



# 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: BH03000011

Course / Subject Name: Intermediate of Food Production

w. e. f. Academic Year:	2025-26
Semester:	3
Category of the Course:	Core Course

<b>Prerequisite:</b>	The Student Shall have basic culinary knowledge, familiarity with cooking techniques, and Understanding of ingredients, spices, and food hygiene.
<b>Rationale:</b>	The course will enable students to explore the rich diversity of Indian cuisine, including its history, philosophy, and key cooking techniques. It covers tandoor cooking, regional specialties, and festival foods

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Understand the philosophy, history, and influences of indian cuisine. Learn essential equipment, ingredients, masalas, gravies, and traditional preparations of bread, rice, and sweets.
02	Gain knowledge of tandoor history, types, fabrication, and installation. Master marination techniques, tandoori breads, kebabs, and safety protocols for tandoor usage.
03	Explore the diverse flavors of north and east indian cuisines. Learn traditional cooking techniques, signature dishes, and the role of local ingredients in each region.
04	Understand the unique culinary traditions of western and southern india. Prepare authentic dishes, analyze local ingredients, and explore community-based cooking practices.
05	Learn the cultural significance of indian festival foods, their preparation, and presentation. Understand their ritualistic importance and adapt them to modern culinary trends.

## Teaching and Examination Scheme:

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



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## Course Content: Theory

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>Indian Cookery:</b> 1.1. Introduction 1.2. Philosophy Of Indian Food 1.3. Influences On Indian Cuisine 1.4. Equipment Used In Indian Cuisine 1.5. Indian Cooking 1.6. Indian Masala And Pastes 1.7. Indian Food Commodities And Their Usage 1.8. Basic Indian Gravies 1.9. Indian Regional Gravies 1.10. Indian Bread, Rice And Sweet Preparation	06	20
2.	<b>Tandoor Cooking:</b> 2.1. Introduction 2.2. Origin And History 2.3. Types Of Tandoor And Their Uses 2.4. Fabrication Of Tandoor 2.5. Installing A New Tandoor 2.6. Basic Meat Marinating Techniques For Kebabs 2.7. The Role Of Ingredients In Kebabs 2.8. Basic Indian Tandoori Breads 2.9. Workstation Set-Up And Workflow 2.10. Salient Safety Features While Using Tandoor	04	13
3.	<b>Indian Regional Cookery: North And East</b> 3.1. Kashmiri Cuisine 3.2. Himachali Cuisine 3.3. Punjabi Cuisine 3.4. Uttarakhand Cuisine 3.5. Haryanvi Cuisine 3.6. Awadhi Cuisine (Uttar Pradesh) 3.7. Bihari Cuisine 3.8. Bengali Cuisine 3.9. Odiya Cuisine 3.10. North-Eastern Cuisine	9	30



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4.	<b>Indian Regional Cookery: West And South</b> 4.1. Rajasthani Cuisine 4.2. Gujarati Cuisine 4.3. Madhya Pradesh Cuisine 4.4. Maharashtrian Cuisine 4.5. Goan Cuisine 4.6. Hyderabad Cuisine (Telangana) 4.7. Karnataka Cuisine 4.8. Kerala Cuisine 4.9. Tamil Nadu Cuisine 4.10. Community Cuisine	9	30
5.	<b>Indian Festival Food:</b> 5.1. Baisakhi 5.2. Pongal 5.3. Makar Sakranti 5.4. Holi 5.5. Ganesh Chaturthi 5.6. Onam 5.7. Navratri / Durgha Puja / Dussehra 5.8. Diwali 5.9. Eid 5.10. Christmas	2	7
<b>Total</b>		<b>30</b>	<b>100</b>

## Course Content: Practical

Unit No.	Content	No. of Hours
1.	Kashmiri Cuisine	4
2.	Punjabi Cuisine	4
3.	Haryanvi Cuisine	4
4.	Awadhi Cuisine (Uttar Pradesh)	4
5.	Bihari Cuisine	4
6.	Bengali & Odiya Cuisine	4
7.	Rajasthani Cuisine	4

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8.	Gujarati Cuisine	4
9.	Madhya Pradesh Cuisine	4
10.	Maharashtrian Cuisine	4
11.	Goan Cuisine	4
12.	Hyderabadi Cuisine (Telangana)	4
13.	Karnataka Cuisine	4
14.	Kerala Cuisine	4
15.	Tamil Nadu Cuisine	4
	Total	60

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
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)

## References/Suggested Learning Resources:

### (a) Books:

1. Quantity Food Production Operations and Indian Cuisine – Parvinder S. Bali
2. A Culinary Tour of India – Yogesh Singh
3. The Complete Book of Indian Cooking – Sanjeev Kapoor
4. A Historical Dictionary of Indian Food – K.T. Achaya
5. Indian Regional Food – Kanchan Kabra
6. Glimpses of Indian Foods Spices and Cuisine – Krishan K. Kamra

### (b) Open source software and website:

1. <https://www.vegrecipesofindia.com>
2. [Flavours of India – Indian Government Initiative on Traditional Foods](#)
3. <https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=Cdnwi2LUCCLzrJZ76d/o1A==>

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