

5th Semester

GENERIC ELECTIVE

HCT516CG Hospitality and Catering Technology (Food Production-I)

Theory: 4 Credits; Practical: 2 Credits

Course Contents:

Unit - I Professional Kitchen & Cooking: - Introduction, Definition, and its importance; Personal & Kitchen Hygiene, Uniform and Grooming , Kitchen Layouts, Hierarchy of Kitchen Department, Duties & Responsibilities of various chefs in kitchen, coordination of kitchen with other departments.

Unit - II Kitchen Equipments, Fuels & Safety: Kitchen Equipments, Classification, Usage, Upkeep and Storage, Kitchen Tools - Usage, Care & Maintenance. Safety Procedures, Fuel - Types, Usage and Precautions. Fire - types and handling fires and usage of extinguishers; Basic First Aid- Burns, Scalds, Cuts

Unit - III Introduction to commodities: Herbs & Spices, Cereals and Pulses, Fruits and Vegetables, and Salt, Sweeteners, Fat, Milk and Milk Products.

Unit -IV Material Management: Introduction, Types, Purchasing, receiving and Storing Considerations and their key uses in kitchen , Market surveys and tenders.

Practical

1. Understanding Personal Hygiene & Kitchen Hygiene
2. Grooming for Professional Kitchen - Do's & Don't's Understanding kitchen Layouts.
3. Familiarization with kitchen equipments and tools
4. Fuels -Their usage and precautions v Kitchen First Aid
5. Handling Fire v Familiarization, identification of commonly used ingredients in kitchen

Suggested Readings: -

- Accompaniments & Garnishes from waiter; Communicate: Fuller J. Barrie & Jenkins
- Cooking Essentials for the New Professional Chef -
- Food Production Operations: Parvinder S Bali, Oxford University Press
- Larder Chef By M J Leto & W K H Bode Publisher: Butterworth- Heinemann -
- Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman
- Practical Cookery By Kinton & Cessarani
- Practical Professional Cookery By Kauffman & Cracknell
- Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu
- Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli
- The Professional Chef: Le Rol A. Polsom
- Theory of Catering By Kinton & Cessarani
- Theory of Cookery By K Arora, Publisher: Frank Brothers