

GUJARAT TECHNOLOGICAL UNIVERSITY

Hotel Management & Catering Technology

B. E. SEMESTER: IV

Subject Name: Cuisine of India

Subject Code: 143301

Theory

Sr. No	Course Contents	Hrs.
1.	Indian Cookery:- • Indian Curries and Gravies • Indian Salads and Soups • Indian Bread • Indian Rice Preparation, • Indian Sweet Preparation.	12
2.	Tandoori Cooking:- • Introduction • History • Seasoning of tandoor • Tandoori Marination • Tandoori Recipes	12
3.	North Indian Cuisine:- • Important spices and Ingredients • Mughlai cuisine • Kashmiri cuisine • Rajasthani cuisine • Cuisine of Uttar Pradesh • Bihari Cuisine.	12
4.	East Indian Cuisine:- • Introduction • Common Ingredients used • Bengali cuisine • Oriya cuisine • Common Recipes of East India Cuisine.	12
5.	West Indian Cuisine:- • Introduction • Maharashtrian Cuisine • Goan Cuisine • Gujarati Cuisine • Common Recipes of East Indian Cuisine.	12

6.	South Indian Cuisine:- • Introduction • Andhra Cuisine • Karnataka Cuisine • Tamil Nadu Cuisine • Common Recipes of South Indian Cuisine	12
7.	Indian Festive Dishes:- • Introduction • Diwali, Holi, Id, Christmas, Onam, Pongal, Ganesh Chaturthi.	08

Practical

Sr. No.	Course Contents	Hrs
1	North Indian dishes	12
2	South Indian Dishes	12
3	West Indian dishes	12
4	Dishes of East India	12
5	Festive Foods	12

Text Books:

- Food Production Operation , Parbinder Bali,Oxford University Press.
- Indian Food : A historic Companion , K.T. Achaya, Oxford University Press
- Classic Indian Cooking, Julie Sahini, Publisher- William Morrow Cookbooks
- Madhur Jaffrey Indian Cooking, Madhur Jaffrey, Publisher-Barron's Educational Series

Reference Books:

1. Complete Book on Indian Cooking: 350 Recipes from the regions of India, Sunita Vasvani, Publisher Robert Rose