



Annexure 'CD – 01'  
**AMITY UNIVERSITY**  
— UTTAR PRADESH —

**FORMAT FOR COURSE CURRICULUM**

**Course Title: FOOD PRODUCTION OPERATIONS-I    Course Code: HOSM220**

**Credit Units: 3**

<b>L</b>	<b>T</b>	<b>P</b>	<b>SW/ FW</b>	<b>TOTAL CREDIT UNITS</b>
1	-	4	-	3

**Course Objectives:**

The course is oriented to explain and make the students understand about different regions of India as per food habits; about basic Indian paste, gravies and food style. Further this course will facilitate the students with knowledge about quantity food production, planning and organizing.

**Pre-requisites:**

The student should have prerequisite knowledge of

- a) Food Production area and functioning.
- b) Basic skill of cooking procedures

**Student Learning Outcomes:**

On completion of the course the student will be able to:

- a) Understand the different types of specialized caterings- volume feeding.
- b) Understanding the principals of planning of a bulk kitchen
- c) Understand Menu planning and key factors affecting the same.
- d) Acquire the requisite technical skills for complete competent cooking of foods from various regions of India.
- e) To prepare indent and plan his requisitions.
- f) Plan and cook regional menus and explain the regional dishes.
- g) Understand various purchase systems, techniques and ways of storage of food.

**Course Contents/Syllabus: Theory**

	<b>Weightage (%)</b>
<b>Module I- Quantity Food Production- Equipment</b>	<b>10%</b>
<b>Descriptors/Topics</b> Equipment required for mass/volume feeding Heat and cold generating equipment Care and maintenance of these equipments Modern development in equipment manufacture	
<b>Module II- Menu Planning</b>	<b>20%</b>

<p><b>Descriptors/Topics</b>  Basic principles of menu planning – recapitulation</p> <p>Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units</p> <p>Planning menus for;</p> <p>School/college students  Industrial workers  Hospitals  Outdoor parties  Theme dinners  Transport facilities, cruise lines, airlines, railway  Nutrition factors for the above</p>	
<p><b>Module III- Indenting</b></p>	<p><b>10%</b></p>
<p><b>Descriptors/Topics</b>  Principles of indenting for volume feeding</p> <p>Portion sizes of various items for different types of volume feeding</p> <p>Modifying recipes for indenting for large scale catering</p> <p>Practical difficulties while indenting for volume feeding</p>	
<p><b>Module IV - Planning</b></p>	<p><b>10%</b></p>

<p><b>Descriptors/Topics</b>  <b>Principles of planning for quantity food production with regard to</b></p> <ul style="list-style-type: none"> <li>• Space allocation</li> <li>• Equipment selection</li> <li>• Staffing</li> </ul>	
<p><b>Module V- Volume Feeding</b></p>	<p><b>20%</b></p>
<p><b>Descriptors/Topics</b>  <b>Institutional and Industrial Catering</b></p> <ul style="list-style-type: none"> <li>• Types of Institutional &amp; Industrial Catering</li> <li>• Problems associated with this type of catering</li> <li>• Scope of development and growth</li> </ul> <p><b>Hospital Catering</b></p> <ul style="list-style-type: none"> <li>• Highlights of hospital catering for patients, staff, visitors</li> <li>• Diet menus and nutritional requirements</li> </ul> <p><b>Off Premises Catering</b></p> <ul style="list-style-type: none"> <li>• Reasons for growth and development</li> <li>• Menu planning and theme parties</li> <li>• Concept of a Central Production Unit</li> <li>• Problems associated with off-premises catering</li> </ul> <p><b>Mobile Catering</b></p> <ul style="list-style-type: none"> <li>• Characteristics of Rail, Airline (Flight Kitchen) and Sea Catering.</li> </ul>	

<ul style="list-style-type: none"> <li>• Branches of Mobile Catering</li> </ul> <p><b>Quantity Purchase &amp; Storage</b></p> <ul style="list-style-type: none"> <li>• Introduction of purchasing</li> <li>• Purchasing system</li> <li>• Purchasing specifications</li> <li>• Purchasing techniques</li> <li>• Storage</li> </ul>	
<p><b>Module VI- Regional Indian Cuisine</b></p>	<p><b>30%</b></p>
<p><b>Descriptors/Topics</b>  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/region/ communities to be discussed under:</p> <ul style="list-style-type: none"> <li>• Geographic location</li> <li>• Historical background</li> <li>• Seasonal availability</li> <li>• Special equipment</li> <li>• Staple diets</li> <li>• Specialty cuisine for festivals and special occasions</li> </ul>	

<p><b>States</b> - Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North-Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttranchal</p> <p><b>Communities</b>- Parsee, Chettinad, Hyderabadi, Lucknowi (Avadhi), Malabari / Syrian, Christian and Bohri</p> <p><b>Discussions</b>- Indian Breads, Indian Sweets, Indian Snacks.</p>	
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**Course Contents/Syllabus: Lab**

<p><b>Module I</b></p>	<p><b>100%</b></p>
<p><b>Food Production Operations- Practical</b></p> <p>To formulate different sets of menus from the following regions and to include more dishes from the respective regions. The practical class will be conducted preferably by demonstrative method.</p> <ul style="list-style-type: none"> <li>• Awadh</li> <li>• Bengal</li> <li>• Goa</li> <li>• Gujarat</li> <li>• Hyderabad</li> <li>• Kashmiri</li> <li>• Maharashtra</li> <li>• Punjabi</li> <li>• Rajasthan</li> <li>• South India (Tamil Nadu, Karnataka, Kerala).</li> <li>• Mix Indian regional breakfast</li> <li>• Indian regional snacks items.</li> </ul>	


**Pedagogy for Course Delivery:**

The class will be taught using theory (Lectures and discussions) and practical demonstration based method.

**Lab/ Practicals details, if applicable:**

**List of Experiments:**

- Awadhi Cuisine
- Bengal Cuisine
- Goa Cuisine
- Gujarat Cuisine
- Hyderabad Cuisine
- Kashmiri Cuisine
- Maharashtra Cuisine
- Punjabi Cuisine
- Rajasthan Cuisine
- South India (Tamil Nadu, Karnataka, Kerala) Cuisine
- Mix Indian regional breakfast menu
- Indian regional snacks menu

**Assessment/ Examination Scheme:**

<b>Theory L/T (%)</b>	<b>Lab/Practical/Studio (%)</b>	<b>Total</b>
<b>33%</b>	<b>67%</b>	<b>100%</b>

**Theory Assessment (L&T):**

<b>Continuous Assessment/Internal Assessment</b>					<b>End Term Examination</b>
<b>Components (Drop down)</b>	<b>H</b>	<b>VV</b>	<b>CT</b>	<b>A</b>	<b>EE1</b>
<b>Weightage (%)</b>	5	5	15	5	70

**Lab/ Practical/ Studio Assessment:**

<b>Continuous Assessment/Internal Assessment</b>					<b>End Term Examination</b>		
<b>Components (Drop down)</b>	<b>JE</b>	<b>VV</b>	<b>LE</b>	<b>A</b>	<b>JE</b>	<b>LE</b>	<b>VV</b>
<b>Weightage (%)</b>	5	5	15	5	10	50	10

**Abréviation:** JE= Journal Evaluation; LE= Lab Evaluation; VV= Viva-Voce

**Text & References:**



***Text:***

- Prasad by Jigs Kalra; Allied Publisher, New Delhi
- Taste of India by Madhur Jaffery, Pavilion Books Ltd.

***References:***

- Dawat by Jigs Kalra, Allied publisher, New Delhi
- Kebab, Chutney & Bread by Devindar Kumar, UBS publisher, New Delhi

**Any other Study Material:**

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