

SEMESTER – II VEGETARIAN CUISINE SYLLABUS
BHM151 - FOUNDATION COURSE IN FOOD PRODUCTION – II (THEORY)
HOURS ALLOTTED: 30 MAXIMUM MARKS: 100

S.No.	Topic	Hours	Weight age
01	SOUPS A. Basic recipes other than consommé with menu examples a. Broths b. Bouillon c. Puree d. Cream e. Velouté f. Chowder g. Bisque etc. B. Garnishes and accompaniments C. International soups	02	10%
02	SAUCES & GRAVIES A. Difference between sauce and gravy B. Derivatives of mother sauces C. Contemporary & Proprietary	03	10%
03	VEGETABLE COOKERY A. Potatoes Types of potatoes; Quality; Storage; Market Forms; Cooking Methods B. Mushroom & Truffles Origin; Types; Cultivation; Nutritive Value; Uses C. Soya and Soya Products Origin; Types; Cultivation; Cooking; Nutritive Value; Uses of Tofu/ Soya milk; Nuggets; Granules; Sauces	04	15%
04	DAIRY AND FARINACEOUS A. Paneer Preparation; Uses; Similar Types B. Yoghurt Preparation; Types; other fermented products C. Pasta & Farinaceous Definition; Origin; Classification; Manufacturing Process; Cooking of Pasta; Pasta Sauces	03	10%
05	RICE, CEREALS & PULSES A. Introduction B. Classification and identification C. Cooking of rice, cereals and pulses D. Varieties of rice and other cereals	01	5%
06	I) PASTRY A. Short crust B. Laminated C. Choux	02	5%

	iv) Butter A. Introduction B. Processing of Butter C. Types of Butter	01	
09	BASIC INDIAN COOKERY i) CONDIMENTS & SPICES A. Introduction to Indian food B. Spices used in Indian cookery C. Role of spices in Indian cookery D. Indian equivalent of spices (names) ii) MASALAS A. Blending of spices B. Different masalas used in Indian cookery • Wet masalas • Dry masalas C. Composition of different masalas D. Varieties of masalas available in regional areas E. Special masala blends	02	5%
10	KITCHEN ORGANIZATION AND LAYOUT A. General layout of the kitchen in various organisations B. Layout of receiving areas C. Layout of service and wash up	02	10%
TOTAL		30	100%

FOUNDATION COURSE IN FOOD PRODUCTION – II (PRACTICAL)

PART A - COOKERY

HOURS ALLOTTED: 60

MAXIMUM MARKS: 50

Sl. No.	Topic	Methods	Hours
01	Cooking Methods <ul style="list-style-type: none"> • Identification of Vegetables and Cooking methods • Preparation of vegetables (cuts) • Pasta – identification and types • Simple veg and pasta preparations 	Demonstrations and simple applications	04
02	Preparation of Paneer, Yoghurt <ul style="list-style-type: none"> • Identification and processing of Paneer, Yoghurt • Processing, Types, Precautions, Use 		04
03	Preparation of Menu Salads & Soups Waldorf Salad, Fruit Salad, Russian Salad, Pasta Salad Cream (Spinach, Vegetable, Tomato) Puree (Lentil, Peas, Carrot, Cauliflower) International Soups Vegetarian Preparations Veg Stew, Veg Ragout, Veg Shepherd's Pie, Grilled Mushroom With Soya Sesame Glaze, Ratatouille, Fritters, Choux Fleur Au Gratin, Eggplant Parmesan, Stuffed Sweet Pepper, Braised Greens Veg, Veg Barbeque Simple Potato Preparations Basic potato dishes Dairy and Farinaceous Preparations Grilled Cottage Cheese With Breton Sauce, Cheese Soufflé, Baked Yoghurt, Spaghetti Napolitaine, Tofu steak	Demonstrations by instructor and applications by students	40
04	Indian Cookery Rice Dishes - Rice, Jeera /Peas /Veg Pulao Breads - Poori, Roti, Paratha, Bhatara Main Course - Veg Makhnwala, Nilgiri Korma, Soya Nugget Curry, Soya Kheema Matar, cholley Basic Indian Veg Preparations – Aloo Jeera, Baingan Bharta, Bharwan Bhindi Paneer Preparations - Palak Paneer, Paneer Makhani, Shahi Paneer, Malai Kofta Dessert - Gulab Jamun, Shahi Tukda, Balushahi, Rice Kheer		12
TOTAL			60

FOUNDATION COURSE IN FOOD & BEVERAGE SERVICE – II (PRACTICAL)
HOURS ALLOTTED: 60 MAXIMUM MARKS: 100

S.No	Topic	Hours
01	REVIEW OF SEMESTER -1	04
02	TABLE LAY-UP & SERVICE Task-01: A La Carte Cover Task-02: Table d' Hote Cover Task-03: English Breakfast Cover Task-04: American Breakfast Cover Task-05: Continental Breakfast Cover Task-06: Indian Breakfast Cover Task-07: Afternoon Tea Cover Task-08: High Tea Cover TRAY/TROLLEY SET-UP & SERVICE Task-01: Room Service Tray Setup Task-02: Room Service Trolley Setup	16
03	PREPARATION FOR SERVICE (RESTAURANT) A. Organizing Mise-en-scene B. Organizing Mise-en-Place C. Opening, Operating & Closing duties	04
04	PROCEDURE FOR SERVICE OF A MEAL Task-01: Taking Guest Reservations Task-02: Receiving & Seating of Guests Task-03: Order taking & Recording Task-04: Order processing (passing orders to the kitchen) Task-05: Sequence of service Task-06: Presentation & Encashing the Bill Task-07: Presenting & collecting Guest comment cards Task-08: Seeing off the Guests	08
05	Social Skills Task-01: Handling Guest Complaints Task-02: Telephone manners Task-03: Dining & Service etiquettes	04
06	Special Food Service - (Cover, Accompaniments & Service) Task-01: Classical Hors d' oeuvre • Melon • Grapefruit • Asparagus	12

	<ul style="list-style-type: none"> • Globe Artichoke 	
	<ul style="list-style-type: none"> • Corn on the cob • Mini Soy Dolma • Bouchee • Bruschettas • Assorted Mezze Platter (Veg) • Assorted Mexican Platter (Veg) 	
	<p>Task-02: Cheese Task-03: Dessert (Fresh Fruit & Nuts)</p> <p>Service of Tobacco</p> <ul style="list-style-type: none"> • Cigarettes & Cigars 	
07	<p>Restaurant French: To be taught by a professional French language teacher.</p> <ul style="list-style-type: none"> • Restaurant Vocabulary (English & French) • French Classical Menu Planning • French for Receiving, Greeting & Seating Guests • French related to taking order & description of dishes 	12
TOTAL		60