC.	Gaeng Kiew Warn Kai	SEIVIESTER.	5	Approved By:	Deputy Director	
EARNING OU	ГСОМЕ					
	e able to prepare 4 dishes					
	e to present food in correct mane	er with garnishes.				
1	e to explain the dishes	0				
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RESOURCES: E	quipment and Utensils such as W	orking Table. Chinese	e Range, Wok, Gr	riddle plate & refrig	erator etc.	
	4) Instance the sel Culaire a Dealer A	the subdishes all E. New				
REFERENCES:	1) International Cuisine Book: Au	uthor Michael F. Nen	es:			
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/ideo Link https://drive.g METHODOLOG PE lygiene & Gro Briefing Cooking Presentation	coogle.com/file/d/1YU6_sWzQuS SY : TI RTICULARS TI oming Check up 10 minute 15 minute 2hr 30min 15 minute 15 minute	knJuzPkS4LCUgDQOg ME es Students es Instruct s es Share wit Groom th ns Process fi Get ready es Present a Testing w	ssZIFc/view?usp= have to maintain tudents about re h them some Pre em about Social ish for fish cakes, place for rice, pre y with Tord Man I Il Food items wit	TASK high standard Hygi cipes, mise-en-place esentation ideas distance and maint Mis-en-place for ch epare iced tea & allo Pla , Gaeng Kiew Wa h proper Garnish	e, cooking methodology ain inside Practical Lab nicken in green curry ow to chill	
/ideo Link https://drive.g METHODOLOG PE lygiene & Gro Briefing Cooking Presentation	roogle.com/file/d/1YU6_sWzQuS iY : RTICULARS TI oming Check up 10 minute 15 minute 2hr 30min	knJuzPkS4LCUgDQOg ME es Students es Instruct s es Share wit Groom th ns Process fi Get ready es Present a Testing w	ssZIFc/view?usp= have to maintain tudents about re h them some Pre em about Social ish for fish cakes, place for rice, pre y with Tord Man I Il Food items wit	TASK high standard Hygi cipes, mise-en-place esentation ideas distance and maint Mis-en-place for ch epare iced tea & allo Pla , Gaeng Kiew Wa h proper Garnish	e, cooking methodology ain inside Practical Lab nicken in green curry ow to chill arn Kai , Khao Pad, Cha Yen	
/ideo Link https://drive.g METHODOLOG PE Hygiene & Gro Briefing Cooking	coogle.com/file/d/1YU6_sWzQuS SY : TI RTICULARS TI oming Check up 10 minute 15 minute 2hr 30min 15 minute 15 minute	knJuzPkS4LCUgDQOg ME es Students es Instruct s es Share wit Groom th ns Process fi Mise-en-p Get ready es Present a es Testing w the dish Cleaning	ssZIFc/view?usp= have to maintain tudents about re h them some Pre em about Social ish for fish cakes, place for rice, pre y with Tord Man I Il Food items wit	TASK high standard Hygi cipes, mise-en-place esentation ideas distance and maint Mis-en-place for ch epare iced tea & allo Pla , Gaeng Kiew Wa h proper Garnish acher & Students al	e, cooking methodology ain inside Practical Lab nicken in green curry ow to chill arn Kai , Khao Pad, Cha Yen	

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 Culii	nary Art		
SUBJECT:	Techniques of Pan Asia & N	/liddle ME	NU NO:	4	Teacher:	
TOPIC:	Satay Ayam	SEN	IESTER:	3	HOURS:	3 hours 45 mins
TOPIC:	Rendang	SEIV	IESTER:	3	Approved By:	Deputy Director
	TCOMF					
	e able to prepare 4 dishes					
	le to present food in correct	maner with ga	rnishes.			
	le to explain the dishes					
	I					
RESOURCES: E	quipment and Utensils such	as Working Ta	ble, Chinese	Range, Wok, Gr	iddle plate etc.	
				-		
REFERENCES:	1) International Cuisine Bo	ok: Author Mic	chael F. Nen	es:		
Video Link						
1) Chickn Satay	Y					
https://drive.g	google.com/file/d/1sbBY1w	DDIdhN3sEnry	YllVMHGmb	5KP3A/view?usp	=sharing	
2) Nasi Goreng	5					
https://drive.g	;oogle.com/file/d/1ITJjivjs4.	JY3vEPbcfwKT	UtVUqFrwTչ	/C/view?usp=sha	ring	
3) Rendang						
https://drive.g	;oogle.com/file/d/1iHcV-AE	Mw_3GZ7gHXi	i <mark>56rQj9ux_</mark> 1	geM3/view?usp=	sharing	
4) Sambal Ulek	(
https://drive.g	oogle.com/file/d/16FdLuU	NHg9SKvUd_i_	vud0WsMH	Vxup-S/view?usp	=sharing	
METHODOLOG	6Y :					
PE	RTICULARS	TIME			TASK	
Hygiene & Gro	oming Check up 10 n	ninutes	Students	have to maintain	high standard Hygi	ene and Grooming as per SOP
			Instruct st	tudents about rec	ipes, mise-en-place	e, cooking methodology
Briefing	15 n	ninutes	Share wit	h them some Pres	entation ideas	
			Groom th	em about Social c	listance and mainta	ain inside Practical Lab
			Mis-en-pl	ace for satay ayar	n & rendang	
Cooking	2hr	30mins	Boil rice 8	k other mis-en-pla	ce 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
resting	13 minutes	the dish
Closing	20 minutes	Cleaning of all equipments
Closing	20 minutes	Closing has to be done as per SOP
POSSIBLE SOURCES OF EF	RORS & RECTIFICATION :	
POSS	SIBLE 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 temp	perature	Keep it inside deep freezer or over ice water bath before service

		PRAC	TICAL MANUAL		
		B.Sc	Culinary Art		
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	: 5	Teacher:	
TOPIC:	Cha Gio with Nuoc Cham	SEMESTER		HOURS:	3 hours 45 mins
TOPIC:	Pho ga	SEIVIESTER	: 3	Approved By:	Deputy Director
LEARNING OUT	ICOME				
	e able to prepare 4 dishes				
	e to present food in correct mane	r with garnishes			
	e to explain the dishes	a with Barnsties	•		
RESOURCES: Ed	quipment and Utensils such as Wo	orking Table. Ra	nge, Wok, Deep fat f	rver etc.	
	1. p		<u> </u>		
REFERENCES:	1) International Cuisine Book: Au	uthor Michael F.	Nenes:		
Video Link	,				
	be/36E3XXgab40				
https://youtu.	be/36E3XXqab40 Y :				
https://youtu.l METHODOLOG	Y:	ME		TASK	
https://youtu. METHODOLOG PE	Y:		ents have to maintair	-	ene and Grooming as per SOP
https://youtu. METHODOLOG PE	Y: RTICULARS TI	es Stud		n high standard Hygi	ene and Grooming as per SOP e, cooking methodology
https://youtu.l METHODOLOG PE	Y: RTICULARS TI	es Stud Instr		n high standard Hygi ecipes, mise-en-place	
https://youtu.l METHODOLOG PE Hygiene & Groo	TICULARS TI oming Check up 10 minute	es Stud Instr es Shar	uct students about re e with them some Pre	n high standard Hygi ecipes, mise-en-place esentation ideas	
https://youtu.l METHODOLOG PE Hygiene & Groo	TICULARS TI oming Check up 10 minute	es Stud Instr es Share Groo	uct students about re e with them some Pro om them about Social	n high standard Hygi ecipes, mise-en-place esentation ideas I distance and mainta	e, cooking methodology
https://youtu.l METHODOLOG PE Hygiene & Groo Briefing	TICULARS TI oming Check up 10 minute	es Stud Instr es Shar Groo Mis-	uct students about re e with them some Pro om them about Social	n high standard Hygi ecipes, mise-en-place esentation ideas I distance and mainta olls & dips; Mis-en-pla	e, cooking methodology ain inside Practical Lab
https://youtu.l METHODOLOG PE Hygiene & Groo Briefing	TI: RTICULARS TI oming Check up 10 minute 15 minute	es Stud Instr Es Share Groo Mis-e ns pork	uct students about re e with them some Pro om them about Social en-place for spring ro , Prepare the dough f	n high standard Hygi ecipes, mise-en-place esentation ideas I distance and mainta olls & dips; Mis-en-pla for doughnuts.	e, cooking methodology ain inside Practical Lab
https://youtu.l METHODOLOG PE Hygiene & Groo Briefing Cooking	TI: RTICULARS TI oming Check up 10 minute 15 minute	es Stud Instr Shar Groo Mis-o ns pork Start	uct students about re e with them some Pro om them about Social en-place for spring ro , Prepare the dough f	n high standard Hygi ecipes, mise-en-place esentation ideas I distance and mainta olls & dips; Mis-en-pla for doughnuts. h Nuoc Cham, Pho ga	e, cooking methodology ain inside Practical Lab ace for soup; cut & marinate the
https://youtu.l METHODOLOG PE Hygiene & Groo Briefing Cooking Presentation	Y : TI RTICULARS TI oming Check up 10 minute 15 minute 15 minute 2hr 30mir 15 minute	es Stud Instr Share Groo Mis-o pork Start es Prese	uct students about re e with them some Pro om them about Social en-place for spring ro , Prepare the dough f cooking Cha Gio with ent all Food items wit	n high standard Hygio ecipes, mise-en-place esentation ideas I distance and mainta olls & dips; Mis-en-pla for doughnuts. h Nuoc Cham, Pho ga th proper Garnish	e, cooking methodology ain inside Practical Lab ace for soup; cut & marinate the
https://youtu.l METHODOLOG PE Hygiene & Groo Briefing Cooking	Y : TI RTICULARS TI oming Check up 10 minute 15 minute 2hr 30mir	es Stud Instr Share Groo Mis-o pork Start es Prese	uct students about re e with them some Pro om them about Social en-place for spring ro , Prepare the dough f cooking Cha Gio with ent all Food items with ing will be done by Te	n high standard Hygio ecipes, mise-en-place esentation ideas I distance and mainta olls & dips; Mis-en-pla for doughnuts. h Nuoc Cham, Pho ga th proper Garnish	e, cooking methodology ain inside Practical Lab ace for soup; cut & marinate the a, Thịt rang cháy cạnh & Quẩy
https://youtu.l METHODOLOG PE Hygiene & Groo Briefing Cooking Presentation	Y : TI RTICULARS TI oming Check up 10 minute 15 minute 15 minute 2hr 30mir 15 minute	es Stud Instr Share Groo Mis-o pork Start es Prese the c Clear	uct students about re e with them some Pro om them about Social en-place for spring ro , Prepare the dough f cooking Cha Gio with ent all Food items with ing will be done by Te	n high standard Hygio ecipes, mise-en-place esentation ideas I distance and mainta olls & dips; Mis-en-pla for doughnuts. h Nuoc Cham, Pho ga th proper Garnish eacher & Students als	e, cooking methodology ain inside Practical Lab ace for soup; cut & marinate the a, Thịt rang cháy cạnh & Quẩy

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

		INACIICA	L MANUAL		
		B.Sc Culi	nary Art		
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	6	Teacher:	
TOPIC:	Twigim Mandu	SEMESTER:	3	HOURS:	3 hours 45 mins
TOPIC:	Jeyuk bokkeum	SEIVIESTER.	5	Approved By:	Deputy Director
LEARNING OU	TCOME				
	e able to prepare 4 dishes				
	le to present food in correct maner	r with garnishes.			
	le to explain the dishes	With Barmoneon			
RESOURCES: F	quipment and Utensils such as Wo	orking Table, Range,	Wok. Deep fat fr	ver etc.	
REFERENCES:	1) International Cuisine Book: Au	thor Michael F. Ner	005.		
	I) International Cuisine Dook. Au		163.		
 Video Link					
	moul Jevuk Bokeum				
Sigemuchi Mai	moul, Jeyuk Bokeum	e8XybYri mli YArFai	IrOS7r/view?usn=	-sharing	
Sigemuchi Mai https://drive.g	google.com/file/d/1v_7yBVOMHS	e8XxbYrLmlLYArFaU	rQSZr/view?usp=	-sharing	
Sigemuchi Mai https://drive.g METHODOLOG	google.com/file/d/1v_7yBVOMHS	-	lrQSZr/view?usp=	=sharing TASK	
https://drive.g METHODOLOG PE	google.com/file/d/1v_7yBVOMHSG GY : RTICULARS TIM	ME		TASK	ene and Grooming as per SOP
Sigemuchi Mar https://drive.g METHODOLOG PE	google.com/file/d/1v_7yBVOMHSo GY :	ME s Students	have to maintain	TASK high standard Hygi	ene and Grooming as per SOP
Sigemuchi Mar https://drive.g METHODOLOG PE Hygiene & Gro	google.com/file/d/1v_7yBVOMHSG GY : RTICULARS TIM	VE s Students Instruct s	have to maintain	TASK high standard Hygio cipes, mise-en-place	ene and Grooming as per SOP e, cooking methodology
Sigemuchi Mar https://drive.g METHODOLOG PE	google.com/file/d/1v_7yBVOMHS GY : RTICULARS TIM poming Check up 10 minute	ME Students s Students Instruct s s Share wit	have to maintain tudents about rec th them some Pre	TASK high standard Hygi cipes, mise-en-place sentation ideas	
Sigemuchi Mar https://drive.g METHODOLOG PE Hygiene & Gro	google.com/file/d/1v_7yBVOMHS GY : RTICULARS TIM poming Check up 10 minute	Students Students Instruct s Share wit Groom th	have to maintain tudents about rea th them some Pre nem about Social	TASK high standard Hygio cipes, mise-en-place sentation ideas distance and mainta	e, cooking methodology ain inside Practical Lab
Sigemuchi Mar https://drive.g METHODOLOG PE Hygiene & Gro Briefing	google.com/file/d/1v_7yBVOMHS GY : RTICULARS TIM poming Check up 10 minute	VIE s Students Instruct s s Share wit Groom th Mis-en-p	have to maintain tudents about rea th them some Pre nem about Social a lace for spring rol	TASK high standard Hygio cipes, mise-en-place sentation ideas distance and mainta	e, cooking methodology
Sigemuchi Mar https://drive.g METHODOLOG PE Hygiene & Gro Briefing	google.com/file/d/1v_7yBVOMHS GY : RTICULARS TIM poming Check up 10 minute 15 minute	ME Students s Students Instruct s Share wit Groom th Mis-en-p s spinach &	have to maintain tudents about rea th them some Pre nem about Social lace for spring rol & rice pudding.	TASK high standard Hygic cipes, mise-en-place esentation ideas distance and mainta lls & dips; Mis-en-pla	e, cooking methodology ain inside Practical Lab
Sigemuchi Mar https://drive.g METHODOLOG PE Hygiene & Gro Briefing Cooking	google.com/file/d/1v_7yBVOMHS GY : RTICULARS TIM poming Check up 10 minute 15 minute	ME Students s Students Instruct s Share wit Groom th Mis-en-p s spinach & Start coo	have to maintain tudents about rea th them some Pre nem about Social lace for spring rol & rice pudding.	TASK high standard Hygi cipes, mise-en-place sentation ideas distance and mainta lls & dips; Mis-en-pla du, Jeyuk bokkeum,	e, cooking methodology ain inside Practical Lab ace for stir fried pork; seasoned
Sigemuchi Mar https://drive.g METHODOLOG PE Hygiene & Gro Briefing Cooking Presentation	google.com/file/d/1v_7yBVOMHS(GY : RTICULARS TIM poming Check up 10 minute 15 minute 2hr 30min 15 minute	VIE s Students Instruct s s Share wit Groom th Mis-en-p s spinach & Start coo s Present a Testing w	have to maintain itudents about rea it them some Pre nem about Social a lace for spring rol & rice pudding. king Twigim Mana ill Food items with	TASK high standard Hygic cipes, mise-en-place esentation ideas distance and mainta lls & dips; Mis-en-pla du, Jeyuk bokkeum, h proper Garnish	e, cooking methodology ain inside Practical Lab ace for stir fried pork; seasoned
Sigemuchi Mar https://drive.g METHODOLOG PE Hygiene & Gro Briefing Cooking Presentation	google.com/file/d/1v_7yBVOMHSG GY : TIM Coming Check up 10 minute 15 minute 2hr 30min	VIE s Students Instruct s s Share wit Groom th Mis-en-p s spinach & Start coo s Present a Testing w	have to maintain itudents about rea it them some Pre nem about Social a lace for spring rol & rice pudding. king Twigim Mana ill Food items with	TASK high standard Hygic cipes, mise-en-place esentation ideas distance and mainta lls & dips; Mis-en-pla du, Jeyuk bokkeum, h proper Garnish	e, cooking methodology ain inside Practical Lab ace for stir fried pork; seasoned Sigeumchi Namul & Yak Sik
Sigemuchi Mar https://drive.g METHODOLOG PE Hygiene & Gro Briefing Cooking	google.com/file/d/1v_7yBVOMHS(GY : RTICULARS TIM poming Check up 10 minute 15 minute 2hr 30min 15 minute	VIE s Students Instruct s Share with Groom th Mis-en-p s spinach & Start cool s Present a the dish Cleaning	have to maintain itudents about rea it them some Pre nem about Social a lace for spring rol & rice pudding. king Twigim Mana ill Food items with	TASK high standard Hygic cipes, mise-en-place esentation ideas distance and mainta lls & dips; Mis-en-pla du, Jeyuk bokkeum, h proper Garnish acher & Students als	e, cooking methodology ain inside Practical Lab ace for stir fried pork; seasoned Sigeumchi Namul & Yak Sik

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.			

		PRACTIC	AL MANUAL		
		B.Sc Cu	linary Art		
SUBJECT:	Techniques of Pan Asia & Middl	e MENU NO:	7	Teacher:	
TOPIC:	Ayam Kam Heong	SEMESTER:	3	HOURS:	3 hours 45 mins
	Gulai Tumis	SEIVIESTER:	5	Approved By:	Deputy Director
LEARNING OU	ТСОМЕ				
	e able to prepare 4 dishes				
They are ab	le to present food in correct man	er with garnishes.			
	le to explain the dishes				
RESOURCES: E	quipment and Utensils such as W	Vorking Table, Rang	e, Wok, Deep fat fr	yer etc.	
REFERENCES:	1) International Cuisine Book: A	Author Michael F. No	enes:		
/ideo Link					
	ong				
Ayam Kang He	ong be/D5O4NWETt3Y				
Ayam Kang He https://youtu.	-				
Ayam Kang He https://youtu. Nasi Lemak	-				
Ayam Kang He https://youtu. Nasi Lemak https://youtu.	be/IUIs4C86IIo				
Ayam Kang He https://youtu. Nasi Lemak https://youtu. METHODOLOG	be/D5O4NWETt3Y be/IUIs4C86IIo SY :	TIME		TASK	
Ayam Kang He https://youtu. Nasi Lemak https://youtu. METHODOLOG PE	be/D5O4NWETt3Y be/IUIs4C86IIo SY :		s have to maintain	_	ene and Grooming as per SOP
Ayam Kang He https://youtu. Nasi Lemak https://youtu. METHODOLOG PE	be/D5O4NWETt3Y be/IUIs4C86IIo GY : RTICULARS T	tes Studen [:]		high standard Hygi	ene and Grooming as per SOP e, cooking methodology
Ayam Kang He https://youtu. Nasi Lemak https://youtu. METHODOLOG PE Hygiene & Gro	be/D5O4NWETt3Y be/IUIs4C86IIo GY : RTICULARS T	tes Studen Instruct		high standard Hygi cipes, mise-en-place	
Ayam Kang He https://youtu. Nasi Lemak https://youtu. METHODOLOG PE Hygiene & Gro	be/D5O4NWETt3Y be/IUIs4C86IIo GY : RTICULARS T boming Check up 10 minut	tes Studen Instruct tes Share v	students about realist students about r	high standard Hygi cipes, mise-en-place esentation ideas	
Ayam Kang He https://youtu. Nasi Lemak https://youtu. METHODOLOG PE Hygiene & Gro	be/D5O4NWETt3Y be/IUIs4C86IIo GY : RTICULARS T boming Check up 10 minut	tes Studen Instruct tes Share w Groom	students about re ith them some Pre them about Social	high standard Hygi cipes, mise-en-place esentation ideas distance and mainta	e, cooking methodology
Ayam Kang He https://youtu. Nasi Lemak https://youtu. METHODOLOG PE Hygiene & Gro Briefing	be/D5O4NWETt3Y be/IUIs4C86IIo GY : RTICULARS T boming Check up 10 minut	tes Studen Instruct tes Share v Groom Mis-en-	students about re ith them some Pre them about Social	high standard Hygi cipes, mise-en-place esentation ideas distance and mainta	e, cooking methodology ain inside Practical Lab
Ayam Kang He https://youtu. Nasi Lemak https://youtu. METHODOLOG PE Hygiene & Gro Briefing	be/D5O4NWETt3Y be/IUIs4C86Ilo GY : RTICULARS T coming Check up 10 minut 15 minut	tes Studen Instruct tes Share w Groom Mis-en-	students about re ith them some Pre them about Social place for fried chic	high standard Hygi cipes, mise-en-place esentation ideas distance and mainta ken, fish curry, stir f	e, cooking methodology ain inside Practical Lab
Ayam Kang He https://youtu. Nasi Lemak https://youtu. METHODOLOG PE Hygiene & Gro Briefing Cooking	be/D5O4NWETt3Y be/IUIs4C86Ilo GY : RTICULARS T coming Check up 10 minut 15 minut	tes Studen Instruct Share v Groom Mis-en- ins Start co	students about re ith them some Pre them about Social place for fried chic	high standard Hygi cipes, mise-en-place esentation ideas distance and mainta ken, fish curry, stir f leong, Gulai Tumis, l	e, cooking methodology ain inside Practical Lab ried rice & banana fritters.
Nasi Lemak https://youtu. METHODOLOG PE	be/IUIs4C86IIo SY : RTICULARS T poming Check up 10 minut 15 minut 2hr 30m	tes Studen Instruct tes Share w Groom Mis-en- ins Start co tes Present Testing	students about re- ith them some Pre- them about Social place for fried chic oking Ayam Kam H all Food items with	high standard Hygi cipes, mise-en-place esentation ideas distance and mainta ken, fish curry, stir f leong, Gulai Tumis, l h proper Garnish	e, cooking methodology ain inside Practical Lab ried rice & banana fritters.

Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP
POSSIBLE SOURCES OF ER	RORS & RECTIFICATION :	
POSS	BLE ERRORS	RECTIFICATION
If fried chicken pieces are	too dark	Adjust the heat & cooking time
If the fish curry is too wate	ery or thick	Simmer for it more time; or add coconut milk and simmer till reduced
If banana fritters are too d	ark	Adjust the heat & cooking time
If the nasi lemak contains	bundles of rice grains	Break the rice grains & cook for more time

			PRACTICAL I	MANUAL		
			B.Sc Culina	ary Art		
SUBJECT:	Techniques of Pan Asia & N	Middle M	ENU NO:	8	Teacher:	
TODIC	Mohinga	61	MECTED	2	HOURS:	3 hours 45 mins
TOPIC:	Khow suey	55	MESTER:	3	Approved By:	Deputy Director
LEARNING OU	тсоме					
	e able to prepare 4 dishes					
	le to present food in correct	maner with a	varnishes			
	le to explain the dishes					
RESOURCES: E	quipment and Utensils such	as Working	Fable, Range, W	/ok, Dim sum st	eamer etc.	
	<u> </u>	0		-,		
REFERENCES:	1) International Cuisine Bo	ok: Author N	lichael F. Nenes	5:		
	,					
Video Link						
Khow Suey						
https://youtu.	be/FGVae1DsHX0					
Mohinga						
https://youtu.	be/lMgiF6vEjcl					
METHODOLOG	6Y :					
PE						
/	RTICULARS	TIME			TASK	
Hygiene & Gro		TIME ninutes	Students ha	ave to maintain	-	ene and Grooming as per SOP
Hygiene & Gro					high standard Hygie	ene and Grooming as per SOP , cooking methodology
	ooming Check up 10 r		Instruct stu	dents about re	high standard Hygie	
	ooming Check up 10 r	ninutes	Instruct stu Share with	dents about ree them some Pre	high standard Hygie cipes, mise-en-place sentation ideas	
	ooming Check up 10 r	ninutes	Instruct stu Share with Groom the	dents about rea them some Pre m about Social	high standard Hygie cipes, mise-en-place sentation ideas distance and mainta	, cooking methodology in inside Practical Lab
Briefing	ooming Check up 10 r 15 r	ninutes	Instruct stu Share with Groom the	dents about rea them some Pre m about Social	high standard Hygie cipes, mise-en-place sentation ideas	, cooking methodology in inside Practical Lab
Briefing	ooming Check up 10 r 15 r	ninutes ninutes	Instruct stu Share with Groom the Mis-en-plac	dents about red them some Pre m about Social ce for soup, kha	high standard Hygie cipes, mise-en-place sentation ideas distance and mainta o suey, burmese ric	, cooking methodology in inside Practical Lab
Briefing Cooking	poming Check up 10 r 15 r 2hr	ninutes ninutes	Instruct stu Share with Groom the Mis-en-plac Start cookin	dents about red them some Pre m about Social ce for soup, kha ng Mohinga, Kh	high standard Hygie cipes, mise-en-place sentation ideas distance and mainta o suey, burmese ric	, cooking methodology in inside Practical Lab e & sticky rice balls.
Hygiene & Gro Briefing Cooking Presentation Testing	poming Check up 10 r 15 r 2hr 15 r	minutes minutes 30mins	Instruct stu Share with Groom the Mis-en-plac Start cookin Present all	dents about red them some Pre m about Social ce for soup, kha ng Mohinga, Kh Food items with	high standard Hygie cipes, mise-en-place sentation ideas distance and mainta o suey, burmese ric ow suey, Ohn htami n proper Garnish	, cooking methodology in inside Practical Lab e & sticky rice balls.

Closing	20 minutes	Cleaning of all equipments		
closing	20 minutes	Closing has to be done as per SOP		
POSSIBLE SOURCES OF	ERRORS & RECTIFICATION :			
PO	SSIBLE ERRORS	RECTIFICATION		
If the soup is too thick		Adjust the heat & cooking time		
If the gravy for khao suc	ey is too thick or too thin	Adjust the water quantity & cooking time		
If rice grains for Ohn ht	amin 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		

		FNA	CTICAL MANUAL		
		В.9	c Culinary Art		
SUBJECT:	Techniques of Pan Asia & Middl	le MENU NO	D: 9	Teacher:	
TOPIC:	Kabak mücveri	SEMESTE	R: 3	HOURS:	3 hours 45 mins
TOPIC:	Moussaka	SEIVIESTE	K: 3	Approved	By: Deputy Director
LEARNING OU	ТСОМЕ				
	e able to prepare 4 dishes				
	le to present food in correct man	er with garnishe	S.		
	le to explain the dishes	0			
· · · ·	·				
RESOURCES: E	quipment and Utensils such as W	Vorking Table, D	eep fat Fryer, Baki	ng trays, Baking ove	n etc.
			-	-	
REFERENCES:	1) International Cuisine Book: A	Author Michael	F. Nenes:		
Video Link					
	google.com/file/d/1OWX5otTzug	o_XES9X2AdwN	kGTardG9PAt/view	?usp=sharing	
https://drive.	google.com/file/d/1OWX5otTzug be/FGVae1DsHX0	o_XES9X2AdwN	kGTardG9PAt/view	?usp=sharing	
https://drive.ន្ https://youtu.		o_XES9X2AdwN	kGTardG9PAt/view	?usp=sharing	
https://drive.g https://youtu. https://youtu.	be/FGVae1DsHX0				
https://drive.g https://youtu. https://youtu. https://drive.g	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH				
https://drive.g https://youtu. https://youtu. https://drive.g METHODOLOG	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH GY :				
https://drive.g https://youtu. https://youtu. https://drive.g METHODOLOG PE	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH GY :	- ISe8XxbYrLmlLY FIME	ArFaUrQSZr/view?	usp=sharing TASK	ygiene and Grooming as per SOP
https://drive.g https://youtu. https://youtu. https://drive.g METHODOLOG PE	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH GY : RTICULARS T	ISe8XxbYrLmlLY FIME tes Stu	ArFaUrQSZr/view? dents have to main	usp=sharing TASK tain high standard H	ygiene and Grooming as per SOP ace, cooking methodology
https://drive.g https://youtu. https://youtu. https://drive.g METHODOLOG PE Hygiene & Gro	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH GY : RTICULARS T	ISe8XxbYrLmlLY FIME tes Stu Insi	ArFaUrQSZr/view? dents have to main ruct students abou	usp=sharing TASK tain high standard H	
https://drive.g https://youtu. https://youtu. https://drive.g METHODOLOG PE Hygiene & Gro	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH GY : RTICULARS T coming Check up 10 minut	ISe8XxbYrLmlLY FIME tes Stu tes Sha	ArFaUrQSZr/view? dents have to main ruct students abouting the some	TASK tain high standard H t recipes, mise-en-pl Presentation ideas	
https://drive.g https://youtu. https://youtu. https://drive.g METHODOLOG PE Hygiene & Gro	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH GY : RTICULARS T coming Check up 10 minut	ISe8XxbYrLmlLY FIME tes Stu tes Sha Gro	ArFaUrQSZr/view? dents have to main ruct students about re with them some oom them about So	TASK tain high standard H t recipes, mise-en-pl Presentation ideas cial distance and ma	ace, cooking methodology
https://drive.g https://youtu. https://youtu. https://drive.g METHODOLOG PE Hygiene & Gro Briefing	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH GY : RTICULARS T coming Check up 10 minut	ISe8XxbYrLmlLY TIME tes Stu tes Sha Grc Mis	ArFaUrQSZr/view? dents have to main cruct students about re with them some oom them about So s-en-place for Kabal	TASK tain high standard H t recipes, mise-en-pl Presentation ideas cial distance and ma	ace, cooking methodology intain inside Practical Lab
https://drive.g https://youtu. https://youtu. https://drive.g METHODOLOG PE Hygiene & Gro Briefing	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH GY : TRTICULARS T fooming Check up 10 minut 15 minut	ISe8XxbYrLmlLY FIME Stu tes Stu tes Sha Gro hins kek	ArFaUrQSZr/view? dents have to main ruct students abou re with them some oom them about So s-en-place for Kabal	TASK tain high standard H t recipes, mise-en-pl Presentation ideas cial distance and ma	ace, cooking methodology intain inside Practical Lab
https://drive.g https://youtu. https://youtu. https://drive.g METHODOLOG PE Hygiene & Gro Briefing Cooking	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH GY : TRTICULARS T fooming Check up 10 minut 15 minut	ISe8XxbYrLmlLY IIME tes Stu tes Sha Grc Mis ins kek Sta	ArFaUrQSZr/view? dents have to main cruct students abou re with them some oom them about So oom them about So o-en-place for Kabal	TASK tain high standard H t recipes, mise-en-pl Presentation ideas cial distance and ma	ace, cooking methodology intain inside Practical Lab , Beyaz Pilave, Yogurtlu samfistig eyaz Pilave, Yogurtlu samfistigi ke
https://youtu. https://youtu. https://drive.g METHODOLOG PE	be/FGVae1DsHX0 be/36E3XXqab40 google.com/file/d/1v_7yBVOMH GY : ERTICULARS T fooming Check up 10 minut 15 minut 2hr 30m	ISe8XxbYrLmlLY TIME Inst tes Stu tes Sha Gro Mis ins kek Sta tes Pre Tes	ArFaUrQSZr/view? dents have to main cruct students about re with them some oom them about So com them about So	TASK TASK tain high standard H t recipes, mise-en-pl Presentation ideas cial distance and ma c mücveri, Moussaka ücveri, Moussaka, Be with proper Garnish	ace, cooking methodology intain inside Practical Lab , Beyaz Pilave, Yogurtlu samfistig eyaz Pilave, Yogurtlu samfistigi ke

Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP
POSSIBLE SOURCES OF ERRO	RS & RECTIFICATION :	
POSSIBL	E ERRORS	RECTIFICATION
If the friters are too dry		Adjust the heat & cooking time
If the surafe of moussaka is to	oo dark	Remove the top layers of aubergine slices, gratinate again till desired colour.
If rice grains Beyaz Pilave is a	dente	Sprinkle water & cook for more time
If the cake is too dry or under	baked	Adjust the heat & cooking time

		PRA	ACTICAL MANUAL		
		B	.Sc Culinary Art		
SUBJECT:	Techniques of Pan Asia & Midd	lle MENU N	IO: 10	Teacher:	
TOPIC:	Doogh	SEMEST	ER: 3	HOURS:	3 hours 45 mins
TOPIC:	Chelou tah dig	SEIVIEST	ER. 5	Approved By:	Deputy Director
	TCOME				
	e able to prepare 4 dishes				
	le to present food in correct mai	ner with garnish	ies.		
	le to explain the dishes				
,	•				
RESOURCES: E	quipment and Utensils such as N	Working Table,	Range, Saucepan, Dep	fat fryer etc.	
			• • • •	-	
REFERENCES:	1) International Cuisine Book:	Author Michael	F. Nenes:		
Video Link					
1) Chelou Tah I	Dig				
https://drive.g	google.com/file/d/10WX5otTzu	io_XES9X2Adwl	NkGTardG9PAt/view?	usp=sharing	
	an Yoghurt drink				
	;oogle.com/file/d/1P4AeKb4Wl	leZg82PSkirgxslo	dl1AQwIYM/view?usp	=sharing	
3) Goash a feel					
https://drive.g	;oogle.com/file/d/1Tz3LmW7q0	0U3nBJAbHhM4	IDJmb1iNyR4vR/view	usp=sharing	
METHODOLOG	6Y :				
		TIME		TASK	
Hygiene & Gro	oming Check up 10 minu			<u> </u>	ene and Grooming as per SOP
					e, cooking methodology
Briefing	15 minu		nare with them some P		
			room them about Socia		
Cooking	2hr 30n		is-en-place for Doogh,	Chelou tah dig, Kores	ht bademjan & Goash-e-feel
_		St	art cooking Doogh, Che	elou tah dig, Koresht l	oademjan & Goash-e-feel
Presentation	15 minu	utes Pr	esent all Food items w	ith 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	20 minutes	Closing has to be done as per SOP
POS	SSIBLE ERRORS	RECTIFICATION
POS	SIBLE ERRORS	RECTIFICATION
If the Doogh is too wate	-	Adjust the liquid quntity
If the lamb stew is too d	ry	Adjust the liquid quantity
If rice grains Chelou tah	dig is al dente	Sprinkle water & cook for more time

		PRACT	CAL MANUAL		
		B.Sc (Culinary Art		
SUBJECT:	Techniques of Pan Asia & Midd	le MENU NO:	11	Teacher:	
TOPIC:	Adas	SEMESTER:	3	HOURS:	3 hours 45 mins
TOPIC:	Kibbeh	SEIVIESTER:	5	Approved By:	Deputy Director
	TCOMF				
	e able to prepare 4 dishes				
	le to present food in correct mar	er with garnishes.			
1	le to explain the dishes	8			
RESOURCES: E	quipment and Utensils such as V	Vorking Table. Ran	ge, Saucepan, Deep	fat frver. Baking ov	en etc.
			8-,		
REFERENCES:	1) International Cuisine Book: A	uthor Michael F. N	lenes:		
Video Link					
Kibbeh					
nttps://youtu.	be/0Yk6ffx_TU8				
Basbousa	. –				
https://youtu.	be/NNszW7dS7YE				
METHODOLOG	GY :				
PE	RTICULARS	ΓΙΜΕ		TASK	
Hygiene & Gro	oming Check up 10 minu	tes Stude	nts have to maintain	high standard Hygie	ene and Grooming as per SOP
		Instru	ct students about red	cipes, mise-en-place	, cooking methodology
Briefing	15 minu	tes Share	with them some Pre	sentation ideas	· · · · · · · · · · · · · · · · · · ·
		Groor	n them about Social (distance and mainta	iin inside Practical Lab
		Mis-e	n-place for Adas, Kibl	beh, Khubz & Basbo	usa
Cooking	2hr 30m		. , .	,	
-		Start o	cooking Adas, Kibbeh	, Khubz & Basbousa	
Presentation	15 minu		nt all Food items with		
1 Cocheation		les prese	it all i oou items with	n proper Garnish	
Testing	15 minu 15 minu	Testin			to to know exact character of

Clasing	20 minutos	Cleaning of all equipments	
Closing	20 minutes	Closing has to be done as per SOP	
POSSIBLE SOURCES OF ERRORS	& RECTIFICATION :		
POSSIBLE E	RRORS	RECTIFICATION	
If the Adas is too watery or too	thick	Adjust the liquid quntity	
If the Kibbeh is too dry or too da	ark	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 N	MANUAL		
			B.Sc Culina	iry Art		
SUBJECT:	Techniques of Pan Asia & I	Middle M	ENU NO:	12	Teacher:	
TOPIC:	Chicken Shwarma	65	MESTER:	3	HOURS:	3 hours 45 mins
TOPIC:	Pita Bread	35	IVIESTER:	3	Approved By:	Deputy Director
	ТСОМЕ					
	e able to prepare 4 dishes					
	le to present food in correct	maner with g	arnishes			
	le to explain the dishes	8				
RESOURCES:	Equipment an	d Utensils suc	h as Working T	able, Range, Sa	ucepan, Deep fat f	ryer, Baking oven, Shwarma
			¥		•	•••••
REFERENCES:	1) International Cuisine Bo	ok: Author M	ichael F. Nenes	:		
Video Link						
Chicken Shwar	ma					
nttps://youtu.	be/YVB8z9rRIVg					
Pita Bread						
https://youtu.						
METHODOLOG	De/OTIngvuJA50					
DE						
FL		TIME			TASK	
	iy : RTICULARS	TIME minutes	Students ha	ave to maintain		ene and Grooming as per SOP
	iy : RTICULARS				high standard Hygi	ene and Grooming as per SOP e, cooking methodology
Hygiene & Gro	GY : RTICULARS oming Check up 10 r		Instruct stu		high standard Hygi ipes, mise-en-place	
Hygiene & Gro	GY : RTICULARS oming Check up 10 r	minutes	Instruct stu Share with	dents about rec them some Pre	high standard Hygi cipes, mise-en-place sentation ideas	
Hygiene & Gro	GY : RTICULARS oming Check up 10 r	minutes	Instruct stu Share with Groom the	dents about rec them some Pres m about Social c	high standard Hygi cipes, mise-en-place sentation ideas	e, cooking methodology ain inside Practical Lab
Hygiene & Gro Briefing	aY : RTICULARS oming Check up 10 m 15 m	minutes	Instruct stu Share with Groom the	dents about rec them some Pres m about Social c	high standard Hygio cipes, mise-en-place sentation ideas distance and mainta	e, cooking methodology ain inside Practical Lab
Hygiene & Gro Briefing	aY : RTICULARS oming Check up 10 m 15 m	minutes	Instruct stu Share with Groom thei Mis-en-plac	dents about rec them some Pres m about Social c ce for Chicken S	high standard Hygic cipes, mise-en-place sentation ideas distance and mainta hwarma, Pita Bread	e, cooking methodology ain inside Practical Lab , Bamia & Qahwah
Hygiene & Gro Briefing Cooking	articulars 10 ming Check up 10 ming Check up 10 ming Check up 15 ming Check up 15 ming Check up	minutes	Instruct stu Share with Groom the Mis-en-plac Start cookir	dents about red them some Pres m about Social d ce for Chicken S ng Chicken Shwa	high standard Hygio cipes, mise-en-place sentation ideas distance and mainta	e, cooking methodology ain inside Practical Lab , Bamia & Qahwah
	BY : RTICULARS oming Check up 10 m 15 m 2hr 15 m	minutes minutes 30mins	Instruct stu Share with Groom the Mis-en-plac Start cookir Present all	dents about red them some Pres m about Social d ce for Chicken S ng Chicken Shwa Food items with	high standard Hygic cipes, mise-en-place sentation ideas distance and mainta hwarma, Pita Bread arma, Pita Bread, Ba n proper Garnish	e, cooking methodology ain inside Practical Lab , Bamia & Qahwah

Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP
POSSIBLE SOURCES OF ERR	ORS & RECTIFICATION :	
POSSIE	BLE ERRORS	RECTIFICATION
If the pita bread too rubber	ТУ	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

		PRACTICA			
		B.Sc Culi	nary Art		
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	13	Teacher:	
TOPIC:	Harira	SEMESTER:	3	HOURS:	3 hours 45 mins
TOPIC.	Tagine	SEIVIESTER.	5	Approved By:	Deputy Director
	FCONF				
	e able to prepare 4 dishes				
	le to present food in correct mane	r with garnishes			
	le to explain the dishes	a with garmanes.			
RESOURCES:	Equipment and Liter	nsils such as Working	Table, Range Sa	aucepan, Baking ov	en, griddle plate
				acepan, baking ov	
REFERENCES:	1) International Cuisine Book: Au	uthor Michael F. Nen	es:		
Video Link					
Video Link https://drive.g	oogle.com/file/d/1v_7vBVOMHS	e8XxbYrLmlLYArFaU	rOSZr/view?usp=	sharing	
https://drive.g	;oogle.com/file/d/1v_7yBVOMHS be/YVB8z9rRIVg	e8XxbYrLmlLYArFaU	rQSZr/view?usp=	sharing	
https://drive.g https://youtu.	be/YVB8z9rRIVg	e8XxbYrLmlLYArFaU	rQSZr/view?usp=	sharing	
https://drive.g https://youtu. METHODOLOG	be/YVB8z9rRIVg	e8XxbYrLmlLYArFaU	rQSZr/view?usp=	-sharing TASK	
https://drive.g https://youtu. METHODOLOG PE	be/YVB8z9rRIVg iY : RTICULARS TI	ME		TASK	ene and Grooming as per SOP
nttps://drive.g nttps://youtu. METHODOLOG PE	be/YVB8z9rRIVg iY : RTICULARS TI	ME Students	have to maintain	TASK high standard Hygi	ene and Grooming as per SOP e, cooking methodology
https://drive.g https://youtu. METHODOLOG PE Hygiene & Gro	be/YVB8z9rRIVg iY : RTICULARS TI	ME Students Instruct s	have to maintain	TASK high standard Hygi cipes, mise-en-place	ene and Grooming as per SOP e, cooking methodology
https://drive.g https://youtu. METHODOLOG PE Hygiene & Gro	be/YVB8z9rRIVg iY : RTICULARS TIL oming Check up 10 minute	ME Students Instruct s Share wit	have to maintain tudents about rec h them some Pres	TASK high standard Hygi cipes, mise-en-place sentation ideas	
https://drive.g https://youtu. METHODOLOG PE Hygiene & Gro	be/YVB8z9rRIVg iY : RTICULARS TIL oming Check up 10 minute	ME Students es Instruct s es Share wit Groom th	have to maintain tudents about rec h them some Pres iem about Social o	TASK high standard Hygi cipes, mise-en-place sentation ideas	e, cooking methodology ain inside Practical Lab
https://drive.g https://youtu. METHODOLOG PE Hygiene & Gro Briefing	be/YVB8z9rRIVg iY : RTICULARS TIL oming Check up 10 minute	ME Students es Students es Share wit Groom th Mis-en-pl	have to maintain tudents about rec h them some Pres iem about Social o	TASK high standard Hygi cipes, mise-en-place sentation ideas distance and mainta	e, cooking methodology ain inside Practical Lab
https://drive.g https://youtu. WETHODOLOG PE Hygiene & Gro Briefing	be/YVB8z9rRIVg iY : RTICULARS TIL oming Check up 10 minute 15 minute	ME Students es Students Instruct s Share wit Groom th Mis-en-pl	have to maintain tudents about rec h them some Pres em about Social o ace for Harira, Ta	TASK high standard Hygi cipes, mise-en-place sentation ideas distance and mainta	e, cooking methodology ain inside Practical Lab Mescouta
https://drive.g https://youtu. METHODOLOG PE Hygiene & Gro Briefing Cooking	be/YVB8z9rRIVg iY : RTICULARS TIL oming Check up 10 minute 15 minute	ME Students es Students es Share wit Groom th Mis-en-pl Start cool	have to maintain tudents about rec h them some Pres em about Social o ace for Harira, Ta	TASK high standard Hygi cipes, mise-en-place sentation ideas distance and mainta gine, Msemmen & e, Msemmen & Me	e, cooking methodology ain inside Practical Lab Mescouta
https://drive.g https://youtu. METHODOLOG PE Hygiene & Gro Briefing Cooking Presentation	be/YVB8z9rRIVg iY : RTICULARS TIL oming Check up 10 minute 15 minute 2hr 30mir 15 minute	ME Students es Students es Share wit Groom th Mis-en-pl start cool es Present a Testing w	have to maintain tudents about rec h them some Pres em about Social o ace for Harira, Ta king Harira, Tagino Il Food items with	TASK high standard Hygi cipes, mise-en-place sentation ideas distance and mainta gine, Msemmen & e, Msemmen & Me n proper Garnish	e, cooking methodology ain inside Practical Lab Mescouta
https://drive.g https://youtu. METHODOLOG PE Hygiene & Gro Briefing Cooking Presentation	be/YVB8z9rRIVg iY : RTICULARS TIL oming Check up 10 minute 15 minute 2hr 30mir	ME Students es Students es Share wit Groom th Mis-en-pl start cool es Present a Testing w	have to maintain tudents about rec h them some Pres em about Social o ace for Harira, Ta king Harira, Tagino Il Food items with	TASK high standard Hygi cipes, mise-en-place sentation ideas distance and mainta gine, Msemmen & e, Msemmen & Me n proper Garnish	e, cooking methodology ain inside Practical Lab Mescouta scouta
https://drive.g https://youtu. METHODOLOG PE	be/YVB8z9rRIVg iY : RTICULARS TIL oming Check up 10 minute 15 minute 2hr 30mir 15 minute	ME Students es Students Instruct s Share wit Groom th Mis-en-pl Mis-en-pl Start cool es Present a the dish Cleaning	have to maintain tudents about rec h them some Pres em about Social o ace for Harira, Ta king Harira, Tagino Il Food items with	TASK high standard Hygi cipes, mise-en-place sentation ideas distance and mainta gine, Msemmen & e, Msemmen & Me n proper Garnish acher & Students als	e, cooking methodology ain inside Practical Lab Mescouta scouta

POSSIBLE SOURCES OF ERRORS & RECTIFICATION	1:
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

		F	PRACTICAL MANU	JAL		
			B.Sc Culinary Ar	t		
SUBJECT:	Techniques of Pan Asia & Mid	dle MENU	NO:	14	Teacher:	
TOPIC:	Wonton Soup	SEMES	TED.	2	HOURS:	3 hours 45 mins
TOPIC:	Char Siu	SEIVIES	DIEK.	3	Approved By:	Deputy Director
EARNING OU						
	e able to prepare 4 dishes					
	le to present food in correct ma	aner with garni	shes.			
	le to explain the dishes					
RESOURCES:	Equipment and Ut	ensils such as W	orking Table. Chi	nese High P	ressure Range, Chino	ese Wok etc.
			0 , .	0		
REFERENCES: 1) International Cuisine Book: Aut	hor Michael F. N	lenes:			
	-					
Video Link						
Wonton Soup						
ittps://youtu.b	e/p3PCN09Hg					
Stir-Fried Bok Cl						
Stir-Fried Bok Cl https://youtu.b	noy e/3X58na0w3d4					
Stir-Fried Bok Cl https://youtu.b METHODOLOGY	noy e/3X58na0w3d4	TIME			TASK	
Stir-Fried Bok Cl https://youtu.b METHODOLOGY PE	noy e/3X58na0w3d4 ' : RTICULARS		Students have to	maintain hig		and Grooming as per SOP
itir-Fried Bok Cl https://youtu.b METHODOLOGY PE	noy e/3X58na0w3d4 ' : RTICULARS	utes				Į,
Stir-Fried Bok Cl https://youtu.b WETHODOLOGY PE Hygiene & Groo	noy e/3X58na0w3d4 ' : RTICULARS	utes		about recipe	gh standard Hygiene es, mise-en-place, co	Į,
Stir-Fried Bok Cl https://youtu.b WETHODOLOGY PE Hygiene & Groo	noy e/3X58na0w3d4 7 : ERTICULARS ming Check up 10 min	utes	Instruct students Share with them s	about recipe some Preser	gh standard Hygiene es, mise-en-place, co	oking methodology
tir-Fried Bok Cl https://youtu.b METHODOLOGY PE lygiene & Groo	noy e/3X58na0w3d4 7 : ERTICULARS ming Check up 10 min	utes	Instruct students Share with them s Groom them abo	about recipe some Preser ut Social dist	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain ir	oking methodology
Stir-Fried Bok Cl https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	noy e/3X58na0w3d4 7 : ERTICULARS ming Check up 10 min	utes	Instruct students Share with them s Groom them abo	about recipe some Preser ut Social dist	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain ir	oking methodology nside Practical Lab
Stir-Fried Bok Cl https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	noy e/3X58na0w3d4 7 : RTICULARS ming Check up 10 min 15 min	utes generation of the second	Instruct students Share with them s Groom them abo Mis-en-place for V	about recipe some Preser ut Social dis Wonton Sou	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain in p , Char Siu, Dan Dar	oking methodology nside Practical Lab
Stir-Fried Bok Cl https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking	noy e/3X58na0w3d4 7 : RTICULARS ming Check up 10 min 15 min	utes generation of the second	Instruct students Share with them s Groom them abo Mis-en-place for V	about recipe some Preser ut Social dist Wonton Sou nton Soup ,	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain ir p , Char Siu, Dan Dan Char Siu, Dan Dan M	oking methodology nside Practical Lab Mian & Stir-Fried Bok Choy
Stir-Fried Bok Cl https://youtu.b METHODOLOGY	hoy e/3X58na0w3d4 7 : ERTICULARS ming Check up 10 min 15 min 2hr 30r	utes	Instruct students Share with them s Groom them abo Mis-en-place for M Start cooking Wo	about recipe some Preser ut Social dist Wonton Sou nton Soup ,	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain ir p , Char Siu, Dan Dan Char Siu, Dan Dan M	oking methodology nside Practical Lab Mian & Stir-Fried Bok Choy

Clasing	20 minutes	Cleaning of all equipments	
Closing	20 minutes	Closing has to be done as per SOP	
POSSIBLE SOURCES OF ERRORS	& RECTIFICATION :		
POSSIBL	E 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 t	o the wok	Season the wok, heat work & grease well with oil	
If the green colour of spinach is	destoryed	Blanch, refresh & stir fry the spinach for as little time as possible	

		PRACTICA	L MANUAL		
		B.Sc Culi	nary Art		
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	15	Teacher:	
TOPIC:	Tempura	SEMESTER:	3	HOURS:	3 hours 45 mins
TOPIC.	Toriniku Teriyaki	SEIVIESTER.	5	Approved By:	Deputy Director
LEARNING OU	TCOMF				
	e able to prepare 4 dishes				
	le to present food in correct mane	er with garnishes.			
	le to explain the dishes				
•	•				
RESOURCES:	Equipment and Utens	sils such as Working Ta	ble, Chinese Range	e, Wok, Deep fatf fry	er, griddle plate etc.
REFERENCES:	1) International Cuisine Book: Autho	or Michael F. Nenes:			
Video					
lempura https://youtu.b	e/oEiNJdNLqSA				
Fempura <mark>https://youtu.b</mark> Yaki Soba					
Fempura <mark>https://youtu.b</mark> Yaki Soba	e/oEiNJdNLqSA e/3a-NreKMgLo				
Fempura https://youtu.b /aki Soba https://youtu.b	e/3a-NreKMgLo				
Tempura https://youtu.b Yaki Soba https://youtu.b METHODOLOGY	e/3a-NreKMgLo	IME		TASK	
empura https://youtu.b aki Soba https://youtu.b METHODOLOGY PE	e/3a-NreKMgLo (: ERTICULARS T		nave to maintain hig		and Grooming as per SOP
empura https://youtu.b aki Soba https://youtu.b METHODOLOGY PE	e/3a-NreKMgLo (: ERTICULARS T	s Students l			<u> </u>
Fempura https://youtu.b Yaki Soba https://youtu.b METHODOLOGY PE Hygiene & Groo	e/3a-NreKMgLo (: ERTICULARS T	Students Instruct st		gh standard Hygiene a es, mise-en-place, co	<u> </u>
Fempura https://youtu.b Yaki Soba https://youtu.b METHODOLOGY PE Hygiene & Groo	e/3a-NreKMgLo 7 : ERTICULARS T ming Check up 10 minute	s Students I Instruct st s Share with	udents about recipent them some Preser	gh standard Hygiene a es, mise-en-place, co	oking methodology
empura https://youtu.b /aki Soba https://youtu.b METHODOLOGY PE lygiene & Groo	e/3a-NreKMgLo 7 : ERTICULARS T ming Check up 10 minute	ss Students I Instruct st Share with Groom th	udents about recip n them some Preser em about Social dis	gh standard Hygiene a es, mise-en-place, co ntation ideas tance and maintain ir	oking methodology
Fempura https://youtu.b Yaki Soba https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/3a-NreKMgLo 7 : ERTICULARS T ming Check up 10 minute	s Students I Instruct st Share with Groom th Mis-en-pla	udents about recip n them some Preser em about Social dis	gh standard Hygiene a es, mise-en-place, co ntation ideas tance and maintain ir	oking methodology nside Practical Lab
Fempura https://youtu.b /aki Soba https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/3a-NreKMgLo 7 : ERTICULARS T ming Check up 10 minute 15 minute	ss Students I Instruct st Share with Groom th Mis-en-pla	udents about recip n them some Preser em about Social dis ace for Tempura, To	gh standard Hygiene a es, mise-en-place, co ntation ideas tance and maintain ir priniku Teriyaki , Hore	oking methodology nside Practical Lab
Fempura https://youtu.b Yaki Soba https://youtu.b METHODOLOGY	e/3a-NreKMgLo 7 : ERTICULARS T ming Check up 10 minute 15 minute	ss Students I Instruct st Share with Groom th Mis-en-pla Start cook	udents about recip n them some Preser em about Social dis ace for Tempura, To	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir priniku Teriyaki , Horens iku Teriyaki , Horens	oking methodology nside Practical Lab enso Goma-ae & Yaki soba
Fempura https://youtu.b Yaki Soba https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking	e/3a-NreKMgLo (: ERTICULARS T ming Check up 10 minute 15 minute 2hr 30min	ss Students I Instruct st Share with Groom th Mis-en-pla Start cook ss Present al	udents about recip n them some Preser em about Social dis ace for Tempura, To ing Tempura, Torin	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir priniku Teriyaki , Horens iku Teriyaki , Horens	oking methodology nside Practical Lab enso Goma-ae & Yaki soba

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
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 t	he wok	Season the wok, heat work & grease well with oil
If the green colour of spinach is de	estoryed	Blanch, refresh & stir fry the spinach for as little time as possible

		PR	ACTICAL MANUAL		
		В	S.Sc Culinary Art		
SUBJECT:	Techniques of Pan Asia & Mido	dle MENU N	O : 16	Teacher:	
TOPIC:	Tom Kha Gai	CENALCEL	- D . 2	HOURS:	3 hours 45 mins
TOPIC:	Pad Kap rao	SEMESTE	ER: 3	Approved By	: Deputy Director
LEARNING OU	тсоме				
	e able to prepare 4 dishes				
	le to present food in correct ma	ner with garnish	es.		
	le to explain the dishes				
- /					
RESOURCES:	Equipment and Ute	ensils such as Wor	king Table, Chinese R	ange, Wok, Deep fat fr	ver etc.
REFERENCES:	1) International Cuisine Book: Aut	hor Michael F. Ne	nes:		
Video Link					
Tom Kha Gai					
	e/AYmsgQ-L_Tc				
Pad Thai https://youtu.b	e/F5-nfxOif7U				
METHODOLOG	•				
		TIME		TASK	
Hygiene & Groo			udents have to mainta	-	e and Grooming as per SOP
18:010 0 0100				ecipes, mise-en-place, c	
Briefing	15 minu		are with them some P		
0				al distance and maintain	inside Practical Lab
				a Gai, Pad Kap rao, Pad	
Cooking	2hr 30m		•		
-		Sta	art cooking Tom Kha G	ai, Pad Kap rao , Pad Th	ai & Kluai Thot
Presentation	15 minu	tes Pre	esent all Food items w	ith proper Garnish	
Testing	15 minu	tes			
U U	·····-	Te	sting will be done by T	eacher & Students also	to know exact character 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 & RE	ECTIFICATION :					
POSSIBLE ERF	RORS	RECTIFICATION				
If tom kha gai is too sour		Add more coconut milk, add sugar				
If chicken in tom kha gai is too rubbe	ry	Cook the chicken till desired texture is achieved				
If pad thai start sticking to the wok		Season the wok, heat work & grease well with oil				
If the banana turns black		Dip peeled banana in cold water oir sprinkle with lemon juice				

			PRACTICAL N	IANUAL		
			B.Sc Culina	ry Art		
SUBJECT:	Techniques of Pan Asia & Mi	ddle M	ENU NO:	17	Teacher:	
TOPIC:	Gado Gado	CE.	MESTER:	3	HOURS:	3 hours 45 mins
TOPIC:	Lapis Daging	SE	IVIESTER:	3	Approved By:	Deputy Director
LEARNING OU	TCOMF					
	e able to prepare 4 dishes					
	le to present food in correct m	aner with g	arnishes.			
	le to explain the dishes	0				
RESOURCES:	Equipment and U	tensils such a	as Working Table	e, Chinese Range	e, Wok, Deep fatf frye	er, griddle plate etc.
Video Link						
https://youtu.b	e/p3PCN09Hg					
https://youtu.b	e/YVB8z9rRIVg					
REFERENCES:	1) International Cuisine Book: Au	thor Michae	I F. Nenes:			
METHODOLOG	(:					
PI						
Hygiene & Groo	ERTICULARS	TIME			TASK	
	ERTICULARS oming Check up 10 mir		Students hav	ve to maintain hi		and Grooming as per SOP
		nutes	Instruct stud		gh standard Hygiene a es, mise-en-place, coo	
Briefing	oming Check up 10 mir	nutes	Instruct stud Share with tl	ents about recip nem some Prese	gh standard Hygiene a es, mise-en-place, coo	oking methodology
	oming Check up 10 mir	nutes	Instruct stud Share with th Groom them	ents about recip nem some Prese about Social dis	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir	oking methodology
	oming Check up 10 mir	nutes	Instruct stud Share with th Groom them	ents about recip nem some Prese about Social dis	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir	oking methodology nside Practical Lab
Briefing	oming Check up 10 mir 15 mir	nutes	Instruct stud Share with th Groom them Mis-en-place	ents about recip nem some Prese about Social dis for Gado Gado,	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir	oking methodology nside Practical Lab emak & Tumis Terong
Briefing	oming Check up 10 mir 15 mir	nutes nutes mins	Instruct stud Share with th Groom them Mis-en-place Start prepari	ents about recip nem some Prese about Social dis for Gado Gado,	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir Lapis Daging, Laksa L apis Daging, Laksa Le	oking methodology nside Practical Lab emak & Tumis Terong
Briefing Cooking Presentation	oming Check up 10 mir 15 mir 2hr 30 15 mir	nutes nutes mins nutes	Instruct stud Share with th Groom them Mis-en-place Start prepari	ents about recip nem some Prese about Social dis for Gado Gado, L ng Gado Gado, L	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir Lapis Daging, Laksa L apis Daging, Laksa Le	oking methodology nside Practical Lab emak & Tumis Terong
Briefing Cooking	oming Check up 10 mir 15 mir 2hr 30	nutes nutes mins nutes	Instruct stud Share with th Groom them Mis-en-place Start prepari Present all F	ents about recip nem some Prese about Social dis for Gado Gado, ng Gado Gado, L pod items with p	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir Lapis Daging, Laksa L apis Daging, Laksa Le roper Garnish	oking methodology nside Practical Lab emak & Tumis Terong
Briefing Cooking Presentation	oming Check up 10 mir 15 mir 2hr 30 15 mir	nutes mins nutes nutes	Instruct stud Share with th Groom them Mis-en-place Start prepari Present all Fo Testing will b Cleaning of a	ents about recip nem some Prese about Social dis for Gado Gado, ng Gado Gado, L pod items with p	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir Lapis Daging, Laksa L apis Daging, Laksa Le roper Garnish her & Students also to	oking methodology nside Practical Lab emak & Tumis Terong mak & Tumis Terong

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.	

			-		
		B.Sc Culin	ary Art		
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	18	Teacher:	
TOPIC:	Bo La Lot	SEMESTER:	3	HOURS:	3 hours 45 mins
TOPIC.	Bo Kho	SEIVIESTER.	5	Approved By:	Deputy Director
	ΓCOME				
	e able to prepare 4 dishes				
They are abl	le to present food in correct maner	with garnishes.			
They are abl	le to explain the dishes				
RESOURCES:	Equipment and Utensil	s such as Working Tab	le, Chinese Range	e, Wok, Deep fatf fry	er, griddle plate etc.
	t.				
REFERENCES: 1) International Cuisine Book: Author I	Michael F. Nemaci			
	i international cuisine book. Author i	viichael F. Nenes:			
	, international cuisine book. Author i	vichael F. Nenes:			
Video Link	·	vichael F. Nenes:			
Video Link https://youtu.b https://youtu.b	e/WJfydil7agM	vichael F. Nenes:			
Video Link https://youtu.b https://youtu.b	e/WJfydil7agM e/IP187wjY9Os	vichael F. Nenes:			
Video Link https://youtu.b https://youtu.b METHODOLOGY	e/WJfydil7agM e/IP187wjY9Os			TASK	
Video Link https://youtu.b https://youtu.b METHODOLOGY PE	e/WJfydil7agM e/IP187wjY9Os ' : RTICULARS TIN	1E	ave to maintain hig		and Grooming as per SOP
Video Link https://youtu.b https://youtu.b METHODOLOGY PE	e/WJfydil7agM e/IP187wjY9Os ' : RTICULARS TIN	1E Students h			<u> </u>
Video Link https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo	e/WJfydil7agM e/IP187wjY9Os ' : RTICULARS TIN	1E Students ha Instruct stu		gh standard Hygiene es, mise-en-place, co	<u> </u>
Video Link https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo	e/WJfydil7agM e/IP187wjY9Os 7 : ERTICULARS TIN ming Check up 10 minutes	1E Students ha Instruct stu Share with	idents about recipo them some Preser	gh standard Hygiene es, mise-en-place, co	oking methodology
/ideo Link https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo	e/WJfydil7agM e/IP187wjY9Os 7 : ERTICULARS TIN ming Check up 10 minutes	1E Students have a student s	idents about recipion them some Preser mabout Social disc	gh standard Hygiene es, mise-en-place, co ntation ideas	oking methodology nside Practical Lab
Video Link https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/WJfydil7agM e/IP187wjY9Os 7 : ERTICULARS TIN ming Check up 10 minutes	1E Students have a student s	idents about recipion them some Preser mabout Social disc	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain ir	oking methodology nside Practical Lab
Video Link https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/WJfydil7agM e/IP187wjY9Os 7 : ERTICULARS TIN ming Check up 10 minutes 15 minutes	/E Students hi Instruct stu Share with Groom the Mis-en-place	idents about recipi them some Preser m about Social dis ce for Bo La Lot , B	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain ir	oking methodology nside Practical Lab Rau xanh toi xao
Video Link https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking	e/WJfydil7agM e/IP187wjY9Os 7 : ERTICULARS TIN ming Check up 10 minutes 15 minutes	1E Students hi Instruct stu Share with Groom the Mis-en-plac Start prepa	idents about recipi them some Preser m about Social dis ce for Bo La Lot , B	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain in o Kho , Mi Quang & Kho , Mi Quang & R	oking methodology nside Practical Lab Rau xanh toi xao
Video Link https://youtu.b https://youtu.b METHODOLOGY	e/WJfydil7agM e/IP187wjY9Os 7 : ERTICULARS TIN ming Check up 10 minutes 15 minutes 2hr 30mins	IE Students ha Instruct stu Share with Groom the Mis-en-plac Start prepa Present all	idents about recipion them some Preser m about Social dis ce for Bo La Lot , Bo ring Bo La Lot , Bo Food items with p	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain in o Kho , Mi Quang & Kho , Mi Quang & R roper Garnish	oking methodology nside Practical Lab Rau xanh toi xao
Video Link https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking Presentation	e/WJfydil7agM e/IP187wjY9Os 7: ERTICULARS TIN ming Check up 10 minutes 15 minutes 2hr 30mins 15 minutes	NE Students have a student stup Share with Groom the Mis-en-play Start prepa Present all Testing will	idents about recipion them some Preser m about Social dis ce for Bo La Lot , Bo ring Bo La Lot , Bo Food items with p	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain in o Kho , Mi Quang & Kho , Mi Quang & R roper Garnish	oking methodology nside Practical Lab Rau xanh toi xao au xanh toi xao

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	aAdd a piece of papaya or simmer for more time, covering the pan				
If Mi Quang starts sticking to the wok	Season the wok, heat work & grease well with oil				
If the green colour of spinach is destoryed	Blanch, refresh & stir fry the spinach for as little time as possible				

		PRACTIC	AL MANUAL		
		B.Sc Cu	linary Art		
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	19	Teacher:	
TOPIC:	Mu Sangchae	SEMESTER:	3	HOURS:	3 hours 45 mins
TOPIC:	Bulgogi	SEIVIESTER.	5	Approved By:	Deputy Director
LEARNING OU	TCOMF				
	e able to prepare 4 dishes				
	le to present food in correct mane	r with garnishes.			
	le to explain the dishes	0			
· · ·					
RESOURCES:	Equipment and Utensi	ils such as Working T	able, Chinese Range	e, Wok, Deep fat frye	r, griddle plate etc.
	· · · · · · · · · · · · · · · · · · ·				
REFERENCES:	1) International Cuisine Book: Author	r Michael F. Nenes:			
Video Link					
Bulgogi					
https://youtu.b	e/Wlfydil7agM				
Bibim Gooksu	c,,				
	e/IP187wjY9Os				
METHODOLOG	e/IP187wjY9Os / :				
METHODOLOG PI	e/IP187wjY9Os / : ERTICULARS TII	ME		TASK	
METHODOLOG PI	e/IP187wjY9Os / : ERTICULARS TII	s Students		gh standard Hygiene	and Grooming as per SOP
METHODOLOGY Pl Hygiene & Groo	e/IP187wjY9Os / : ERTICULARS TII	s Students Instruct s	students about recip	gh standard Hygiene es, mise-en-place, co	
METHODOLOG Pl Hygiene & Groo	e/IP187wjY9Os / : ERTICULARS TII	s Students Instruct s S Share wi	students about recip th them some Prese	gh standard Hygiene es, mise-en-place, co ntation ideas	oking methodology
METHODOLOGY Pl Hygiene & Groo	e/IP187wjY9Os / : ERTICULARS TII pming Check up 10 minutes	s Students Instruct s S Share wi	students about recip th them some Prese	gh standard Hygiene es, mise-en-place, co	oking methodology
METHODOLOGY Pl Hygiene & Groo	e/IP187wjY9Os / : ERTICULARS TII pming Check up 10 minutes	s Students Instruct s Share wi Groom t	students about recip th them some Prese hem about Social dis	gh standard Hygiene es, mise-en-place, co ntation ideas	oking methodology nside Practical Lab
METHODOLOGY Pl Hygiene & Groo Briefing	e/IP187wjY9Os / : ERTICULARS TII pming Check up 10 minutes	s Students Instruct s Share wi Groom t Mis-en-p	students about recip th them some Prese hem about Social dis	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain ii	oking methodology nside Practical Lab
METHODOLOG Pl Hygiene & Groo Briefing	e/IP187wjY9Os 7 : ERTICULARS TII pming Check up 10 minutes 15 minutes	s Students Instruct s Share wi Groom t Mis-en-p	students about recip th them some Prese hem about Social dis lace for Mu Sangcha	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain ii	oking methodology nside Practical Lab ooksu & Hotteok
METHODOLOGY Pl Hygiene & Groo Briefing Cooking	e/IP187wjY9Os 7 : ERTICULARS TII pming Check up 10 minutes 15 minutes	s Students Instruct s Share wi Groom t Mis-en-p S Start pre	students about recip th them some Prese hem about Social dis lace for Mu Sangcha	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain in e , Bulgogi , Bibim Go , Bulgogi , Bibim Goc	oking methodology nside Practical Lab ooksu & Hotteok
METHODOLOG	e/IP187wjY9Os 7 : ERTICULARS TII ming Check up 10 minutes 15 minutes 2hr 30mins	s Students Instruct s Share wi Groom t Mis-en-p S Start pre s Present a	students about recip th them some Presen hem about Social dis lace for Mu Sangcha paring Mu Sangchae	gh standard Hygiene es, mise-en-place, co ntation ideas tance and maintain in e , Bulgogi , Bibim Go , Bulgogi , Bibim Goc	oking methodology nside Practical Lab ooksu & Hotteok

Classing	20 minutes	Cleaning of all equipments				
Closing	20 minutes	Closing has to be done as per SOP				
POSSIBLE SOURCES OF ERRORS & REC	TIFICATION :					
POSSIBLE ERRO	RS	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	g to the wok	Season the wok, heat work & grease well with oil				
If the pancakes are dry		Cover the pancakes with wet cloth				

			MANUAL		
		B.Sc Culin	ary Art		
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	20	Teacher:	
TOPIC:	Gulai Ayam	SEMESTER:	3	HOURS:	3 hours 45 mins
TOPIC:	Nasi Kunyit	SEIVIESTER.	5	Approved By:	Deputy Director
EARNING OU	ТСОМЕ				
	e able to prepare 4 dishes				
	le to present food in correct maner	with garnishes.			
They are ab	le to explain the dishes				
· · ·	•				
RESOURCES:	Equipment and Utensil	s such as Working Tab	le, Chinese Range	e, Wok, Deep fat frye	er, griddle plate etc.
	·				
REFERENCES:	1) International Cuisine Book: Author	Michael F. Nenes:			
/ideo					
Video https://youtu.b	e/ov13Yr3MLCQ				
nttps://youtu.b					
nttps://youtu.b nttps://youtu.b	e/ov13Yr3MLCQ e/f5WGsIFELtU				
https://youtu.b https://youtu.b METHODOLOGY	e/ov13Yr3MLCQ e/f5WGsIFELtU			TASK	
nttps://youtu.b nttps://youtu.b METHODOLOGY PE	e/ov13Yr3MLCQ e/f5WGsIFELtU ? : ERTICULARS TIM	1E	ave to maintain hi		and Grooming as per SOP
nttps://youtu.b nttps://youtu.b METHODOLOGY PE	e/ov13Yr3MLCQ e/f5WGsIFELtU ? : ERTICULARS TIM	IE Students ha			
https://youtu.b https://youtu.b METHODOLOGY	e/ov13Yr3MLCQ e/f5WGsIFELtU ? : ERTICULARS TIM	IE Students ha		gh standard Hygiene es, mise-en-place, co	
https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo	e/ov13Yr3MLCQ e/f5WGsIFELtU ? : ERTICULARS TIM ming Check up 10 minutes	IE Students ha Instruct stu Share with	dents about recip them some Prese	gh standard Hygiene es, mise-en-place, co	oking methodology
https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo	e/ov13Yr3MLCQ e/f5WGsIFELtU ? : ERTICULARS TIM ming Check up 10 minutes	IE Students ha Instruct stu Share with Groom the	dents about recip them some Prese m about Social dis	gh standard Hygiene es, mise-en-place, co ntation ideas stance and maintain in	oking methodology
https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/ov13Yr3MLCQ e/f5WGsIFELtU ? : ERTICULARS TIM ming Check up 10 minutes	IE Students ha Instruct stu Share with Groom the	dents about recip them some Prese m about Social dis	gh standard Hygiene es, mise-en-place, co ntation ideas stance and maintain in	oking methodology nside Practical Lab
https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/ov13Yr3MLCQ e/f5WGsIFELtU f : ERTICULARS TIM ming Check up 10 minutes 15 minutes	IE Students ha Instruct stu Share with Groom the Mis-en-plac	dents about recip them some Prese m about Social dis ce for Gulai Ayam	gh standard Hygiene es, mise-en-place, co ntation ideas stance and maintain in , Nasi Kunyit, Kacang	oking methodology nside Practical Lab
https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking	e/ov13Yr3MLCQ e/f5WGsIFELtU f : ERTICULARS TIM ming Check up 10 minutes 15 minutes	IE Students ha Instruct stu Share with Groom the Mis-en-plac Start prepa	dents about recip them some Prese m about Social dis ce for Gulai Ayam	gh standard Hygiene es, mise-en-place, co ntation ideas stance and maintain ir , Nasi Kunyit, Kacang Nasi Kunyit, Kacang p	oking methodology nside Practical Lab g panjang & Apam balik
https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking Presentation	e/ov13Yr3MLCQ e/f5WGsIFELtU 7 : ERTICULARS TIM oming Check up 10 minutes 15 minutes 2hr 30mins	IE Students ha Instruct stu Share with Groom the Mis-en-plac Start prepa Present all	dents about recip them some Prese m about Social dis ce for Gulai Ayam ring Gulai Ayam , Food items with p	gh standard Hygiene es, mise-en-place, co ntation ideas stance and maintain ir , Nasi Kunyit, Kacang Nasi Kunyit, Kacang p oroper Garnish	oking methodology nside Practical Lab g panjang & Apam balik
https://youtu.b https://youtu.b METHODOLOGY PE Hygiene & Groo	e/ov13Yr3MLCQ e/f5WGsIFELtU 7 : ERTICULARS TIM ming Check up 10 minutes 15 minutes 2hr 30mins 15 minutes	IE Students ha Instruct stu Share with Groom the Mis-en-plac Start prepa Present all Testing will	dents about recip them some Prese m about Social dis ce for Gulai Ayam ring Gulai Ayam , Food items with p	gh standard Hygiene es, mise-en-place, co ntation ideas stance and maintain ir , Nasi Kunyit, Kacang Nasi Kunyit, Kacang p oroper Garnish	oking methodology nside Practical Lab g panjang & Apam balik panjang & Apam balik

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 destoryed	Blanch, refresh & stir fry the beans for as little time as possible				
If the pancakes are dry	Cover the pancakes with wet cloth				

		PRACTIC	AL MANUAL		
		B.Sc Cu	llinary Art		
SUBJECT:	Techniques of Pan Asia & Middl	e MENU NO:	21	Teacher:	
TOPIC:	Pe chan gyaw	SEMESTER:	3	HOURS:	3 hours 45 mins
TOPIC:	Atho	SEIVIESTER.	5	Approved By:	Deputy Director
LEARNING OUT	COME				
	able to prepare 4 dishes				
	e to present food in correct man	er with garnishes.			
 They are able 	e to explain the dishes				
RESOURCES:	Equipment and Uter	sils such as Working T	able, Chinese Range	e, Wok, Deep fat frye	er, griddle plate etc.
REFERENCES: 1)	International Cuisine Book: Autho	or Michael F. Nenes:			
METHODOLOGY	:				
PEI	RTICULARS	ΓΙΜΕ		TASK	
Hygiene & Groor	ming Check up 10 minut	es Students	s have to maintain hig	gh standard Hygiene	and Grooming as per SOP
		Instruct	students about recipe	es, mise-en-place, co	oking methodology
Briefing	15 minut	es Share wi	th them some Presen	ntation ideas	
		Groom t	hem about Social dist	tance and maintain in	nside Practical Lab
		Mis-en-p	blace for Pe chan gyav	w, Atho , Ameetha ne	et aloo hin & Bein mont
Cooking	2hr 30mi	-			
					aloo hin & Bein mont
Presentation	15 minut	es Present a	all Food items with pr	roper Garnish	
Testing	15 minut	es			
		Testing v		er & Students also to	how exact character of the dish
Closing	20 minut	Cleaning	of all equipments		
	20 11114	Closing h	has to be done as per	SOP	
POSSIBLE SOURC	ES OF ERRORS & RECTIFICATION :				
	POSSIBLE ERRORS			RECTIFICATION	J

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 N	IANUAL		
			B.Sc Culina	ry Art		
SUBJECT:	Techniques of Pan Asia & N	liddle Ml	ENU NO:	22	Teacher:	
TOPIC: Etli Biber Dolma	Etli Biber Dolmasi	SEI	MESTER:	ER: 3	HOURS:	3 hours 45 mins
TOPIC:	Shish Kebab	351	VIESTER:	3	Approved By:	Deputy Director
LEARNING OU	TCOME					
	e able to prepare 4 dishes					
	le to present food in correct	maner with g	arnishes			
	le to explain the dishes					
RESOURCES:	Equipment and	Utensils such a	s Working Table	, Deep fat fryer,	griddle plate or grill	etc.
REFERENCES:	1) International Cuisine Book: A	uthor Michae	l F. Nenes:			
Video Link						
Shish Kebab						
	e/ov13Yr3MLCQ					
Gozleme						
	e/f5WGsIFELtU					
METHODOLOG						
PE						
	r : ERTICULARS	TIME			TASK	
Hygiene & Groo	RTICULARS	TIME inutes	Students hav	e to maintain hig		and Grooming as per SOP
Hygiene & Groo	RTICULARS					<u> </u>
	ming Check up 10 m		Instruct stud		gh standard Hygiene a es, mise-en-place, coo	<u> </u>
	ming Check up 10 m	inutes	Instruct stud Share with th	ents about recipe nem some Preser	gh standard Hygiene a es, mise-en-place, coo	oking methodology
	ming Check up 10 m	inutes	Instruct stud Share with th Groom them	ents about recipe nem some Preser about Social dist	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir	oking methodology
Briefing	ERTICULARS ming Check up 10 m 15 m	inutes	Instruct stud Share with th Groom them	ents about recipe nem some Preser about Social dist	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir	oking methodology side Practical Lab
Briefing	ERTICULARS ming Check up 10 m 15 m	inutes	Instruct stud Share with th Groom them Mis-en-place	ents about recipe nem some Preser about Social dis for Etli Biber Do	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir	oking methodology Iside Practical Lab Gozleme & Fırın Sütlaç
Briefing Cooking	ERTICULARS ming Check up 10 m 15 m 2hr 3	inutes	Instruct stud Share with th Groom them Mis-en-place Start cooking	ents about recipe nem some Preser about Social dis for Etli Biber Do	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir Imasi, Shish Kebab , Goz	oking methodology Iside Practical Lab Gozleme & Fırın Sütlaç
Hygiene & Groo Briefing Cooking Presentation Testing	ERTICULARS ming Check up 10 m 15 m 2hr 3 15 m	inutes inutes 30mins	Instruct stud Share with th Groom them Mis-en-place Start cooking	ents about recipe nem some Preser about Social dist for Etli Biber Do	gh standard Hygiene a es, mise-en-place, coo ntation ideas tance and maintain ir Imasi, Shish Kebab , Goz	oking methodology Iside Practical Lab Gozleme & Fırın Sütlaç

Closing	20 minutes	Cleaning of all equipments		
Closing	20 minutes	Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS	& RECTIFICATION :			
POSSIBI	E 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 N	/IANUAL		
			B.Sc Culina	ry Art		
SUBJECT:	Techniques of Pan Asia & Mi	ddle Mi	ENU NO:	23	Teacher:	
Borani Chogond	Borani Chogondar	651		2	HOURS:	3 hours 45 mins
TOPIC:	Lavash	SEI	MESTER:	3	Approved By:	Deputy Director
LEARNING OU	TCOMF					
	e able to prepare 4 dishes					
	le to present food in correct m	naner with ga	arnishes.			
	le to explain the dishes					
	•					
RESOURCES:	Equipment and U	tensils such a	s Working Table	e, Deep fat fryer,	griddle plate or grill	etc.
REFERENCES:	1) International Cuisine Book: Au	uthor Michae	F. Nenes:			
Video Link						
Lavash						
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Dal Adas						
	e/16ED3RheczA					
METHODOLOG						
PE	ERTICULARS	TIME			TASK	
Hygiene & Groo	ming Check up 10 mi	nutes	Students hav	/e to maintain hiខ្ល	gh standard Hygiene a	and Grooming as per SOP
			Instruct students about recipes, mise-en-place, cooking methodology			
Briefing	15 mi	nutes	Share with them some Presentation ideas			
			Groom them about Social distance and maintain inside Practical Lab			
			Mis-en-place for Borani Chogondar, Lavash, Dal adas & Sheer berenj			as & Sheer berenj
Cooking	2hr 30	mins				
			Start cooking	g Etli Borani Chog	gondar, Lavash, Dal ad	las & Sheer berenj
Presentation	15 mi	nutes	Present all F	ood items with p	roper Garnish	
Testing	15 mi	nutes				
	19 111		Testing will b	he done hy Teach	er & Students also to	know exact character 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 :	
POSSIBI	E 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

		PF	RACTICAL MANUAL		
			B.Sc Culinary Art		
SUBJECT:	Techniques of Pan Asia & Midd	le MENU I	NO: 24	Teacher:	
TOPIC:	Fatayer Sbanikh	SEMEST	ср. 2	HOURS:	3 hours 45 mins
TOPIC.	Samke Harrah al-Sahara	SEMESTER: 3		Approved By:	Deputy Director
LEARNING OU	ТСОМЕ				
	e able to prepare 4 dishes				
	le to present food in correct mar	ner with garnis	hes.		
1	le to explain the dishes	0			
· · · ·	·				
RESOURCES:	Equipment and Uter	nsils such as Wo	orking Table, Deep fat fr	yer, griddle plate or gril	l etc.
REFERENCES: 1) International Cuisine Book: Author	or Michael F. Ne	enes:		
Video Link					
https://youtu.b	e/f5WGsIFELtU				
	e/f5WGsIFELtU e/ov13Yr3MLCQ				
https://youtu.b	e/ov13Yr3MLCQ				
https://youtu.b METHODOLOGY	e/ov13Yr3MLCQ	TIME		TASK	
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https://youtu.b METHODOLOGY PE Hygiene & Groo	e/ov13Yr3MLCQ / : ERTICULARS	tes St In		n high standard Hygiene ecipes, mise-en-place, co	
https://youtu.b METHODOLOGY	e/ov13Yr3MLCQ 7 : ERTICULARS ming Check up 10 minut	tes St In tes SI	struct students about ro hare with them some Pr	n high standard Hygiene ecipes, mise-en-place, co	oking methodology
https://youtu.b METHODOLOGY PE Hygiene & Groo	e/ov13Yr3MLCQ 7 : ERTICULARS ming Check up 10 minut	tes St tes St G	nstruct students about re hare with them some Pr room them about Socia	n high standard Hygiene ecipes, mise-en-place, co esentation ideas I distance and maintain i	oking methodology
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/ov13Yr3MLCQ 7 : ERTICULARS ming Check up 10 minut	tes St tes SI G N	nstruct students about re hare with them some Pr room them about Socia	n high standard Hygiene ecipes, mise-en-place, co esentation ideas I distance and maintain i	nside Practical Lab
https://youtu.b METHODOLOGY PE Hygiene & Groo	e/ov13Yr3MLCQ 7 : ERTICULARS Iming Check up 10 minut 15 minut	tes S1 In SI G V ins	nstruct students about re hare with them some Pr room them about Socia 1is-en-place for Fatayer	n high standard Hygiene ecipes, mise-en-place, co esentation ideas I distance and maintain i Sbanikh , Samke Harrah a	nside Practical Lab
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking	e/ov13Yr3MLCQ 7 : ERTICULARS Iming Check up 10 minut 15 minut	tes S1 In tes SI G N ins S1	nstruct students about re hare with them some Pr room them about Socia 1is-en-place for Fatayer	n high standard Hygiene ecipes, mise-en-place, co esentation ideas I distance and maintain i Sbanikh , Samke Harrah a nikh , Samke Harrah al-S	ooking methodology nside Practical Lab al-Sahara , Muaddas , Ghraybeh
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/ov13Yr3MLCQ / : ERTICULARS 10 minut 15 minut 2hr 30mi	tes S1 In tes SI G V ins S1 tes Pi tes Pi	astruct students about re hare with them some Pr room them about Socia 1is-en-place for Fatayer tart cooking Fatayer Sba resent all Food items wi	n high standard Hygiene ecipes, mise-en-place, co esentation ideas I distance and maintain i Sbanikh , Samke Harrah a nikh , Samke Harrah al-S th proper Garnish	ooking methodology nside Practical Lab al-Sahara , Muaddas , Ghraybeh
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking Presentation	e/ov13Yr3MLCQ ? : ERTICULARS ming Check up 10 minut 15 minut 2hr 30mi 15 minut	tes St In In SI G V ins St tes Pi tes T(C	astruct students about re hare with them some Pr room them about Socia 1is-en-place for Fatayer tart cooking Fatayer Sba resent all Food items wi	n high standard Hygiene ecipes, mise-en-place, co esentation ideas I distance and maintain i Sbanikh , Samke Harrah al-S nikh , Samke Harrah al-S th proper Garnish	ooking methodology nside Practical Lab al-Sahara , Muaddas , Ghraybeh ahara , Muaddas , Ghraybeh

OSSIBLE 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.		

		PRACIN	CAL MANUAL		
		B.Sc C	ulinary Art		
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	25	Teacher:	
TOPIC: Batata harra	Batata harra	SEMESTER:	3	HOURS:	3 hours 45 mins
TOPIC.	Sfeeha	SLIVILSTER.	5	Approved By:	Deputy Director
LEARNING OU	ΓCOME				
Students are	e able to prepare 4 dishes				
	le to present food in correct mane	er with garnishes.			
They are ab	le to explain the dishes				
RESOURCES:	Equipment and Utens	ils such as Working	Table, Deep fat fryer,	, griddle plate or grill	etc.
	•				
REFERENCES: 2	1) International Cuisine Book: Autho	r Michael F. Nenes:			
Video Link					
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	e/_YPKm_Jx0Gs e/16ED3RheczA				
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https://youtu.b METHODOLOGY PE	e/16ED3RheczA ' : ERTICULARS TI	s Student	s have to maintain hi	gh standard Hygiene	
https://youtu.b METHODOLOGY PE Hygiene & Groo	e/16ED3RheczA ' : ERTICULARS TI	s Student Instruct		gh standard Hygiene es, mise-en-place, co	
https://youtu.b METHODOLOGY	e/16ED3RheczA / : ERTICULARS TI ming Check up 10 minutes	s Student Instruct s Share w	students about recip	gh standard Hygiene es, mise-en-place, co ntation ideas	oking methodology
https://youtu.b METHODOLOGY PE Hygiene & Groo	e/16ED3RheczA / : ERTICULARS TI ming Check up 10 minutes	s Student Instruct s Share w Groom	students about recip vith them some Prese	gh standard Hygiene es, mise-en-place, co ntation ideas stance and maintain in	oking methodology nside Practical Lab
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/16ED3RheczA / : ERTICULARS TI ming Check up 10 minutes	s Student Instruct s Share w Groom Mis-en-	students about recip vith them some Prese them about Social dis	gh standard Hygiene es, mise-en-place, co ntation ideas stance and maintain in	oking methodology nside Practical Lab
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/16ED3RheczA / : ERTICULARS TI ming Check up 10 minutes 15 minutes	s Student Instruct s Share w Groom s Mis-en-	students about recip vith them some Prese them about Social dis place for Batata harra	gh standard Hygiene les, mise-en-place, co ntation ideas stance and maintain in a, Sfeeha , Fattoush S	oking methodology nside Practical Lab
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking	e/16ED3RheczA / : ERTICULARS TI ming Check up 10 minutes 15 minutes	s Student s Share w Groom s Start co	students about recip vith them some Prese them about Social dis place for Batata harra	gh standard Hygiene les, mise-en-place, co ntation ideas stance and maintain in a, Sfeeha , Fattoush S harra, Sfeeha , Fattou	oking methodology nside Practical Lab alad & Maamoul
https://youtu.b METHODOLOGY PE Hygiene & Groo	e/16ED3RheczA ' : ERTICULARS TI ming Check up 10 minutes 15 minutes 2hr 30min	s Student Instruct Share w Groom Mis-en- S Start co Start co	students about recip with them some Prese them about Social dis place for Batata harra oking Fatayer Batata all Food items with p	gh standard Hygiene les, mise-en-place, co ntation ideas stance and maintain in a, Sfeeha , Fattoush S harra, Sfeeha , Fattou proper Garnish	oking methodology nside Practical Lab alad & Maamoul
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking Presentation	e/16ED3RheczA 7 : ERTICULARS TI ming Check up 10 minutes 15 minutes 2hr 30min 15 minutes	s Student Instruct Share w Groom Mis-en- S Start co Start co Start co Cleanin	students about recip with them some Prese them about Social dis place for Batata harra oking Fatayer Batata all Food items with p	gh standard Hygiene les, mise-en-place, co ntation ideas stance and maintain in a, Sfeeha , Fattoush S harra, Sfeeha , Fattou proper Garnish	oking methodology nside Practical Lab alad & Maamoul ush Salad & Maamoul

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 Culina	ary Art		
SUBJECT:	Techniques of Pan Asia & Middle	MENU NO:	26	Teacher:	
TOPIC:	Kefta	SEMESTER:	2	HOURS:	3 hours 45 mins
TOPIC:	Zaalouk	SEIVIESTER.	3	Approved By:	Deputy Director
LEARNING OU	TCOMF				
	e able to prepare 4 dishes				
	le to present food in correct maner	with garnishes.			
	le to explain the dishes	0			
	•				
RESOURCES:	Equipment and Utensils	such as Working Tab	e, Deep fat fryer,	griddle plate or grill	etc.
REFERENCES:	1) International Cuisine Book: Author N	/lichael F. Nenes:			
Video Link					
https://youtu.b	e/IP187wjY9Os				
	e/IP187wjY9Os e/ov13Yr3MLCQ				
https://youtu.b	e/ov13Yr3MLCQ				
nttps://youtu.b METHODOLOGY	e/ov13Yr3MLCQ	E		TASK	
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https://youtu.b METHODOLOGY PE Hygiene & Groo	e/ov13Yr3MLCQ / : ERTICULARS TIM	Students ha		gh standard Hygiene a es, mise-en-place, co	5 .
https://youtu.b METHODOLOGY PE Hygiene & Groo	e/ov13Yr3MLCQ 7 : ERTICULARS TIM ming Check up 10 minutes	Students ha Instruct stu Share with t	dents about recip them some Preser	gh standard Hygiene a es, mise-en-place, co	oking methodology
https://youtu.b METHODOLOGY PE Hygiene & Groo	e/ov13Yr3MLCQ 7 : ERTICULARS TIM ming Check up 10 minutes	Students ha Instruct stud Share with t Groom ther	dents about recip them some Preser n about Social dis	gh standard Hygiene a es, mise-en-place, coo ntation ideas	oking methodology
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/ov13Yr3MLCQ 7 : ERTICULARS TIM ming Check up 10 minutes	Students ha Instruct stud Share with t Groom ther	dents about recip them some Preser n about Social dis	gh standard Hygiene a es, mise-en-place, co ntation ideas tance and maintain ir	oking methodology
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing	e/ov13Yr3MLCQ 7 : ERTICULARS TIM ming Check up 10 minutes 15 minutes	Students ha Instruct stud Share with t Groom ther Mis-en-plac	dents about recip hem some Preser n about Social dis e for Kefta , Zaalo	gh standard Hygiene a es, mise-en-place, co ntation ideas tance and maintain ir	oking methodology
https://youtu.b METHODOLOGY	e/ov13Yr3MLCQ 7 : ERTICULARS TIM ming Check up 10 minutes 15 minutes	Students ha Instruct stud Share with t Groom ther Mis-en-plac Start cookir	dents about recip hem some Preser n about Social dis e for Kefta , Zaalo	gh standard Hygiene a es, mise-en-place, con ntation ideas tance and maintain ir puk , Taboon & Cheba Taboon & Chebakia	oking methodology
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking	e/ov13Yr3MLCQ 7 : ERTICULARS TIM ming Check up 10 minutes 15 minutes 2hr 30mins	Students ha Instruct stud Share with t Groom ther Mis-en-plac Start cookin Present all f	dents about recip them some Preser n about Social dis e for Kefta , Zaalo g Kefta, Zaalouk, Good items with p	gh standard Hygiene a es, mise-en-place, con ntation ideas tance and maintain ir buk , Taboon & Cheba Taboon & Chebakia roper Garnish	oking methodology
https://youtu.b METHODOLOGY PE Hygiene & Groo Briefing Cooking Presentation	e/ov13Yr3MLCQ 7 : ERTICULARS TIM Iming Check up 10 minutes 15 minutes 2hr 30mins 15 minutes	Students ha Instruct stud Share with t Groom ther Mis-en-plac Start cookin Present all f Testing will	dents about recip them some Preser n about Social dis e for Kefta , Zaalo g Kefta, Zaalouk, Good items with p	gh standard Hygiene a es, mise-en-place, con ntation ideas tance and maintain ir buk , Taboon & Cheba Taboon & Chebakia roper Garnish	oking methodology nside Practical Lab kia

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