

<b>Name of Faculty</b>	:	Faculty of Hospitality & Tourism
<b>Name of Program</b>	:	Bachelors in Hotel & Tourism Management (BHTM)
<b>Course Code</b>	:	2BHT01
<b>Course Title</b>	:	Introduction to Food Production
<b>Type of Course</b>	:	Professional Core (PC)
<b>Year of Introduction</b>	:	2023-24

<b>Prerequisite</b>	:	Basic knowledge of culinary terminology, food safety practices, and familiarity with kitchen equipment and utensils.
<b>Course Objective</b>	:	Provide students with a comprehensive understanding of the fundamental principles, techniques, and skills involved in cookery. By the end of the course, students should be able to demonstrate proficiency in various cooking methods, apply culinary terminology effectively, and comprehend the historical and hierarchical aspects of the culinary industry.
<b>Course Outcomes</b>	:	At the end of this course, students will be able to:
	CO1	Apply the principles of personal hygiene, safety procedures, and attitudes required in the kitchen environment
	CO2	Analyze and evaluate culinary terminology, demonstrating the ability to apply appropriate cooking techniques and understand the aims and objectives of food preparation
	CO3	Analyze and apply various cooking methods while demonstrating proficiency in soup preparation, including the selection of ingredients, application of appropriate techniques, and creation of complementary sauces and gravies
	CO4	Apply their knowledge and skills in the preparation of meat, fish, rice, cereals, pulses, and eggs, demonstrating competence in handling and cooking these ingredients
	CO5	Analyze the properties and functions of basic commodities used in food production and demonstrate the ability to apply principles of efficient kitchen organization and layout in various hospitality settings

**Teaching and Examination Scheme**

Teaching Scheme (Contact Hours)			Credits	Examination Marks				Total Marks
L	T	P		Theory Marks		Practical Marks		
			C	SEE	CIA	SEE	CIA	
2	0	4	4	50	25	50	25	150

Legends: **L**-Lecture; **T**-Tutorial/Teacher Guided Theory Practice; **P**-Practical, **C** - Credit, **SEE** - Semester End Examination, **CIA** - Continuous Internal Assessment (It consists of Assignments/Seminars/Presentations/MCQ Tests, etc.)

**Course Content**

Unit No.	Topics	Teaching Hours	Weightage	Mapping with COs
1	<b>Introduction and Foundation</b> Introduction to Cookery Culinary History Hierarchy Area of Department and Kitchen	4	13	CO1
2	<b>Culinary Techniques and Terminology</b>  Culinary Terms Aims & Objectives of Cooking Food Basic Principles of Food Production: Vegetable and Fruit Cookery, Stocks, Sauces	8	27%	CO2
3	<b>Cooking Methods and Soup Preparation</b>  Methods of Cooking Food: Roasting, Grilling, Frying, Baking, Broiling, Poaching, Boiling Soups - Broths, Bouillon, Puree, Cream, Veloute, Chowder, Bisque, Sauces & Gravies	6	20%	CO3
4	<b>Specialized Cookery</b> Meat Cookery, Fish Cookery, Rice, Cereals & Pulses Egg Cookery	7	22%	CO4
5	<b>Basic Commodities and Kitchen Organization</b>	5	18%	CO5

	Basic Commodities Kitchen Organization and Layout			
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Suggested Distribution of Theory Marks Using Bloom's Taxonomy						
Level	Remembrance	Understanding	Application	Analyse	Evaluate	Create
Weightage	20	35	20	10	10	5

*NOTE: This specification table shall be treated as a general guideline for the students and the teachers. The actual distribution of marks in the question paper may vary slightly from above table.*

#### Suggested List of Practicum

Sr. No.	Name of Practicum	Teaching Hours
1	Equipment - Identification, Description, Uses & handling. Hygiene - Kitchen etiquettes, Practices & knife handling Safety and security in kitchen Demonstrations & simple applications by students	4
2	Vegetables - classification Cuts - julienne, jardinière, macedoines, brunoise, paysane, mignonnete, dices, cubes, shred, mirepoix, Preparation of salad dressings, Demonstrations & simple applications by Students	4
3	Identification and Selection of Ingredients: Qualitative and quantitative measures, Market survey/tour	4
4	Basic Cooking methods and pre-preparations Blanching of Tomatoes and Capsicum Preparation of concasse Boiling (potatoes, Beans, Cauliflower, etc) Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc. Braising - Onions, Leeks, Cabbage Starch cooking (Rice, Pasta, Potatoes) Demonstrations & simple applications by students	4
5	Stocks - Types of stocks (White and Brown stock) Fish stock Emergency stock Fungi stock	4

	Demonstrations & simple applications by students	
6	Sauces: Basic mother sauces, Béchamel, Espagnole, Veloute, Hollandaise, Mayonnaise, Tomato, Demonstrations & simple applications	4
7	Egg cookery - Preparation of variety of egg dishes: Boiled (Soft & Hard), Fried (Sunny side up, Single fried, Bull's Eye, Double fried), Poaches, Scrambled, Omelettes (Plain, Stuffed, Spanish), En cocotte (eggs Benedict) Demonstrations & simple applications by students	4
8	<p><b>Preparation of menus</b></p> <p>Salads &amp; Soups: Cole slaw, Potato salad, Beet root salad, Green salad, Fruit salad, Consommé, Waldorf salad, Fruit salad, Russian salad, Salade Niçoise, Cream Soups (Spinach, Vegetable, Tomato), Puree Soups (Lentil, Peas, Carrot), International soups</p> <p>Egg preparations: Scotch egg, Assorted omelettes, Oeuf Florentine, Oeuf Benedict, Oeuf Farci, Oeuf Portuguese, Oeuf Deur Mayonnaise</p> <p>Potato preparations: Baked potatoes, Mashed potatoes, French fries, Roasted potatoes, Boiled potatoes, Lyonnaise potatoes, Allumettes</p> <p>Vegetable preparations: Boiled vegetables, Glazed vegetables, Fried vegetables, Stewed vegetables, Meat -Identification of various cuts, Preparation of basic cuts - Lamb &amp; Pork Chops, Tornado, Fillet, Steaks and Escalope, Fish-Identification &amp; Classification, Cuts and Folds of fish</p> <p>Identification, Selection and processing of Meat, Fish, and poultry: Chicken, Mutton, and Fish Preparations - Fish Orly, a l'anglaise, Colbert, Meuniere, poached, baked, Entrée - Lamb stew, Hot pot, Shepherd's pie, Grilled steaks &amp; lamb/Pork chops, Roast chicken, Grilled chicken, Leg of Lamb</p> <p>Hot and cold desserts from Bakery &amp; Confectionery curriculum Demonstration by instructor and applications by students</p>	32

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### Suggested Learning Websites

Sr. No.	Name of Website
1	<a href="http://www.chefsteps.com">www.chefsteps.com</a>
2	<a href="http://www.ciachef.edu">www.ciachef.edu</a>
3	<a href="http://www.thespruceeats.com">www.thespruceeats.com</a>
4	<a href="http://www.foodnetwork.com">www.foodnetwork.com</a>
5	<a href="http://www.seriousseats.com">www.seriousseats.com</a>
6	<a href="http://www.epicurious.com">www.epicurious.com</a>

### Reference Books

Sr. No.	Name of Reference Books
1	"The Professional Chef" by The Culinary Institute of America - Publisher: Wiley
2	"On Cooking: A Textbook of Culinary Fundamentals" by Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel - Publisher: Pearson
3	"Culinary Artistry" by Andrew Dornenburg and Karen Page - Publisher: Wiley
4	"Modernist Cuisine: The Art and Science of Cooking" by Nathan Myhrvold, Chris Young, and Maxime Bilet - Publisher: The Cooking Lab
5	"The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs" by Karen Page and Andrew Dornenburg - Publisher: Little, Brown and Company
6	"The Science of Good Cooking" by Cook's Illustrated - Publisher: America's Test Kitchen