

V I S T A S

School of Hotel & Catering Management

Certificate Course – Syllabus

Subject	:	Food Production (Practical)
Course Code	:	15704P1

Demonstration

1. Basic ethics to be adapted in the kitchen.
 2. Identification of Ingredients and equipment used in the kitchen.
 3. Cuts of vegetables
 4. Preservation of nutritive value of vegetables, avoiding discoloration.
 5. Preparation of stock and sauces.
 6. Cuts of chicken, fish, undercut of beef, etc.,
- Suggested menus of the following should be duly prepared and presented by the student neatly with help of the demonstrator:

Menu 1; Boiled rice, Sambar, Chicken masala, Aloo bhaji, Semiya Kheer.

Menu 2: Russian salad, Vegetable Broth, Fish Meuniere, Pomme macaire, Caramel custard.

Menu 3: Pulao, Yellow dhal, Chicken pepperoni, Phulka, Aloo capsicum, Carrot halwa.

Menu 4: Oeuf farcis, Tomato soup, Poulet grille, tossed vegetables, Bread and Butter pudding.

Menu 5: Tossed salad, Potage St. germain, Poulet sauté chasseur, Jacket Potatoes, Souffle.

Menu 6: Kachumbar, Coconut pulao, Mutton Kurma, Bindhi masala, Shahi tukra.

Menu 7: Potage Minestrone, Macaroni Napolitaine, Ratatouille, Crème brulee.

Menu 8: Green salad, Chicken Biryani, Dalcha, Gulab jamun.

Menu 9: Different types of Egg Preparation.

Menu 10: Roast chicken, Bisse Bella Huliya, Plantain chips, Vermicelli Bhath, badusha

Menu 11: Mulligatawny soup, Tournedos Bearnaise, Pomme Duchesse, Chou fleur au gratin,
Coffee mousse.

Menu 12: Jeera pulao, Murg Makhani, Paratha, Palak paneer, Kasi hulwa.

Reference Text Books:

1. Modern cookery, Vol.I & II – Thangam E. Philip.
2. Practical cookery - Kinton & Ceserani.
3. Practical cookery - Cracknell and Kaufmann.