



FORMAT FOR COURSE CURRICULUM

L	T	P/S	SW/FW	TOTAL CREDIT UNITS
03	-	-	-	03

Course Title: COMMODITIES AND FOOD COSTING Course Code: HOSM115
Credit Units: 03

Course Objectives: At the end of the semester the students would be able to understand about use of various food commodities, food standards and quality control, use of herb and spices, method of food preservation, purchasing and storing systems and food costing standard and food cost control.

Pre-requisites: The student should have prerequisite knowledge of basic food and beverage items.

Student Learning Outcomes:

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

Demonstrate skills of Food and Beverage production.

Develop the skills and competence of Food and Beverage preparation and management.

Understand the costing of food production and apply knowledge and concepts of the same into operations.

Effective usage of various food commodities at work place.

Course Contents/Syllabus:

	Weightage (%)
Module I:	20
Wheat, rice, maize, Breakfast Cereals – Uses and storage of Cornflakes, puffed rice, pressed rice.	

Module II:	20
Pulses – Types and uses of pulses	
Module III:	20
Fresh fruits and vegetables, classification of fruit and vegetables and its use.	
Module IV:	20
Dairy products – Milk and its composition and storage, classification and uses of cheese, butter & cream	
Module V:	20
Prevailing food standards in India, food adulteration as a public health hazard, simple tests in the detection of common food adulterants, Essential Commodities Act-ISI Agmark.	

Pedagogy for Course Delivery: The course pedagogy will include lectures, discussion on problems and challenges faced by operation peoples.

Assessment/ Examination Scheme:

Theory L/T (%)	Lab/Practical/Studio (%)	End Term Examination	Total (%)
30%	-	70%	100

Theory Assessment (L&T):

Continuous Assessment/Internal Assessment				End Term Examination
Components (Drop down)	H	FV	A	EE
Weightage (%)	05	20	05	70

H- Home Assignment

FV- Field visit

A-Attendance

Text & References:

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