

GUJARAT TECHNOLOGICAL UNIVERSITY
HOTEL MANAGEMENT & CATERING TECHNOLOGY
B. E. SEMESTER: I

Subject Name: **Food Production – I**

Subject Code: **113301**

[THEORY]

Sr. No.	Course Contents	Total Hrs
1.	Introduction to the Art of Cookery: Culinary History: • Development of the culinary art from the middle ages to modern cookery • modern hotel kitchen • Nouvelle Cuisine • Indian regional cuisine – Brief Introduction • Popular international cuisine (an introduction) • French. Italian, Chinese, Characteristics • Menu terms • Names of the Dishes popular spices used etc.	24
2.	Aims and Objectives of cooking food : • Importance of cooking food • Principles of a balanced and a healthy diet • Action of heat on food	9
3.	Kitchen Equipment: • Different types of the kitchen equipment • Different types of special equipment. • Heat generating, refrigeration, kitchen machinery, storage tables, hand tools • weighing and measuring, pot wash, diagrams, uses, maintenance, criteria for selection	12
4.	Kitchen Hygiene: • Personal hygiene & their importance. • Food handling & storage care. • Sanitation practices & attitude towards work in the kitchen. • Fumigation	6
5.	HACCP: • Practices in food handling & storage	12
6.	Conversion Tables:	3

	American, British Measures & its equivalents	
7.	Methods of Cooking: - Classifications, principles & equipment required. - Methods of cooking-boiling, roasting, poaching, braising, grilling, baking, roasting, broiling, stewing, sautéing, blanching Steaming, micro Waving etc.	12
8.	Basic Preparations: Mise-en-place of all the basic preparations, stocks, egg preparations	9
9.	Food Commodities: - Classification with examples and uses in cookery - Cereals, pulses, vegetables, mushrooms, fruits, eggs, foundation ingredient - their characteristics and their uses in cookery.	9

[PRACTICAL]

Sr. No.	Course Contents	Total Hrs
1.	Proper usage of a kitchen knife and hand tools & Understanding the usage of small equipment	6
2.	Familiarization, identification of commonly used raw material	6
3.	Basic hygiene practices to be observed in the kitchen	4
4.	First aid for cuts & burns, Safety practices to be observed in the kitchen, Demonstration of fire fighting for kitchen fires	4
5.	Demonstration of cooking methods – two items of preparation of each method	12
6.	Basic cuts of vegetables Basic stock preparation, Egg cookery including classical preparations	16
7.	Breads-Soft rolls-single knot, double, round, snail, different flavorings added rolls(fried onions, cheese, spinach) knots –bridge rolls, Grissini-Sandwich Bread - Yogurt Rolls -Toast Bread - Pan de sal.- Brioche-doughnuts, muffins	16

Text Books:

- Theory of Cookery, Krishna Arora.
- Modern Cookery 1, Thangam E Phillip.

Reference Books:

- Walter Bickel Herrings Dictionary of Classical & Modern Cookery.
- Ms. Thangam Philip, Orient Longman Modern Cookery for Teaching & Trade Vol. I.
- An Approach to Professional Cookery, Henry F Wood.