

FOOD PRODUCTION TECHNIQUES

(Skill Track)

Programme Structure

Course Code	Course Title	Lectures (L) Hours per week	Tutorial (T) Hours per week	Practical (P) Hours per week	Total Credits
VHM2151	Basics of Food Production	1	-	4	3
VHM2251	Food Production Skills	1	-	4	3
VHM2351	Food Production Operations	1	-	4	3
VHM2451	Advanced Food Production	1	-	4	3
VHM2551	Food Production Supervisory Skills	1	-	4	3
VHM2651	Food Production Management	1	-	4	3
	TOTAL				18

FOOD PRODUCTION TECHNIQUES

Syllabus - Semester First

BASICS OF FOOD PRODUCTION

Course Code: VHM2151

Credit Units: 03

Course Objective:

At the end of the semester the students will be able to –

- Explain the structure of Kitchen in hotel industry
- Understand the use of various resources used in kitchen
- Handle Commodities used in Food Production
- State the methods of cooking & apply them on various ingredients
- Define & prepare Stocks, Sauces & Gravies
- Understand Vegetable Cookery
- Set up and close kitchen
- Meet the need of the customers

Course Contents:

Module – I

1. Organising Kitchen
 - 1.1. Kitchen Brigade
 - 1.2. Kitchen Equipment
 - 1.3. Commodities

Module – II

2. Fundamentals of Cookery
 - 2.1. Preparation of Ingredients
 - 2.2. Methods of Cooking
 - 2.3. Stocks – Definition, Types & Methods
 - 2.4. Sauce – Definition, Types & Methods
 - 2.5. Gravy – Definition, Types & Methods

Module – III

3. Soups – Definition, Types & Methods
4. Vegetable Cookery - Basic Knowledge, Identification, Various Cuts, Preparation

Module – IV

5. Assist in food preparation
6. Set up and close kitchen

Module – V

7. Communicate with customer and colleagues
8. Maintain customer-centric service orientation
9. Maintain standard of etiquette and hospitable conduct

Examination Scheme:

Components	Internal Assessment			EE	
	V	LP	A	Th	Pr
Weightage (%)	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

Suggested Readings :

- Theory of Catering by KintonCesserani, Published by Hodder & Stoughton
- Practical Cookery by KintonCesserani, Published by Hodder & Stoughton
- Theory of Cookery by K Arora published by Frank Bros &Co., New Delhi
- Professional chef by John Wiley
- Ultimate Cooking Course by Carole clement publish by Joana Lorrenz
- Essential of Cooking by James Peterson published by Artisan
- Hospitality Management: Current Trends & Practices by Dr. JM Negi, Amity University Press, New Delhi.

Syllabus - Semester Second

FOOD PRODUCTION SKILLS

Course Code: VHM2251

Credit Units: 03

Prerequisites : Basics of Food Production (VHM2151)

Course Objective:

At the end of the semester the students will be able to –

- Understand concept of Egg cookery
- Classify Fish and prepare various preparations
- Understand types, Cuts & preparation of Poultry / Game
- Explain the various types of Meals
- Define & explain the concept of Menu
- Classify various methods of Service
- Calculate bill for meals & Handle payment made by the guests
- Deal with different types of guests in different situations
- Maintain hygiene and safety at workplace

Course Contents:

Module – I

1. Egg Cookery - Structure, Composition, Varieties, Preparation

Module – II

2. Fish Cookery - Classification, Various Cuts, Preparation

Module – III

3. Poultry / Game Cookery - Classification, Various Cuts, Preparation

Module – IV

4. Meat Cookery
 - 4.1. Types - Mutton, Lamb, Pork, Beef, Veal
 - 4.2. Different Cuts & Preparation

Module – V

5. Monitor stock movement

Module – VI

6. Follow gender and age sensitive service practices
7. Maintain IPR of organization and customers
8. Maintain health and hygiene
9. Maintain safety at workplace

Examination Scheme:

Components	Internal Assessment			EE	
	V	LP	A	Th	Pr
Weightage (%)	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

Suggested Readings :

- Theory of Catering by KintonCesserani, Published by Hodder & Stoughton
- Practical Cookery by KintonCesserani, Published by Hodder & Stoughton
- Theory of Cookery by K Arora published by Frank Bros &Co., New Delhi
- Professional chef by John Wiley
- Ultimate Cooking Course by Carole clement publish by Joana Lorrenz
- Essential of Cooking by James Peterson published by Artisan
- Hospitality Management: Current Trends & Practices by Dr. JM Negi, Amity University Press, New Delhi.

After successful completion of study of the above Courses (VHM2151&VHM2251), the student becomes eligible to appear for “Qualification Pack: Commis Chef” (NSQF level - 4) examination under THSC & NSDC by paying fees as applicable.

Syllabus - Semester Third

FOOD PRODUCTION OPERATIONS

Course Code: VHM2351

Credit Units: 03

Prerequisites : Food Production Skills (VHM2251)

Course Objective:

At the end of the semester the students will be able to –

- Understand importance of Mise-en-place & Mise-en-scene
- Design & Prepare Menu as per Indian Regional Cuisine
- Plan Indian Breakfast Menu & prepare
- Plan Western Breakfast Menu & prepare

Course Contents:

Module –I

1. Indian Regional Cuisine
 - 1.1. Study of Main Regions: North, South, East & West
 - 1.2. Main Meals & Snacks

Module –II

2. Indian Regional Cuisine
 - 2.1. Ethnic Eating Traditional Indian Bread & Sweet Meats

Module –III

3. Indian Regional Cuisine
 - 3.1. Indian Masalas & their characteristics

Module – IV

4. Breakfast Cookery
 - 4.1. Indian – region wise
 - 4.2. Western

Module – V

5. Prepare for food and kitchen activities

Examination Scheme:

Components	Internal Assessment			EE	
	V	LP	A	Th	Pr
Weightage (%)	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

Suggested Readings :

- Theory of Catering by Kinton Cesserani, Published by Hodder & Stoughton
- Practical Cookery by Kinton Cesserani, Published by Hodder & Stoughton
- Theory of Cookery by K Arora published by Frank Bros & Co., New Delhi
- Professional chef by John Wiley
- Ultimate Cooking Course by Carole clement publish by Joana Lorenz
- Essential of Cooking by James Peterson published by Artisan
- Hospitality Management: Current Trends & Practices by Dr. JM Negi, Amity University Press, New Delhi.

Syllabus - Semester Fourth

ADVANCED FOOD PRODUCTION

Course Code: VHM2451

Credit Units: 03

Prerequisites : Food Production Operations (VHM2351)

Course Objective:

At the end of the semester the students will be able to –

- Design & Prepare Menu as per Occidental & Oriental Cuisines
- Understand concept of Bakery & Confectionery
- Prepare Cookies & Cakes

Course Contents:

Module – I

1. International Cuisine
 - 1.1. English
 - 1.2. Spanish
 - 1.3. French
 - 1.4. Mexican
 - 1.5. Oriental
 - 1.6. Italian
 - 1.7. Pasta Cookery

Module – II

2. Fundamentals of Bakery
 - 2.1. Various Ingredients & their use

Module – III

3. Cookies – types, methods

Module – IV

4. Cakes – types, methods, decoration, faults

Module – V

5. Perform food preparation as per standards
6. Assist the commi and senior chefs

Examination Scheme:

Components	Internal Assessment			EE	
	V	LP	A	Th	Pr
Weightage (%)	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

Suggested Readings :

- Theory of Catering by KintonCesserani, Published by Hodder & Stoughton
- Practical Cookery by KintonCesserani, Published by Hodder & Stoughton
- Theory of Cookery by K Arora published by Frank Bros &Co., New Delhi
- Professional chef by John Wiley
- Basic Baking – S. C Dubey

- Ultimate Cooking Course by Carole clement publish by Joana Lorrenz
- Essential of Cooking by James Peterson published by Artisan
- Hospitality Management: Current Trends & Practices by Dr. JM Negi, Amity University Press, New Delhi.

After successful completion of study of the above Courses (VHM2351&VHM2451), the student becomes eligible to appear for “Qualification Pack: Commi 1” (NSQF level - 5) examination under THSC & NSDC by paying fees as applicable.

Syllabus - Semester Fifth

FOOD PRODUCTION SUPERVISORY SKILLS

Course Code: VHM2551

Credit Units: 03

Prerequisites : Advanced Food Production (VHM2451)

Course Objective:

- At the end of the semester the students will be able to –
- Prepare Various types of Salads & Sandwiches
- Decorate & Present with appropriate garnish
- Prepare various types of Cold Desserts
- Design Menu for different Catering outlets & understand the importance of Standard Recipe

Course Contents:

Module –I

1. Salads & Sandwiches - Definition, Classification, Preparation Use & Function

Module – II

2. Food Presentation & Garnish
 - 2.1. Various Aspects of Presentation; Materials Used

Module – III

3. Cold Desserts – Bakery & Confectionery

Module – IV

4. Menu Planning
5. Standardization of Recipe

Module – IV

6. Assist in creating new recipes and writing menus
7. Manage food resources in the kitchen

Examination Scheme:

Components	Internal Assessment			EE	
	V	LP	A	Th	Pr
Weightage (%)	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

Suggested Readings :

- Theory of Catering by KintonCesserani, Published by Hodder & Stoughton
- Practical Cookery by KintonCesserani, Published by Hodder & Stoughton
- Theory of Cookery by K Arora published by Frank Bros & Co., New Delhi
- Basic Baking – S. C Dubey
- Professional chef by John Wiley
- Ultimate Cooking Course by Carole clement publish by Joana Lorrenz
- Essential of Cooking by James Peterson published by Artisan
- Hospitality Management: Current Trends & Practices by Dr. JM Negi, Amity University Press, New Delhi.

Syllabus - Semester Sixth

FOOD PRODUCTION MANAGEMENT

Course Code: VHM2651

Credit Units: 03

Prerequisites : Supervisory Skills (VHM2551)

Course Objective:

At the end of the semester the students will be able to –

- Understand concept & methods of Quantity Food Production
- Prepare various types of Pastries
- Define & explain the concept of Menu
- Classify various methods of Service
- Calculate bill for meals & Handle payment made by the guests
- Deal with different types of guests in different situations
- Maintain hygiene and safety at workplace

Course Contents:

Module – I

1.0 Quantity Food Production

Module – II

2.0 Pastries

- 2.1 Definition
- 2.2 Ingredients Used,
- 2.3 Classification, Methods, Usage, Faults

Module – III

3.0 Modern Trend in Food Production Concept

- 3.1 Frozen Foods
- 3.2 Types
- 3.3 Advantages & Disadvantages
- 3.4 Handling Frozen Foods
- 3.5 Defrosting Techniques

Module – IV

4.0 Kitchen Management

- 4.1 Manage kitchen operations
- 4.2 Perform administrative work

Module – V

5.0 Food Cost

- 5.1 Food Cost Concept
- 5.2 Food Cost Percentage
- 5.3 Control Cycle
- 5.4 Various Reports

Examination Scheme:

Components	Internal Assessment			EE	
	V	LP	A	Th	Pr
Weightage (%)	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

Suggested Readings:

- Theory of Catering by KintonCesserani, Published by Hodder & Stoughton
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- Essential of Cooking by James Peterson published by Artisan
- Hospitality Management: Current Trends & Practices by Dr. JM Negi, Amity University Press, New Delhi.

After successful completion of study of the above Courses (VHM2551&VHM2651), the student becomes eligible to appear for “Qualification Pack: Sous Chef” (NSQF level - 7) examination under THSC & NSDC by paying fees as applicable