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**AMITY UNIVERSITY**  
 ———— UTTAR PRADESH ————

**FORMAT FOR COURSE CURRICULUM**

**Course Title: FOOD PRODUCTION MANAGEMENT –II Course Code: HOSM312**

**Course Objectives:**

Explain and write various types of appetizers garnishes and sandwiches

Acquire knowledge of wines and herbs in cooking, international cuisine, bakery and confectionary products

Have knowledge of production management and research development.

L	T	P	SW/ FW	TOTAL CREDI T UNITS
2	-	4	-	4

**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 international cuisines.
- b) Acquire specialized bakery and Patisserie skills.
- c) Understand the concept and application of production management.
- d) Gain reasonable good knowledge about pairing and cooking with wines.

## Course Contents/Syllabus:

	<b>Weightage (%)</b>
<b>Module I: Appetizers &amp; Garnishes</b>	5%
<b>Descriptors/Topics</b> Classification of Appetizers Examples of Appetizers Historic importance of culinary Garnishes Explanation of different Garnishes.	
<b>Module II : Sandwiches</b>	5%

<p><b>Descriptors/Topics</b>  Parts of Sandwiches  Types of Bread  Types of filling – classification  Spreads and Garnishes  Types of sandwiches  Making of sandwiches  Storing of sandwiches.</p>	
<p><b>MODULE III: Use of Wine and Herbs in Cooking</b></p>	<p><b>5%</b></p>
<p><b>Descriptors/Topics</b>  Ideal uses of wine in cooking  Classification of herbs  Ideal uses of herbs in cooking.</p>	
<p><b>MODULE IV: International cuisine</b></p>	<p><b>10%</b></p>
<p><b>Descriptors/Topics</b>  Geographic location  Historical background  Staple food with regional influences  Specialties</p>	

<p>Recipes</p> <p>Equipment in relation to:</p> <p>A. Continental: - Great Britain, France, Italy, Spain &amp; Portugal, Scandinavia, Germany</p> <p>B. Middle east: - Arabic, Lebanese</p> <p>C. Oriental: - Japanese, Thai, Indonesian, Malayo</p> <p>D. Others: - Caribaiyan, American, Fusion</p> <p><b>Chinese</b></p> <p>Introduction to Chinese foods</p> <p>Historical background</p> <p>Regional cooking styles</p> <p>Methods of cooking</p> <p>Equipment &amp; utensils.</p>	
<p><b>Module V: Bakery &amp; Confectionary</b></p>	<p>10%</p>
<p><b>Descriptors/Topics</b></p> <p><b>Icings &amp; Toppings</b></p> <p>Varieties of Icings</p> <p>Using of Icings</p> <p>Difference between Icings &amp; Toppings</p> <p>Recipes</p> <p><b>Frozen Desserts</b></p> <p>Types and classification of Frozen desserts</p>	

<p>Ice-creams – Definitions  Methods of preparation  Additives and preservatives used in Ice-cream manufacture</p> <p><b>Meringues</b>  Making of Meringues  Factors affecting the stability  Cooking meringues  Types of Meringues  Uses of meringues</p> <p><b>Chocolate</b>  History  Sources  Manufacture &amp; processing of Chocolate  Types of Chocolate  Cocoa Butter, white chocolate and its applications.</p>	
<p><b>Module VI: Production Management</b></p>	<p><b>10%</b></p>
<p><b>Descriptors/Topics</b>  Kitchen Organization  Allocation of Work-job Description, Duty Rosters  Safety precautions  Food Safety Management Systems</p>	

Production Quality & Quality Control Yield Management.	
<b>Module VI: Product &amp; Research development</b>	<b>5%</b>
<b>Descriptors/Topics</b> Testing new equipment Fusion & Modern Concepts Food & Wine Harmony  <b>French (Should be taught along with the relevant topics.)</b> Culinary French Classical recipes (recettes classique) Classical Garnishes Offals / Game Larder terminology and vocabulary.	

**Course Contents/Syllabus: Lab**

<b>Module I: Three course menus to be formulated featuring International Cuisines</b>	<b>20%</b>
<b>Descriptors/Topics</b>  French	

<p>Oriental</p> <p>Chinese</p> <p>Thai.</p> <p>Italy, Germany, Spain, Greece, Mexican, Mediteranian and Lebanese. Chinese,Indonesian ,Thai Mexican,Lebanese ,American,Indian</p>	
<p><b>Module II: Bakery &amp; Patisserie Practical</b></p>	<p><b>15%</b></p>
<p><b>Descriptors/Topics</b></p> <p>Decorated Cakes</p> <p>Gateaux</p> <p>International Breads</p> <p>Sorbets, Parfaits</p> <p>Hot / Cold Desserts</p>	
<p><b>Module III: Demonstration of- Charcuterie</b></p>	<p><b>15%</b></p>
<p><b>Descriptors/Topics</b></p> <p>Galantines</p>	

Pate

Terrines

Mousselines

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

**Pedagogy for Course Delivery:** Lecture, Practical demonstration and discussions.

**List of Experiments:**

**Assessment/ Examination Scheme:**

T (%)	Lab/Practical/Studio (%)	Total
50%	50%	100

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



Continuous Assessment/Internal Assessment					End Term Examination
Components (Drop down)	CT	H	V	A	EE
Weightage (%)	15	5	5	5	70

**Lab/ Practical/ Studio Assessment:**

	Continuous Assessment/Internal Assessment				End Term Examination			
Components (Drop down)	LE	JE	VV	INDENT	LE	VV	A	INDENT
Weightage (%)	15	5	5	5	50	05	05	10

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

**Text & References:**

**Text:**

**Text:**

Theory of Catering by Kinton Cesserani, Hodder & Stoughton  
 Practical Cookery by Kinton Cesserani, Hodder & Stoughton  
 Theory of Cookery by K Arora, Frank Bros & Co, New Delhi

***References:***

Professional Chef by John Wiley

Ultimate Cooking Course by Carole Clement, Joana Lorrenz

Essential of Cooking by James Peterson, Artisan