

Certificate in Cloud Kitchen Management

1.1 Food Production & Storage-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

5.3 Preparation (Recipe), Storage, Care and Precautions in Preparation

6. Culinary Terms

7 Methods of Cooking

7.1 Various Methods of Cooking Foods (Roasting, Grilling, Frying, Baking, Boiling, Poaching, Microwave)

7.2 Principles of each Method and Precaution to be taken

8 Hierarchy and Kitchen Staffing

8.1 Classical Kitchen Brigade

8.2 Modern Staffing in Various Category Hotels

8.3 Duties and Responsibilities of Various Chefs

8.4 Role and Duties of the Executive Chef

8.5 Inter-Departmental Co-operation and Co-ordination

9 Egg

9.1 Selection of Eggs

9.2 Structure of Eggs

9.3 Uses of Eggs

9.4 Nutritive Value of Eggs

10 Vegetables & Fruits

10.1 Classification of Vegetables

10.2 Colour Pigments in Vegetables and Effects of Heat, Acid and Alkali on each of them

10.3 Cuts of Vegetables

10.4 Classification of Fruits

10.5 Uses of Fruits

10.6 Salad & Salad Dressing

11 Bakery & Pastry- Sugar

11.1 Importance of Sugar

11.2 Types of Sugar

11.3 Cooking Stages and Temperature of Various Stages

11.4 Uses of Sugar

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 Maitaise. 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**FOOD**

STORAGE Dry

food store

Refrigerated

store Freezer

store

Holding at High Temperature

Stock rotation and cross-contamination

FOOD PRESERVATION Methods of Preservation

Natural & Chemical Preservation

Low temperature(Refrigeration, Freezing)

High Temperature(Pasteurisation, Sterilization,

Canning)Irradiation

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, 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

6. FOOD ADULTERATION

6.1 Definition and types

6.2 Test to detect (coffee, semolina, flour, ghee, butter, margarine, oil, milk, turmeric, coriander powder, pepper corn, meat etc.)

6.3 Food standards in India (PFA, FPO, MPO, BIS-ISI, AGMARK, ISO)

7. FOOD ADDITIVES

3.1 Colours & Flavours

3.2 Browning reactions-causes, desirable & undesirable effects)

8. FOOD PRESERVATION Methods of Preservation

4.1 Natural & Chemical Preservation

4.2 Low temperature (Refrigeration, Freezing)

4.3 High Temperature (Pasteurisation, Sterilization, Canning)

4.4 Irradiation

9. INTRODUCTION TO NUTRITION

1.1- Definitions (Food, balanced diet, nutrition, overnutrition, undernutrition, malnutrition, health)

1.2 - Balanced diet-Food pyramid

1.3- Meal planning steps

10. CARBOHYDRATES

11.1 - Classification & composition

11.2 - Functions & requirements, sources

11.3- Excess & Deficiency

11.4-Uses in food preparation

(Gelatinization, Gel formation, Dextrinization, Gluten formation, Caramelization)

11. PROTEINS

12.1 - Classification & Composition

12.2 - Functions & requirements, Sources

12.3- Excess & Deficiency

12.4- Uses in food preparation

12.5- Effect of heat (Denaturation, Coagulation)

12.6- Gel formation

12.7- Foaming

12. FATS&OILS

13.1 - Classification & Composition

13.2- Functions & requirements, Sources

13.3- Excess & Deficiency

13.4- Types, Sources, Uses

13.5- Factors causing deterioration

13.6- Rancidity

13.7- Flavour reversion

13.8- Shortening

13.9- Polymerisation

13. VITAMINS, MINERALS, WATER & COLLOIDS

14.1 - Functions

14.2- Sources

14.3- Deficiency & Excess

14.4- Fat soluble & water soluble Vitamins (A,D,E,K,B1,B2,B3,C)

14.5 - Minerals (Ca,P, Na,K,Fe,I,Fl)

14.6- Importance, balance & Sources

14.7- Cooking losses & Prevention

14. 8 - Definitions (sol, gels, foam, emulsion)

14. 9 - Examples(roasting, grilling, frying, baking, boiling, poaching, microwave)

14.10 - Importance in food industry

Franchise and Licenses

Unit-I

What is a franchise? What are common franchise terms? What are the alternatives to franchising?

What are the advantages and disadvantages of owning a franchise? What are the legal issues in franchising?

Unit-II

What are your options when you begin your business? How do you investigate your options?

How do you investigate a franchise?

What are your criteria for selecting a franchise?

Unit-III

What are the key subjects in the franchise agreement?

What are the key items in the Disclosure Document (UFOC)? What do you have to know about financial statements?

Where can I get help?

Hotel License and regulations Introduction

Two Stages of Hotel License