

Course: Certificate in Culinary Arts

Basic Food Production-I

OBJECTIVES:

- To inculcate the right attitude and the required basic knowledge and technical skills in the art of culinary and the food production department.
- **To introduce the various equipment and utensils used in the kitchen.**

1. Introduction

- 1.1 Introduction to the Food Production Department
- 1.1 Levels of Skills and Experience
- 1.2 Attitude and Behaviour in the Kitchen
- 1.3 Kitchen Uniforms
- 1.4 Personal Hygiene
- 1.5 Safety Procedures for Handling Equipment

2. History of Food Production

- 2.1 Culinary History and Culinary Terms (Explanation with Examples)
- 2.2 Origins of Modern Cookery
- 2.3 Modern Development in Equipment and Technology

3. Equipment and Hand Tools used in the Kitchen & Different Types of Fuels used in the Kitchen

- 3.1 Hand tools and utensils used in the Kitchen
- 3.2 Various Fuels Used in the Kitchen
- 3.3 Advantages & Disadvantages of Various Fuels
- 3.4 Various Equipment Used in the Kitchen

4. Introduction to Cooking

- 4.1 Aims and Objectives of Cooking
- 4.2 Classification of Various Raw Materials According to Functions
- 4.3 Various Textures and Consistencies
- 4.4 Methods and Techniques of Preparation

5 Stocks

- 5.1 Definition of Stock
- 5.2 Types of Stocks

12. Sauces

12.1 Classification of Sauces / Composition

12.2 Mother Sauces and its Recipes (1 Litre)

12.3 Derivatives

Bechamel Sauce , Veloute Sauce, Espagnole Sauce, Mornay, Cream, Parsley, Mustard Onion

Soubise, Cardinal, Allemande, Supreme, Mushroom Hongroise, Ivory Aurore, Caper

Demi-glaze, Madeira, Nancy, Chasseur, Robert, Bordelaise, Devil, Tomato Sauce Hollandaise

Sauce Mayonnaise, Barbecue, Italienne, Portugaise, Provençal, Bretonne, Bearnaise

Maltaise. Choron Foyot, Mustard Tartare, Thousand Island, Cocktail, Chantilly

Gribiche, Milanaise, Chaudfroid, Mousseline, Noisette, Vincent, Andalouse

13. Bakery & Pastry

13.1 Bread Making

- Bread Making
- Principles of Bread Making
- Role of Each Ingredient
- Simple Yeast Bread
- Baking Temperature & its Importance

13.2 Cookies

- Types of Cookies
- Methods of Preparation

13.3 Flour – Structure of Wheat

- Types of Wheat
- Types of Flour
- Milling of Flour
- Nutritive Value

13.4 Raising Agents

- Classification and Role of Raising Agents

Culinary Terms (Explanation of the following Culinary Terms with examples)

- Au gratin Bake Barbeque
- Baste Batter Béarnaise
- Beat Béchamel Beurre Noir
- Beurre Manie Blanch Blend
- Bouquet garni Broil Brunoise
- Brush Bouillon Caramel

- Consommé Court Bouillon Croutes
- Croutons Custard Dough
- Mince Estouffade Espagnole
- Fume Garnish Glaze
- Hollandaise Infusion Liason
- Beurre Maître d' Hotel Marinade Mire Poix
- Mis-en-place Par boil Pare
- Poach Roux Sabayon
- Sauté Stock

Advance Food Production

OBJECTIVES:

- To develop a keen interest in food production and to enable students to experiment, innovate and progressively produce a variety of preparations/dishes.
- To gain confidence to adapt to the technical skills and the art of preparing different menus, Indian as well as Continental.
- By the end of the second semester students should be confident enough in their skills which would boost their morale to take up the challenge of bulk cookery in the third and fourth semesters.

1. Culinary Terms

1.1 Culinary Terms with Explanation & Examples

2 Layout of Kitchen

2.1 General Layout of the Kitchen

2.2 Receiving Area

2.3 Storage

2.4 Wash up

3 Soups

3.1 Classification with Examples

3.2 Consommé and Garnishes with their names (Any 10 common name)

4 Fish Mongery

4.1 Classification of Fish with Examples

4.2 Selection, Cooking & Storage of Fish

4.3 Local Names of Fin Fish and Shell Fish

4.4 Cuts of Fish

5 Poultry

5.1 Cuts of Poultry

5.2 Selection and Uses of Cuts

6 Rice, Cereals & Pulses

6.1 Introduction, Classification of Cereals and Pulses

12.5 Blending of Spices

12.6 Concept of Wet and Dry Masalas

12.7 Regional Varieties of Basic Masalas

12.8 Basic Composition of Some Important Masalas

13. Menu Planning

13.1 History of Menu

13.2 Types of Menu

13.3 Menu Planning Principles

14 Bakery & Pastry

14.1 Pastries

- Classification of Pastries
- Varieties
- Role of Each Ingredient
- Baking Temperature and Time of Each Pastry

14.2 Pastry Cream

- Basic Pastry Cream
- Use in Confectionery
- Preparation and Care in Production

14.3 Cocoa and Chocolate

- Introduction, Production and Manufacture
- Varieties of Chocolates
- Tempering of Chocolates

Kitchen Hygiene and Food Safety

1. INTRODUCTION TO HYGIENE

- 1.1 Rules & importance of hygiene
- 1.2 Personal Hygiene
- 1.3 Cleaning of premises
- 1.4 Pest Control
- 1.5 Waste disposal
- 1.6 Dishwashing methods

2. HACCP

- 2.1 Introduction
- 2.2 Importance
- 2.3 VII Critical Control Points

3. MICROBES

- 3.1 Introduction (Bacteria, Yeast, Mould)
- 3.2 Classification
- 3.3 Factors for growth
- 3.4 Role of microbes in manufacture of fermented foods
(dairy products, Veg. & bakery preparations, alcoholic Bev., vinegar, fermented Indian foods)

4. FOOD BORNE ILLNESS

- 4.1 Natural Toxins (Kesari Dal, Potatoes, Mushrooms, Shell Fish, Peanuts)
- 4.2 Chemical (Tin, Copper, Arsenic, Lead)
- 4.3 Bacterial toxins (staphylococcus, salmonella, Clostridium perfringens, Clostridium botulinum)

5. Food Poisoning & Infections

- Definitions
- Food contamination & Spoilage
- Differentiation
- Examples

