



GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and
Hospitality and Tourism Administration

Course / Subject Code: BH02000011

Course / Subject Name : Fundamentals of Food Production

w. e. f. Academic Year:	2024 -25
Semester:	2
Category of the Course:	Core Course

Prerequisite:	The student shall have the basic knowledge of cooking methods and cooking style.
Rationale:	The course will enable the students to state the culinary terms and explain the essentials of stock, soups, shortenings and raising agents.

Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Explain the Origin and Evolution of Continental Cookery	R, U
02	Identify various methods used for cooking	U, A
03	Elaborate on the role and importance of various continental cooking ingredients	A, C
04	Assess the importance of stocks, soups and sauces	N, E
05	Elucidate the importance of recipe costing in kitchen	A, N

*Revised Bloom's Taxonomy (RBT) Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	4	4	70	30	50	0	150

Course Content: THEORY

Unit No.	Content	No. of Hours	% of Weightage
1.	INTRODUCTION TO INDIAN COOKERY, COOKING METHODS, KITCHEN HIERARCHY & LAYOUT	08	25



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	<ul style="list-style-type: none">• Introduction to Indian food• Spices used in Indian cookery• Role of spices in Indian cookery• Roasting, Grilling, Frying, Baking, Broiling, Poaching, Boiling,• Care and precautions to be taken, selection of food for each type of cooking.• Job Description & Specification in kitchen hierarchy• Kitchen Layout – Star Hotels, Industrial Catering, Welfare Catering, Centralized & Decentralized Kitchen Formats• Indian Culinary terms		
2.	BASIC PREPARATIONS <ul style="list-style-type: none">• Mise-en-place of all the basic preparations like soups & sauces• Roux, aspic, glaze and bouquet garni• Batters, doughs, marinades and roast gravies• Garnishes & accompaniments	05	15
3.	INTRODUCTION TO CONTINENTAL FOOD <ul style="list-style-type: none">• History of Continental Food• Methods used – Roasting, Grilling, Broiling, Poaching and Frying• Ingredients used – Herbs and Spices• Combination of Soups and Sauces• Plate Presentation Techniques	05	20
4	STOCKS, SAUCES, SOUPS AND SALADS <ul style="list-style-type: none">• Stocks: Introduction, Classification, Usage, Preparation• Sauces: Introduction, Classification, Usage, Thickening Agents• Preparation of Mother Sauces, understanding their derivatives, propriety sauces, making of good sauce, emerging trends,• Soups: Introduction, Classification, Preparation, Salient Features, Care and precautions, trends in soup presentation.• Salads: Introduction, compositions, types,• Salad Dressings, emerging trends.	08	25
5	BASIC BAKERY AND CONFECTIONERY <ul style="list-style-type: none">• Principles of Baking• Role of Ingredients – Flour, Sugar, Yeast, Raising Agents and Shortenings• Flour-Structure of wheat, Types of Wheat, Types of Flour, Processing of Wheat – Flour, Uses of Flour in Food Production, Cooking of Flour (Starch)	04	15
	Total	30	100



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Course Content: PRACTICAL

Unit No.	Content	No. of Hours
1.	Stocks Preparation – White & Brown (Vegetable, Chicken & Meat)	4
2.	Sauces Preparation – Mother Sauces	4
3	Soup Preparation – Thin & Thick all varieties	4
4	Egg Preparation – Scrambled, Boiled, Poached, Omelet varieties	4
5	Basic Continental Menu – Any Soup, Main Course and Dessert	4
6	Basic Continental Menu – Any Soup, Main Course and Dessert	4
7	Basic Continental Menu – Any Soup, Main Course with 1 accompaniment and Dessert	4
8	Basic Continental Menu – Any Soup, Main Course with 1 accompaniment and Dessert	4
9	Bakery Practical- BREAD MAKING • Demonstration & Preparation of Simple and enriched bread recipes • Bread Loaf (White and Brown) • Bread Rolls (Various shapes) • French Bread	4
10	Bakery Practical – Different varieties of pastries	4
11	Bakery Practical –Different varieties of tart and cookies SIMPLE COOKIES • Demonstration and Preparation of simple cookies like • Nan Khatai • Golden Goodies • Melting moments • Swiss tart • Cookies	4
12	Basic French Menu – Any Soup, Main Course with 2 accompaniment, Bread and Dessert	4
13	Basic French Menu – Any Soup, Main Course with 2 accompaniment, Bread and Dessert	4
14	Basic Italian Menu – Any Soup, Main Course with 2 accompaniment, Bread and Dessert	4
15	Basic Italian Menu – Any Soup, Main Course with 2 accompaniment, Bread and Dessert	4

Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
20	20	15	15	15	15

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)



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References/Suggested Learning Resources:

(a) Books:

- a. Theory of Cookery by Krishna Arora
- b. Modern Cookery II by Thangam Philip
- c. New Concise Larousse Gastronomique by Jamie Oliver
- d. Practical Cookery by David Foskett
- e. The Escoffier by Auguste Escoffier
- f. Success in Principles of Catering - Michael Colleer & Colin Saussams
- g. Prashad-Indersingh Kalra and Pradeep das Gupta

(b) Open source software and website:

1. <https://whatscookingamerica.net/glossary/>
2. <http://www.foodsubs.com/>
3. <https://foodprint.org/eating-sustainably/real-food-encyclopedia/>

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