

PGDCA 101: CULINARY SKILL AND TECHNIQUES

Introduction to Culinary Arts: Definition of Culinary, Culinary concepts, Challenges and issues in culinary industry, Relation between Arts and Science, History of Cooking, Leading chefs of the world, Introduction to classical cuisine. **(4 hrs)**

Product Knowledge: Classification of perishable and non-perishable commodities, Classification of vegetables, fruits and their growth, development, maturation and rightness, selection of vegetables and fruits, purchase specification, receiving, storage and handling. **(5 hrs)**

Basic Commodities: i) Milk: Introduction, Processing of Milk, Pasteurisation – Homogenisation
Types of Milk – Skimmed and Condensed, Nutritive Value

ii) **Cream:** Introduction, Processing of Cream, Types of Cream

iii) **Cheese:** Introduction, Processing of Cheese, Types of Cheese, Classification of Cheese, Curing of Cheese, Uses of Cheese

iv) **Butter:** Introduction, Processing of Butter

Rice, Cereals & Pulses: Introduction, Classification and identification, Cooking of rice, cereals and pulses, Varieties of rice and other cereals **(6 hrs)**

Mise En Place, Textures and Consistencies: Mise En Place definition, Importance of Mise En Place, Mise En Place techniques in hot and cold kitchen, Texture definition, various types of texture.

Organization of a kitchen brigade: Functions and importance of kitchen brigade, Global trends in kitchen recruitment and hierarchy, Classical kitchen brigade. **(8 hrs)**

Cooking Methods: Aims and objective of cooking food, Classifications of cooking methods, Dry heat cooking method, Moist heat cooking method, Combination cooking method. **(6 hrs)**

Soups: Basic recipes other than consommé with menu examples; Broths, Bouillon, Puree, Cream, Veloute, Chowder, Bisque etc, Garnishes and accompaniments, International soups **(4 hrs)**

Stocks & Sauces: Difference between Stocks & Sauce, Types of Stocks & Sauces, Derivatives of mother sauces, Contemporary & Proprietary **(4 hrs)**

Meat Cookery: Introduction to meat cookery, Cuts of beef/veal, Cuts of lamb/mutton, Cuts of pork, Variety meats (offals), Poultry **(6 hrs)**

Fish Cookery: Introduction to fish cookery, Classification of fish with examples, Cuts of fish with menu examples, Selection of fish and shell fish, Cooking of fish (effects of heat) **(5 hrs)**

References:

- The Professional Chef - The Culinary Institute of America
- Practical Cookery - Kinton, Ceserani and Foskett
- Theory of Catering - Kinton, Ceserani and Foskett
- Food Production Operations - Parvinder S. Bali
- Quantity Food Production Operations and Indian Cuisine - Parvinder S. Bali
- International Cuisines and Food Production Management - Parvinder S. Bali

- Professional Cooking - Wayne Gisslen
- Cookery for the Hospitality Industry - Dodgshun Peters
- Advanced Professional Cooking - Wayne Gisslen
- Pauli, P. *Classical Cooking-The Modern Way*, 3rd Edition, John Wiley Usa, 1999.
- Victor Ceserani & Ronald Kinton Elb, *Practical Cookery*.

PGDCA 102: NUTRITION & FOOD SAFETY

Fundamentals of Nutrition: Definition of the term Health, Nutrition and Nutrients, Food: Functions and Classifications, Nutrient and Energy Density, Factors affecting food selection and habits, Nutritive process, Energy: Components and Requirements. **(4 hrs)**

Macronutrients:

Carbohydrates: Composition, Classifications, Dietary Sources and Functions and RDA, Health Implications (Prevention / treatment of diseases), Effect of heat/ cooking on Carbohydrates, Artificial sweeteners and uses of carbohydrates in food preparations.

Proteins: Composition, Classifications, Dietary Sources and Functions and RDA, Risks associated with Deficit / Excess of Proteins, Effect of Heat on cooking on Proteins.

Lipids: Composition, Classifications, Dietary Sources and Functions and RDA, Significance of fatty acids, Lipoproteins, Cholesterol and Trans fats, Fats and Diseases, Effect of heat on fats and oils, Critical evaluation of Fats food outlets. **(8 hrs)**

Micronutrients: Vitamins and Mineral

Vitamins: Definition and Classification (water and fat soluble vitamins), Food sources, functions and deficiency of: i. Fat soluble vitamins (Vitamin A, D, E, K) ii. Water soluble vitamins (Vitamin C, B12, Thiamine, Riboflavin, Niacin, Folic acid)

Minerals: Definition and Classification (Major and Minor), Food sources, functions and deficiency of: Calcium, Phosphorus, Potassium, Iron, sodium, Iodine, Fluorine, zinc, Effect of processing and cooking methods on micronutrient losses, Tips for preventions of micronutrients during cooking/ storage of foods. **(5 hrs)**

Balance Diet and Weight Management:

Balanced Diet: Components of food guide pyramid, WHO Dietary goals, Balanced diet for Adolescents and Adults, Calculation of nutritive values of dishes or meals. **Weight Management:** Obesity and Overweight: Low calorie diets, Underweight: High calorie diet, Nutrient Labelling, Dietcal -Version 5 **(7 hrs)**

Hazards to Food Safety:

Changing trends in food consumption & choices; Hazards to food safety, (Physical, Chemical& Biological); Food borne illness, and classification of food borne illness; Microorganisms, Growth requirement for microorganisms; Potentially hazardous foods, ready to eat foods. Food borne illness caused by bacteria, viruses, parasites and chemicals. **(7 hrs)**

Factors that Effect Food Borne Illness: Factors that contribute to food borne illness; Time and temperature abuse; How and when to measure food temperatures; Holding foods-Hot holding, cold holding, reheating, and cooling; The importance of hand washing & good personal hygiene, personal habits; Avoiding cross contamination. (7 hrs)

Following Food Product Flow: Strategies in determining the food quality; Measuring temperature at receiving & storage; Following the flow of food; Receiving, packaged foods, red meat products, game animals, poultry, eggs, fluid milk & Milk products, fish, Vegetables & fruits; Proper storage of foods-refrigerator storage, freezer storage & dry storage. Storage condition; thawing frozen foods. (7 hrs)

Managing Food Safety with HACCP: The HACCP system; Need for implementing HACCP; Seven Principles of HACCP system. (3 hrs)

References:

- Food Science and Nutrition by Sunetra Roday.
- Nutrition for the Food Service Professional by Karen Eich Drummond.
- Principles of Nutrition & Dietetics by Dr. M Swaminathan
- Nutritive Value of Indian Foods by CP Gopalan, BV Rama Sastri, SC Balasubramanian
- S.Roday, *Food hygiene & Sanitation*, Tata McGraw Hill, 1999, ISBN 0-07-463178-0.
- Joan Loken, *The HACCP Food safety Manual*, John Wiley, 1994.
- David McSwane, Nancy Rue, Richard Linton, *Essentials of Food safety and Sanitation*. 5th edition. Prentice Hall. ISBN-13: 978-0132438957
- William C Frazier, Dennis C Westhoff, *Food Microbiology*, 2008, Tata McGraw Hill. ISBN-978-0-07-066718-1.

PGDCA 103: FOOD & BEVERAGE COST CONTROL

Module 1: Introduction, syllabus review, beginning concepts regarding food and beverage cost control

Managing Revenue and Expense: Cost Control Concepts, Menu Pricing, Forecasting Sustainability in Cost Control - Costs and Sales Concepts (8 hrs)

Module 2: Food Production Control (Portions), Sample Recipe Detail and Cost Card, Sample Butcher Test Card, Sample Cooking Loss Test Form, Food Production Control (Quantities), Sample Sales History & Production forecast Determining Sales Forecasts (12 hrs)

Module 3: Managing the Cost of Food Cost/Volume/Profit Relationships, Monitoring Food Cost on a Daily basis, Menu Engineering and Analysis (8 hrs)

Module 4: Managing the Cost of Beverages Beverage Purchasing Control, Managing the Food and Beverage Production Process, Food Purchasing and Receiving Control Storing and Issuing Control, Managing Food and Beverage Pricing (6 hrs)

Module 5: Managing the Cost of Labor, Global Dimensions of Cost Control Labor Cost Staffing and Scheduling, Other Factors Influencing Labor Costs (6 hrs)

Module 6: Controlling other Expenses Financial Statements Budgetary Control, Waste Management – Approaches to Managing Waste, Return on Investment, Solid Waste Management, Energy and Water Conservation **(4 hrs)**

Module 7: Planning for Profit Food Cost Control & Purchasing Food Purchasing, Receiving, Storage & Preparation Control Beverage Control, Maintaining and Improve the Revenue Control System **(4 hrs)**

References:

- PLANNING AND CONTROL FOR FOOD AND BEVERAGE OPERATION
Jack.D.Ninemeier
- PRINCIPLES OF FOOD, BEVERAGE, AND LABOUR COST CONTROLS Van Nosterand, Reinhold
- FOOD AND BEVERAGE MANAGEMENT Davis Lockwood stone
- FOODSERVICE SYSTEMS MANAGEMENT Lewis j. minor
- CULINARY CALCULATIONS Terri jones

PGDCA 104: BUSINESS COMMUNICATION & PROFESSIONAL DEVELOPMENT

Developing Mind Skills: Quizzes, General Knowledge, Puzzles (you ought to know – guess right), who is who - *An ongoing task for the student during the semester.* **(4 hrs)**

Interpersonal Relationship: Importance of Interpersonal relationships in the present context, overcoming prejudices, personal vs. professional conflict, submissive, assertive and aggressive relationships. **(4 hrs)**

Writing Skills: Business messages, Various types of letters with different patterns viz. Expository writing, Descriptive writing, Narrative writing, Argumentative writing, Personal writing, Thank you letters, Letters of congratulations, Letters of condolence, Letters of Apology, Invitations and Replies, Announcements, notices, circulars and memorandums **(4 hrs)**

Employment Communication: Placement preparation: resume writing, cover letter, group discussion, interview – Role Play, Mock interview **(4 hrs)**

Minutes of Meetings & Agendas **(4 hrs)**

Business Reports & Insight on Research **(4 hrs)**

Public Presentations: Speaking skills, Presentation tools, Preparation for public speaking, Methods of delivery **(4 hrs)**

References & Suggested Readings:

- Personality Development – Selvam Panner S.K.
- Improve your Personality – Paul Hauck

- Business Communication – Concepts, Cases and Applications - PD Chaturvedi, Mukesh Chaturvedi
- Speaking And Writing For Effective Business Communication - Francis Soundaraj
- Understanding Human Communication - Ronald B Adler, George Rooman
- A Guide to Good Business Communication - Michael Bennie

PGDCA 110: CULINARY SKILL AND TECHNIQUE PRACTICAL

Orientation /Introduction to culinary skill practical	(4 hrs)
Identification of Small, large equipment and commodities	(4 hrs)
Knife skills / cuts of vegetables	(4 hrs)
Cooking methods	(4 hrs)
Stock, Sauces and thickening agent for sauce	(4 hrs)
Processing of poultry, meat, fish and shell fish	(8 hrs)
Western classical and contemporary three or four course menu and presentation techniques	(20 hrs)

References:

- JAMES L MORGAN, *Culinary Creations*, Butterworth Heinemann.
- TERRI JONES, *Culinary Calculation*, John Wiley and Sons, New York.
- GISSLEN, W. (2007), *Professional Cooking* Sixth Edition, John Wiley & Sons, Inc., Hoboken, New Jersey.
- PUDLOWSKI, G. (1990), *France –The Beautiful Cookbook*, Herehurst Press, London.
- GRIMSDALE, G. (1992), *The Book of Sauces* Salamander Books, London.
- Practical Cookery - Kinton, Ceserani and Foskett
- The Professional Chef - The Culinary Institute of America
- Advanced Professional Cooking - Wayne Gisslen

PGDCA 111: BAKING & PASTRY SKILLS PRACTICAL

Introduction to Patisserie and Baking Techniques (16 hrs)

The course introduces the fundamental concepts, skills and techniques of basic baking. Special emphasis placed on the study of ingredient functions, product identification, and weights and measures as applied to baking. Students will have the opportunity to apply basic baking techniques in production of yeast raised doughs.

Understanding fundamentals Pastry Essentials (12 hrs)

Different classical mixing methods along with standard recipe adherence, principles, bakery sanitation and product storage is discussed and demonstrated by Pastry Chef. Students have the opportunity to produce a variety of rich, laminated doughs, pie doughs, tarts, fillings.

Baking Principles and Viennoiserie (12 hrs)

Students will have the opportunity to develop the knowledge, skills and techniques required for the production and presentation of yeast raised rolled dough products. Students will have the opportunity to apply their acquired understanding of basic baking concepts and techniques to the

preparation of enriched laminated doughs. Focus will be given to sweet dough, and Brioche; with emphasis on the method and production of Danish and Croissant dough.

Techniques of Cake Making and Decorations

(8 hrs)

Students will also have the opportunity to develop the skills and understanding of creamed, two-stage, and foamed cake methods. The student will gain practical experience in the production, assembly, finish and decoration of cakes with various fillings and icings.

References:

- Haneman L.J. Bakery: Flour Confectionery Heinman
- Mermaid Books The Book Of Ingredients Dowell Philip
- John Wiley Understanding Baking Amendola Joseph
- New Age International, A Professional Text To Bakery And Confectionery, Kingslee John
- Virtue And Company Ltd., The New International Confectioner: Wilfred J. France
- Charrette Jacques, Great Cakes And Pastries ,Teubner Christian
- Joseph Amendola ,Baker's Manual, 5th Edition, Nicole Rees
- Joseph Amendola Understanding Baking, 3rd Edition ,Nicole Rees
- Culinary Institute Of America, *Baking And Pastry: Mastering The Art And Craft*, John Wiley.

PGDCA 112: CUISINES OF ASIA PRACTICAL

Introduction to Cuisines of Asia	(4 hrs)
The traditional and contemporary cuisines of;	
China	(8 hrs)
Korea	(4 hrs)
Japan	(8 hrs)
Vietnam	(8 hrs)
Thailand	(8 hrs)
Singapore	(4 hrs)
Malaysia	(4 hrs)

References:

- Chinese: China Moon Cookbook Barbara Tropp 1992
- The Modern Art of Chinese Cookery Barbara Tropp 1982
- Korean: Korean Home Cooking Soon Young Chung 2002
- The best of Korean Cuisine Karen Bartell 2002
- DokSun Jenny Kwak 1998
- Japanese: Japanese Homestyle Cooking Tokiko Suzuki 1999
- Practical Japanese Cooking Shizuo Tsuji 1986
- World Food – Japan Lonely Planet Pub. 2002

PGDCA 113: FOOD & BEVERAGE SERVICE PRACTICAL

Knowledge of Equipment

(8 hrs)

Identification of flatware, cutlery, glassware and crockery, silverware polishing and care, glassware cleaning and care, setting up a side station.

Restaurant Linen**(8 hrs)**

Laying of tablecloth and various napkin folds.

Mis-En-Place & Mis-En-Scene**(8 hrs)**

Pre-preparation and setting up the restaurant for service .

Cover Setting**(8 hrs)**

Laying cover for breakfast, lunch, dinner. Laying cover for different cuisines and various food service outlets.

Service Procedure**(16 hrs)**

Receiving and seating the guests, order taking, beverage and food service, clearing, handling any special guest request, guest bill presentation and settlement.

References:

- Food and Beverage Service Training Manual – Sudhir Andrews.
- Food and Beverage Service – Lillicrap and Cousins.
- Modern Restaurant Service – John Fuller.
- Food and Beverage Service Management – Brian Varghese.

PGDCA 201: FOOD PRODUCTION OPERATIONS

Appetizers & Garnishes: Classification of Appetizers, Examples of Appetizers, Historic importance of culinary Garnishes, Explanation of different Garnishes **(6 hrs)**

Production Management: Kitchen Organisation, Allocation of Work - Job Description, Duty Rosters, Production Planning, Production Scheduling, Production Quality & Quantity Control, Forecasting & Budgeting, Yield Management **(6 hrs)**

Product & Research Development: Testing new equipment, Developing new recipes, Food Trails, Organoleptic & Sensory Evaluation **(6 hrs)**

Regional Indian Cuisine: Introduction to Regional Indian Cuisine, Heritage of Indian Cuisine, Factors that affect eating habits in different parts of the country, Cuisine and its highlights of different states/regions/communities to be discussed under: Geographic location, Historical background, Seasonal availability, Special equipment, Staple diets, Specialty cuisine for festivals and special occasions

States: Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal

Communities: Parsee, Chettinad, Hyderabad, Lucknowi, Avadhi, Malbari/Syrian Christian and Bohri

Discussions: Indian Breads, Indian Sweets, Indian Snacks

(10 hrs)

Quantity Food Production Equipment: Equipment required for mass/volume feeding, Heat and cold generating equipment, Care and maintenance of this equipment, Modern developments in equipment manufacture (4 hrs)

Menu Planning: Basic principles of menu planning – recapitulation, Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units, Planning menus for; School/college students, Industrial workers, Hospitals, Outdoor parties, Theme dinners, Transport facilities, cruise lines, airlines, railway, Nutritional factors for the above
Indenting - Principles of Indenting for volume feeding, Portion sizes of various items for different types of volume feeding, Modifying recipes for indenting for large scale catering, Practical difficulties while indenting for volume feeding
Planning - Principles of planning for quantity food production with regard to; Space allocation, Equipment selection, Staffing
Off Premises Catering: Reasons for growth and development, Menu Planning and Theme Parties, Concept of a Central Production Unit, Problems associated with off-premises catering
Mobile Catering - Characteristics of Rail, Airline (Flight Kitchens and Sea Catering), Branches of Mobile Catering (6 hrs)

Ham, Bacon & Gammon: Cuts of Ham, Bacon & Gammon, Differences between Ham, Bacon & Gammon, Processing of Ham & Bacon, Green Bacon, Uses of different cuts (6 hrs)

Sausage: Introduction to charcuterie, Sausage – Types & Varieties, Casings – Types & Varieties, Fillings – Types & Varieties, Additives & Preservatives (4 hrs)

References:

- Food Production Operations - Parvinder S. Bali
- Quantity Food Production Operations and Indian Cuisine - Parvinder S. Bali
- International Cuisines and Food Production Management - Parvinder S. Bali
- Theory of Catering – Kinton & Ceserani
- Practical Professional Cookery – H.O Cracknel & R.J.Kavfmann
- Prasad – Indersingh Kalra
- Modern Cookery for teaching and Trade – Thangam Philips
- The Book of ingredients introduction – Jane Garigson
- Sr. Dudley, (1998), Mastering Catering Science
- Helen Mc Grath (1989), All about food
- Harold Mc Gee (1984), on Food & Cooking
- Paul Ferdinard (1996) – The new Professional Chef
- Bernard Davis (1986) – Food Commodities
- Paul Hamlyn (1997) – Laurousse Gastronomique

PGDCA 202: ANTHROPOLOGY AND FOOD SOCIOLOGY

Introduction: Definition of sociology and anthropology, Importance of food sociology and anthropology, influence of food sociology and anthropology. (4 hrs)

Food, Culture and Society: Cross-culture prospective on eating behavior, Diet significance, evolution of human species, Development of agriculture, Domestication and plant and animals as factor shaping human culture. (4 hrs)

Food and History: History of food in global prospective, role of colonialism in changing of food production and consumption pattern, Modern commodity centered agriculture, Significance of food production in the structure of modern society, Globalised food systems. (6 hrs)

Food Preferences and Taboos: A society's food preferences and taboos (what is implied about that society's experiences (history), perceptions, beliefs, boundaries, classification systems, needs, adaptive strategies, etc., An individual's food preferences and taboos (what does it say about individual's experiences, personality, etc. (6 hrs)

Global Food System and Ecology: Impact of human food production on eco systems through history, Current ecological crisis, particularly global climate change, and their relationship to food, components of sustainable food system. (6 hrs)

Food Rituals and Ritual Foods: Ceremony and ritual, Importance of ceremony and ritual (4 hrs)

Food and Religion: Feast, Festival, fast, forbidden, food for the gods. (4 hrs)

Social Structure: Social structure, Place of food production, Food distribution, Food preparation, and food consumption. (5 hrs)

Meals and Manners: Table manners, conversation. (4 hrs)

Food and Future: Energy, Fertilizer, Food production; meat vs. vegetarian food production, Cost and consumption cost, Grain vs. root production and storage cost. (5 hrs)

References:

- COUNIHAN, CAROLE & PENNY VAN ESTERIK, eds., 1998, 2007. *Food & Culture: A Reader* (second edition) ISBN: 10: 0-415-97777-0.
- MARVIN HARRIS. 1985. *Good to Eat*. ISBN 1-57766-015-3 (pb).
- DEBORAH BARNDT. 2002 or 2007 *Tangled Routes: Women, Work, and Globalization on the Tomato Trail*. 2007 ISBN-10: 42555577, 2002 or ISBN-10: 0847699498 (pb).

PGDCA 203: LEADERSHIP AND MANAGEMENT FOR CHEFS

Basic approaches to Leadership and Motivation: Leadership styles, Leaders and Managers, Leadership theories, Motivational theories, Work Motivation related to Hospitality Workforce (6 hrs)

Introduction to Human Resource in Food Service Industry: Organizational structure Recruitment, Selection & Induction Case studies in human resource Management issues (5 hrs)

Understanding the Behavior of Consumers in Food Service Industry: Factors influencing the consumer behavior, The buyer decision making process. (5 hrs)

Key Skills for Management: Importance of Self-Management, Time management, Decision making, Communication, Positive balanced management, Team work, How to win commitment from staff. (5 hrs)

Developing Trust and Support with Managers Assess your line manager, Learn to understand your managers strength and weakness, Analyze his or her style. Making decisions (6 hrs)

Managing People: Developing trust & support of colleagues & team members. Supportive team practices, Motivating a team, Leading a team, Minimizing interpersonal conflict- Destructive and constructive conflicts, Managing diversity. (6 hrs)

Harmonization of Quality Standards Customer care, Training aspects in customer care, customer care skills, How to handle customer complaints. (4 hrs)

Security in Catering: Management of security system, Main security risk in hotels, Fire precautions, Fire precaution (work place) Regulations. (5 hrs)

Control of Substances Hazardous to Health (COSHH) Principle, legislation, responsibilities of the employer, Safety regulation, risk assessment and reduction Personal protective equipment (6 hrs)

References:

- PHILIP KOTLER, JAMES C. MAKENS, JOHN T. BOWEN, *Marketing for Hospitality and Tourism*, 4th Edition, Prentice Hall, 2005.
- ROBERT D. REID, DAVID C. BOJANIC, *Hospitality Marketing Management*, 4th Edition, Wiley, 2006.
- PHILIP KOTLER, KEVIN KELLER, *Marketing Management*, 13th Edition, Prentice Hall, 2009.
- AHMED ISMAIL, *Catering Sales and Convention Services*, Delmar, 1999.
- ANDREWS, SUDHIR, *Human Resource Management: A text book for the hospitality industry*. New Delhi, Tata McGraw Hill., 2009.
- ASHWATHAPPA, K., *Human Resource Management: Text and cases*. New Delhi, Tata McGraw Hill Company, 2009.

PGDCA 204: COMPUTER APPLICATIONS

Introduction & Role of MIS: Introduction to Computers Hardware & Software. System Software, Application Software. Latest in Culinary Information Technology. (8 hrs)

Electronic Presentation: Presentation Graphic Tools, Multimedia and MS PowerPoint (6 hrs)

Internet: Introduction to Network, World Wide Web, Internet operations, Office automation, E-mail and electronic highway, Search Engines. (4 hrs)

Introduction to Web Design: Introduction to HTML, Creating a Web Page, Adding Hypertext Links to a Web Page, Working with Fonts, Colors, and Graphics, Designing a Web Page with Tables, Designing a Web Site with Frames, Creating Web Page Forms, Working with Cascading Style Sheets, Using Multimedia on the Web: Introduction to a statistical package (SPSS),

Presentation Graphic Tools, Multimedia Technology, Introduction to HTML, Photoshop, and Presentation tools, Role of Computers in Travel and Tourism. **(10 hrs)**

References:

- Computers in Hotels – Concepts and Applications by Partho Pratim Seal
- Internet guide to food safety and security by Connor, E
- Management Information Systems: Managing Information Technology in the e-Business enterprise, Obrien, James A., New Delhi : Tata McGrawHill Publication Company
- Management Information System, Author: A K Gupta
- E-Commerce And Information Technology, Author: Zongqing Zhou

PGDCA 210: INSTITUTIONAL CATERING & BANQUETING PRACTICAL

Transport Catering **(8 hrs)**

Air: Menu planning and food product strategies

Menu design, Tray assembly, Special Meals, Religious Meal, Kosher Meal, Vegetarian Meals, Crew meals – low in fat, high in carb, Health care meals

Rail: Travel Meals, Refreshments

Ship: Cruise meals, Theme meals

Industrial Catering: Canteens, Cafeteria, Kiosk **(8 hrs)**

Non-commercial, Institutional Catering

Lunch: Grilled Cheese sandwich, Vegetarian Tacos, Garden Patty Sandwich, Vegetarian Pasta, Quiches, Tossed salads, Cole slaw, Soups, Stroganoff, Baked pork chops, Pita bread stuffed salads
Dinner: Tossed salads, Soups, Stuffed chicken breast, Grilled chicken, Tortillas, Macaroni and cheese, Breads

Desserts: Almond cake, Strawberry parfait, Lemon Tart, Fresh fruit sabayon, Chocolate Bavarian, Chocolate Mousse

Sample-1: Cream of Asparagus Soup, Romain and orange vinaigrette, Scallop and shrimps, brochette, Rice with Mushroom, Rolls and butter, Lemon honey mousse, Coffee, Tea

Institutional catering: Schools/ colleges, Canteens, Cafeteria, Kiosk **(8 hrs)**

- Coffee shop/Snack bar – sandwiches, smoothies, shakes, pastries, burgers, salads
- Dhaba – Traditional Indian food
- Canteen – South Indian/ North Indian Meals
- Ala carte menu
- Buffeteria – Mini buffet of Indian food

SCHOOLS

Light Menu: Chapati, Upma, Tandoor Roti, Cooked Cereals, Pulses, Chutneys, Raita, Leafy Vegetables, Dosas, Omelettes, Steamed Food, Sprouts and salads

Mid-day meal Menu: Maize roti, Buttermilk, Kichdi, Vegetable Bhujia, Tandoor Roti

Mid-day Snacks: Aloo Chole, Dahi Vada, Fruit Chat, Dhokla, Dosa, Kichdi

Hospital Catering (Therapeutic Diet): Low Fat, Low Calorie, Diabetic **(8 hrs)**

Therapeutic Diet: Cereal, Fruits, Vegetables, Rice, Pasta, Pulses, lean beef, Grilled Chicken, White fish fillet

Banqueting and Outdoor Catering: Function Menu, Theme Menu

(8 hrs)

Indian regional Menu, Fast Food Menu, Finger Buffet, Theme Buffet

Special Menu: Children Menu, Wedding menu, Formal Dinner menu, Festive Menu

(4 hrs)

Menu costing: Case study, Practical problem solving, Menu Engineering

(4 hrs)

References:

- Introduction to catering ingredients for success by Stephen b Shirin.
- The Theory of Catering, Tenth Edition.
- Non-commercial, Institutional and Contract Foodservice Management (Mickey Warner).
- Institutional Food Management, Mohini Sethi.

PGDCA 211: CUISINES OF THE WORLD PRACTICAL

The traditional and contemporary dishes from Mediterranean, Europe and American cuisines.

Italian cuisine	(4 hrs)
Middle Eastern cuisine	(4 hrs)
French cuisine	(4 hrs)
German cuisine	(4 hrs)
Greek cuisine	(4 hrs)
Portuguese cuisine	(4 hrs)
Spanish cuisine	(4 hrs)
Turkish cuisine	(4 hrs)
Lebanese cuisine	(4 hrs)
Moroccan cuisine	(4 hrs)
Jamaican cuisine	(4 hrs)
Hawaiian cuisine	(4 hrs)

References:

- ALFORD, A., DUGUID, N. *Seduction of Rice*. New York: Artisan, 1998.
- ALGAR, A. *Classical Turkish Cooking*. New York: HarperCollins 1991.
- ARTUSI, PELLEGRINO. *La Scienza in Cucina e L'arte di Mangiar*. Bene. Milano. Garzanti. 1970.
- BASTIANICH, LIDIA MATTICCHIO. *Lidia's Italian American Kitchen*. New York. Alfred A. Knopf. 2001.
- BATMANGLIJ, NAJMIEH. *A Taste of Persia*. Mage Pub., Washington DC 1994.
- BOCUSE, PAUL. *Regional French Cooking*. Flammarion 1991.

PGDCA 212: PATISSERIE PRODUCTION MANAGEMENT PRACTICAL

Patisserie and Baking Techniques

(12 hrs)

The course introduces the fundamental concepts, skills and techniques applied for large quantity of bakery production. Special emphasis placed on the study of ingredient functions, product identification, bakery maths and weights and measures as applied to high altitude formulas in baking. Students will have the opportunity to apply basic baking techniques.

Viennoiserie

(8 hrs)

Students will have the opportunity to develop the knowledge, skills and techniques required for the production and presentation of rich yeast raised products. Emphasis on the application of ingredient functions, product identification and recipe interpretation occurs throughout the course. Students will have the opportunity to apply their acquired understanding of basic baking concepts and techniques to the preparation of Croissants, Danish pastry, Cinnamon rolls, and enriched doughs.

Assembly and Cake Decoration Techniques

(12 hrs)

The fundamental production of classical European layer cakes, theme based cakes, cupcake making and decorations are included.

Advanced Patisserie Techniques

(16 hrs)

This course focuses on concepts, procedures and techniques to produce desserts for banquets and institutional catering. The course emphasizes the preparation and assembly of finished desserts, sauce preparation, and garnishes.

References:

- WAYNE GISSLEN – Professional Baking, 5th Edition, John Wiley USA.
- HANEMAN L.J. Bakery: Flour Confectionery HEINMAN.
- MERMAID BOOKS The Book Of Ingredients DOWELL PHILIP.
- JOHN WILEY Understanding Baking AMENDOLA JOSEPH.
- NEW AGE INTERNATIONAL, A Professional Text to Bakery And Confectionery, KINGSLEE JOHN.
- VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED J. FRANCE.
- CHARRETTE JACQUES, Great Cakes and Pastries, TEUBNER CHRISTIAN.
- JOSEPH AMENDOLA, Baker's Manual, 5th Edition, NICOLE REES.
- JOSEPH AMENDOLA, Understanding Baking, 3rd Edition, NICOLE REES.
- CULINARY INSTITUTE OF AMERICA, *Baking and Pastry: Mastering the Art and Craft*, JOHN WILEY.

PGDCA 213: CULINARY ARTISTRY AND FOOD STYLING PRACTICAL

Module 1: Intro to Aesthetics & the Role of a Stylist. Take a deeper look behind what is seen and discuss why aesthetics are important. You'll learn the roles of a stylist and how they apply to photographers

(8 hrs)

Module 2: Elements of Composition. Learn the language of styling by discussing elements like composition, color, and texture. Material will focus on developing your sense of personal artistry and aesthetic as both photographer and stylist. **(12 hrs)**

Module 3: Apply your newly sharpened skills to focus on the practical steps of styling, particularly for food, table top, details and products. After discussing details such as lighting, props, lenses, and environment, you will experiment with styling and shooting your own personal projects. **(4 hrs)**

Module 4: Editorial, Narrative & Curating. This week applies styling principles to shooting plated foods portraits and editorial stories for print. And also learn how to virtually present your work through blogging, social media, and branding. **(8 hrs)**

Module 5: Advanced Artisan Bread Baking This course provides an introduction to the skills and techniques of artisan bread production. Products covered include commercially yeasted breads, rolls and savory quick breads. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, and baking methodology. **(8 hrs)**

Module 6: Specialty cakes Students build on their fundamental skills of icing cakes in creating special occasion cakes. Emphasis is placed on developing skills in making various flowers out of modeling chocolate, marzipan and gum paste. Students are introduced to covering and glazing special occasion cakes with rolled fondant and build their piping skills through intricate patterns and techniques. Sugar Artistry, Cake Design, Chocolate Artistry, Designing Contemporary Plated Desserts **(8 hrs)**

References:

- CHRISTOPHER STYLER: The Art of Food Presentation.
- ANDREW DORNENBURG: Culinary Artistry.
- CHRISTOPHER, STYLER (2006), "Working the Plate", John Wiley & Sons, New York.
- NAM, INJA & SCHMIDT, ARNO (1993), "Art of Garnishing" John Wiley & Sons, New York.
- CWIERTKA, KATARZYNA (ed), (2001) "Asian Food: The Global and Local", University of Hawaii Press, Honolulu.
- DORNENBURG, A AND PAGE, K. (1996), "Culinary Artistry", John Wiley & Sons, New York.

PGDCA 399: PROFESSIONAL DEVELOPMENT EXTERNSHIP

The student has to undergo Professional Development Externship for a period of 16 weeks in a hotel not less than 4/5 star category or college approved standalone restaurants. A supervised work on externship experience designed to expand career knowledge while increasing, timing organization, and ability to handle cooking in an approved commercial foodservice and hospitality will receive feedback from their supervisor and keep a journal and reflection on their work experience. Enable to apply the education and training received to real life conditions in the workplace. **(14+2 weeks)**