

PROGRAM: Certificate Course in Food production & patisserie

(A.Y. 2025-26)

School Code: 01
Program code: 04

Semester- 1st

Syllabus for theory and practicals

School Name: School of Hotel and Tourism Management			
Program- Certificate course in Food Production & Patisserie			Semester-1st
Course Name- Basics of Culinary Arts			
A.Y 2025-26	Course Code-C030424101	Batch 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description The aim of this syllabus is to provide theoretical knowledge about the basics of culinary and patisserie arts.			
Unit	Topics		No. of Teaching hours/ (Lecture)
Unit-1	Introduction to Culinary & Patisserie		Contact Hours: 08
Chapter 1.1	History of hotel and Cooking, success story of chefs, top ten chefs, celebrity chefs.		1
Chapter 1.2	Importance of Kitchen in Hotel and Catering Industry		1
Chapter 1.3	Aims and Objectives of Cooking		1
Chapter 1.4	Types of kitchen & bakery Equipment, care and maintenance		1
Chapter 1.5	Personal& kitchen hygiene, role of chef uniform in kitchen department, history & success story of famous chefs.		1
Chapter 1.6	Chef's moral and ethics in kitchen. Cooperation of kitchen with other departments		1
Chapter 1.7	Kitchen & bakery organization of a small, medium & large hotel, behavior and skills of kitchen staff, job description and specifications.		1
Chapter 1.8	Duties and responsibilities of kitchen personnel, executive and sous chef authorities		1
Unit-2	Modes and Methods of Cooking		Contact Hours: 05
Chapter 2.1	Introduction		1
Chapter 2.2	Modes of cooking (radiation, conduction, convention)		1
Chapter 2.3	Methods of cooking Blanching, Poaching, Boiling, Steaming, Stewing, Braising, Poeling, Roasting, Frying, and Microwave cooking		1
Chapter 2.4	Equipment used in microwave cooking		1
Chapter 2.5	Fuel used in the kitchen.		1
Unit-3	Stocks and Soups		Contact Hours: 07
Chapter 3.1	Stock – definition, Origin of soups, Classification of stock		2

Chapter 3.2	Recipes, storage & uses of stock	2
Chapter 3.3	Definition of soup, Classification of soup	1
Chapter 3.4	Care and precaution	1
Chapter 3.5	International soups and their recipes	1
Unit-4	Egg Cookery	Contact Hours: 06
Chapter 4.1	Introduction and structure of an egg	2
Chapter 4.2	Selection and quality of egg	2
Chapter 4.3	Various ways of cooking eggs with example	2
Unit-5	Bakery Science	Contact Hours: 04
Chapter 5.1	Theory of Bread making, Bread rolls, Bread sticks, Indian Breads	2
Chapter 5.2	Bakery terminologies.	2
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Basics of culinary & patisserie art, hygiene, duties and responsibilities, kitchen & bakery equipment.	
CO2	Soups & Stocks their basics ingredients and precautions	
CO3	Cooking methods and modes	
CO4	Fundamentals of bakery and confectionery	
CO5	Bakery Science and baking	

Textbooks:

- Theory of cookery by Krishna Arora
- Theory of catering, by Clinton Csesarani

Reference books:

- Food Production Operations, By Parvinder S. Bali (3rd edition)

Assignment:

1. Pictures of international soups
2. 10 dishes made in microwave cooking.
3. Basics equipment list and photographs

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Certificate course in Food Production & Patisserie			Semester-1st
Course Name- Larder-I			
A.Y 2025-26	Course Code-C030424102	Batch 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description			
The aim of this syllabus is to provide the theoretical knowledge about the Larder Department.			
Unit	Topics		No. of Teaching hours/ (Lecture)
Unit-1	Larder department		Contact Hours: 08
Chapter 1.1	Definition of larder, Larder organization, Duty and responsibilities of Larder Chef		2
Chapter 1.2	Larder layout and design		2
Chapter 1.3	Larder control- maintenance and care of larder equipment		2
Chapter 1.4	Different storage temperatures of larder department		2
Unit-2	Hors D' Oeuvre		Contact Hours: 06
Chapter 2.1	Hors d' oeuvre and Salads their classification		2
Chapter 2.2	Types and storage of salads and parts of salad.		2
Chapter 2.3	Types of lettuce. different salad Dressing with recipes.		2
Unit-3	Fish Mongery		Contact Hours: 08
Chapter 3.1	Classification of fish, Cleaning of fish		2
Chapter 3.2	Basic cuts of fish and their uses		2
Chapter 3.3	Sign of freshness		2
Chapter 3.4	Uses and storage of fish		2
Unit-4	Introduction to Poultry and Game		Contact Hours: 05
Chapter 4.1	Definition and Classification		1
Chapter 4.2	Cuts of poultry and game		1
Chapter 4.3	Uses of poultry		1
Chapter 4.4	Basic preparations of poultry and game,		1
Chapter 4.5	Related terminology		1
Unit-5	Meat Cookery		Contact Hours: 03
Chapter 5.1	Introduction to Meat Cookery. Rigor mortis and the different types of meat tissues.		1

Chapter 5.2	Cuts of Pork, beef, and Mutton, factors that make meat good quality. Uses of each cut, factors that make meat tender.	1
Chapter 5.3	Cuts, steaks, and their names, storage temperature, and its importance and Related terminology	1
Course Outcomes	End of the course, the students will be able to do the following.	
CO1	Design the layout of the Larder Department.	
CO2	Explain the Organizational Structure.	
CO3	Identify and draw the tools and equipment used in Larder Department	
CO4	Classify and define cuts and uses of Fish	
CO5	Meat cookery and its uses	

Textbooks:

- Food Production Operations, By Parvinder S. Bali (3rd edition)
- Theory of cookery by Krishna Arora
- Theory of catering, by Clinton Csesarani
- Larder chef, book

Assignment:

1. Picture of Basic cuts of fish
2. Picture of Cuts of Pork, beef and Mutton
3. Larder layout

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Common Subject of Certificate Courses (bakery & confectionery and Food production & patisserie)			Semester-1st
Course Name- Commodities*			
A.Y 2025-26	Course Code- C030124103	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description			
This syllabus aims to provide theoretical knowledge about the different types of commodities used in cooking and baking.			
Unit	Topics	No. of Teaching hours/ (Lecture)	
Unit-1	Basic Kitchen ingredients and their uses	Contact Hours: 07	
Chapter 1.1	Salt and uses of salt, Sweetening	2	
Chapter 1.2	Fats and oils and storage temperature	2	
Chapter 1.3	Raising and leavening agent, and storage temperature	1	
Chapter 1.4	Salt and uses of salt, Sweetening	2	
Unit-2	Introduction to Fruits and Vegetables	Contact Hours: 06	
Chapter 2.1	Introduction to fruits and vegetables and, storage temperature	1	
Chapter 2.2	Classification of fruits, and storage temperature	2	
Chapter 2.3	Uses of fruits in cookery	1	
Chapter 2.4	Classification of vegetables and storage temperature	1	
Chapter 2.5	Uses of vegetables in cookery	1	
Unit-3	Wheat and Rice	Contact Hours: 06	
Chapter 3.1	Composition, Production, Grade and Quality of rice	2	
Chapter 3.2	Wheat products and storage temperature	2	
Chapter 3.3	Rice products and storage temperature	1	
Chapter 3.4	Other flours, meals and starches	1	
Unit-4	Sugar, Eggs and Dairy Products	Contact Hours: 06	
Chapter 4.1	Sugar substitutes	1	
Chapter 4.2	Syrups, jams and marmalades, and storage temperature	1	
Chapter 4.3	Cocoa production and by-products	1	
Chapter 4.4	Types of Eggs, and storage temperature	1	

Chapter 4.5	Importance of eggs in bakery and confectionery	1
Chapter 4.6	Grading, quality and selection of eggs.	1
Unit-5	Leavening Agents and Shortening Agents	Contact Hours: 05
Chapter 5.1	Yeast and its varieties, and storage temperature	1
Chapter 5.2	Role in bakery products	1
Chapter 5.3	Chemical leavening agents	1
Chapter 5.4	Role of shortening and its types	1
Chapter 5.5	Usage in bakery and confectionery, and storage temperature	1
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Classify Cereals and Describe their uses and storage.	
CO2	Define and Classify Fruits and Vegetables. Classify dairy products and describe the composition and storage of milk, cheese, butter, and cream	
CO3	Find and test the food adulterants Fruits and vegetables classification and uses	
CO4	Define and classify tea, coffee, coco, and food colours and flavours., Preservation of food	
CO5	Food Preservation	

Textbooks:

Theory of Catering
Modern cookery Vol.II. by Thangam E. philip

Reference books:

Modern cookery Vol.1. by Thangam E. philip

Assignment:

1. Kitchen ingredients and their uses .
2. Pictures Collection of Fruits and Vegetables.
3. File the pictures of Shortening Agents

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Common Subject of Certificate Courses (Bakery & Confectionery, Food production & patisserie, and Food & beverage service)			Semester-1st
Course Name- Hygiene, Nutrition & Sanitation*			
A.Y 2025-26	Course Code- C030124104	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours- 30	Total Credits- 02		ESE Marks- 50 (MM)
Type of Course- Theory			Total Marks- 100 (MM)
Course Objectives/Course Description The aim of this syllabus designed is to provide the theoretical knowledge about the food Hygiene, nutrition and sanitation.			
Unit	Topics	No. of Teaching hours/ (Lecture)	
Unit-1	Food Microbiology	Contact Hours: 06	
Chapter 1.1	Introduction	2	
Chapter 1.2	Microorganism groups important in food microbiology- Viruses, Bacteria, Fungi (Yeast & Molds), Algae, Parasites	2	
Chapter 1.3	Factors affecting the growth of microbes	1	
Chapter 1.4	Beneficial Role of Microorganisms	1	
Unit-2	Food Contamination	Contact Hours: 06	
Chapter 2.1	Classification of Food	1	
Chapter 2.2	Contamination and cross-contamination	1	
Chapter 2.3	Spoilage of various food with the storing method	1	
Chapter 2.4	Hand-Washing Procedure	1	
Chapter 2.5	First Aid definition, types of cuts, wounds, lacerations with reasons and precautions.	2	
Unit-3	Sanitary Procedure & Safe Food Handler	Contact Hours: 06	
Chapter 3.1	Receiving, Storage, Preparation, Cooking, Holding, and Service of The Food	1	
Chapter 3.2	Personal Hygiene discussing all the standards.	1	
Chapter 3.3	Hand-Washing Procedure	2	
Chapter 3.4	First Aid definition, types of cuts, wounds, lacerations with reasons and precautions.	2	
Unit-4	Basic Aspects of Nutrition	Contact Hours: 06	
Chapter 4.1	Definition of Food and Nutrition	1	

Chapter 4.2	Importance of Food- Physiological, Psychological and Social	1
Chapter 4.3	Functions of food (in maintaining good health)	1
Chapter 4.4	Classification of nutrients- macro and micro nutrients Carbohydrates, Fats (saturated and unsaturated)	1
Chapter 4.5	Proteins (based on structure and composition), Water (functions, sources, Recommended Daily Allowance), Effect of deficiency and excess intake of -vitamins and minerals	2
Unit-5	Different Nutrients and Their Functions	Contact Hours: 06
Chapter 5.1	Macro Nutrients- Carbohydrates, Fats, Proteins, Water.	2
Chapter 5.2	Micro Nutrients- Vitamins, Minerals.	1
Chapter 5.3	Function, sources, excess, and deficiency of Nutrients.	2
Chapter 5.4	Recommended Daily Allowances (RDA) of Nutrients.	1
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Understand Food Microbiology, Food Contamination and Spoilage	
CO2	To know sanitary procedure during food handling	
CO3	Understand the importance of personal hygiene	
CO4	Develop basic awareness of important nutrients	
CO5	To know nutritional requirements for human beings	

Textbooks:

- **Food Science, 2018** B Srilakshmi (Author)

Reference books:

- Food Science and Nutrition, 2023, Sunita Roy Chowdhury and Bani Tamber Aeri (Author).

Assignment:

1. **Food Contamination and Diseases.**
2. Different types of **Nutrition.**
3. Write the notes on microbiology.

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: Ability Enhancement for Common Subject from SGU basket			
Program- Certificate/Undergraduate			Semester-1st
Course Name-Professional Communication			
A.Y 2025-26	Course Code- BSGUAE2404	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description			
This course is designed to give you a comprehensive view of communication, its scope and importance in business and the role of communication in establishing a favourable outside the firm environment, as well as an effective internal communications program.			
UNIT	Topics		No. of Teaching hours/ (Lecture)
Unit-1	Concept of Communication		Contact Hours: 05
Chapter 1.1	Definition of Communication: Understanding what communication is.		2
Chapter 1.2	Elements of Communication: Sender, message, medium, receiver, feedback.		1
Chapter 1.3	Importance of Communication: Why communication is crucial in personal and professional life.		1
Chapter 1.4	Communication Process: How communication works, including encoding, transmitting, and decoding		1
Unit-2	Types of Communication		Contact Hours: 06
Chapter 2.1	Verbal Communication: Speaking and listening.		1
Chapter 2.2	Non-Verbal Communication: Body language, facial expressions, gestures.		2
Chapter 2.3	Written Communication: Writing emails, reports, and other documents.		1
Chapter 2.4	Visual Communication: Using images, charts, and graphs to convey information.		1
Chapter 2.5	Digital Communication: Understanding communication via digital platforms like social media, email, and messaging apps		1
Unit-3	Email Writing and Business Letters		Contact Hours: 06
Chapter 3.1	<ul style="list-style-type: none"> • Email Writing: <ul style="list-style-type: none"> ○ Structure of an email (subject line, salutation, body, closing). ○ Professional language and tone. ○ Email etiquette. ○ Common mistakes to avoid. 		3
Chapter 3.2	<ul style="list-style-type: none"> • Business Letters: 		3

	<ul style="list-style-type: none"> ○ Types of business letters (cover letters, inquiry letters, complaint letters, etc.). ○ Format and structure of business letters. ○ Language and style for formal correspondence. ○ Practical exercises in writing emails and business letters. 	
Unit-4	Barriers to Communication	Contact Hours: 06
Chapter 4.1	Physical Barriers: Noise, distance, and environmental factors.	1
Chapter 4.2	Psychological Barriers: Stress, emotions, and perceptions.	1
Chapter 4.3	Language Barriers: Differences in language and vocabulary.	1
Chapter 4.4	Cultural Barriers: Different cultural backgrounds and norms.	1
Chapter 4.5	Organizational Barriers: Hierarchies, rules, and regulations within organization	2
Unit-5	Application of Communication Skills	Contact Hours: 07
Chapter 5.1	Presentation and Interviews - Speeches - Customer Care/Customers Relations - Public Relations	1
Chapter 5.2	Overcoming Communication Barriers	1
Chapter 5.3	Strategies for Effective Communication: Clear messaging, active listening, and feedback.	1
Chapter 5.4	Improving Verbal and Non-Verbal Skills: Practice and techniques.	1
Chapter 5.5	Cultural Sensitivity: Understanding and respecting cultural differences.	1
Chapter 5.6	Technological Aids: Using technology to enhance communication	1
Chapter 5.7	Practical Exercises: Role-playing, group discussions, and case studies.	1
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Communicate effectively in a corporate setting and otherwise	
CO2	Overcome the varied obstructions to communication and be an adept listener	
CO3	Display effective interpersonal communication, maintaining the decorum of the settings	
CO4	Have hands-on writing business letters and expertise in drafting technical documents	
CO5	Deliver effective presentations in professional environment, tackle group discussions and face interviews	

Textbooks:

Business Communication: By P.D Chaturvedi

Business Communication: By Shirley and Taylor

Reference books:

Business Communication: Building Critical Skills by Kitty O. Locker, Stephen Kyo Kaczmarek, Hardcover: 637 pages, Publisher: Irwin/McGraw-Hill

Assignment:

Business Letters:

Barriers to Communication.

E.Mail writing.

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Certificate course in Food Production & Patisserie			Semester-1st
Course Name- Basics of Culinary Arts Lab			
A.Y 2025-26	Course Code- C030424151	Batch 2025-2026	CIE Marks- 60 (MM)
Total Teaching Hours-180	Total Credits-06		ESE Marks-40 (MM)
Type of Course- Practical			Total Marks-100 (MM)
Course Objectives/Course Description			
This syllabus aims to provide skilled and practical knowledge of bakery & confectionery art.			
Sr.no	Topics		No. of Teaching hours/ (Practical) Contact Hours: 180
(31 practicals)	INDIAN Rice 08 varieties Indian Bread 10 varieties Dal 10 varieties Vegetables 15 varieties Chutney 05 varieties Raita 05 varieties Egg dishes 03 varieties Fish dishes 05 varieties Meat dishes 08 varieties Chicken dishes 08 varieties Shorba 02 varieties Tandoor dishes 05 varieties kabab. 02 varieties Snacks 10 varieties Sweets 05 varieties		124
(2 practicals)	EGGS Breakfast egg preparation – 5 varieties Main course preparations 2 varieties		8
(5 practicals)	CHINESE Soups 2 varieties Noodles & Rice 4 varieties Chicken 2 varieties Pork 2 varieties Meat 2 varieties Prawns 2 varieties Fish 1 dish Vegetables 3 varieties		20
(7 practicals)	BREADS Bread rolls 2 varieties Bread sticks 2 varieties Indian Breads 2 varieties		28

Course Outcomes	At the end of the course, the students will be able to do the following.
CO1	Identifying the kitchen equipment for mass production
CO2	Applying the basic skills to make the gravies
CO3	Applying principles of menu planning for different catering operations
CO4	Learning the skills of quantity production and its planning
CO5	Applying different methods used in cooking.

Textbooks:

- Food Production Operations, By Parvinder S. Bali (3rd edition)
- Theory of cookery by Krishna Arora
- Theory of catering, by Clinton Csesarani

Reference books

- Parsad cooking book
- Modern cookery vol.1

Assignment-

1. A collection of ingredients
2. Demonstrations by instructor and applications by students
3. types of breads

Assessment method: (Continuous Internal Assessment = 60%, Final Examination = 40%)

School Name: School of Hotel and Tourism Management			
Program- Certificate course in Food Production & Patisserie			Semester-1st
Course Name- Larder-I Lab			
A.Y 2025-26	Course Code- C030424152	Batch 2025-2026	CIE Marks- 60 (MM)
Total Teaching Hours- 120	Total Credits- 04		ESE Marks- 40 (MM)
Type of Course- Practical			Total Marks- 100 (MM)
Course Objectives/Course Description This syllabus aims to provide skilled and practical knowledge of Larder e.g. cold work kitchen, cold salad, and meat cookery.			
S.no	Topics	No. of Teaching hours/ (Lecture) Contact Hours: 120	
1	Preparation of various simple and compound hors d'oeuvres	16	
2	Preparation of Sandwiches at least 5 varieties	16	
3	Preparation of simple salad at least 5 varieties	16	
4	Preparation of cold soup at least 3 varieties	16	
5	Preparation of compound salad Fruit based - 2 varieties Fish based - 2 varieties Meat based - 2 varieties Vegetable-based - 2 varieties Preparation of salad dressings – 3 varieties	56	
Course Outcomes	At the end of the course, the students will be able to do the following.		
CO1	Prepare and Present Simple and Compound Salads.		
CO2	Prepare and Present Hors d'oeuvre and Sandwiches.		
CO3	Prepare and Present Cold Soups.		
CO4	Prepare and Present meat preparation		
CO5	Prepare and Present poultry and fish		

Textbooks:

Food Production Operations, By Parvinder S. Bali (3rd edition)

Theory of Cookery by Krishna Arora

Theory of catering, by Clinton Csesarani

Reference books

Parsad cooking book

Modern cookery vol.1

Assignment: Paste of Pictures of salad leaves or large pictures of salad leaves.

Wild animals' meat. Types of meat.

Assessment method: (Continuous Internal Assessment = 60%, Final Examination = 40%)

PROGRAM: Certificate Course in Food production & patisserie

(A.Y. 2025-26)

School Code: 01
Program code: 04

Semester- 2nd

Syllabus for theory and practicals

School Name: School of Hotel and Tourism Management			
Program- CERTIFICATE COURSE in Food Production & Patisserie			Semester-2nd
Course Name- Advance Culinary Arts			
A.Y 2025-26	Course Code- C030424201	Batch 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description			
The aim of this syllabus designed is to provide the theoretical knowledge about the basics of culinary and patisserie arts.			
UNIT-1	Topics	No. of Teaching hours/ (Lecture)	
Unit-1	SAUCES AND SALADS	Contact Hours: 06	
Chapter 1.1	Introduction to sauces	2	
Chapter 1.2	Definition and classification of sauces, types of Roux and uses of roux.	1	
Chapter 1.3	Recipes of mother sauces, Storage of sauces, Derivatives of mother sauces, and how to make a perfect sauce	1	
Chapter 1.4	Introduction to salad and Composition of salad	1	
Chapter 1.5	Types of salads, Salad dressing, lettuce and their types	1	
Unit-2	STANDARD RECIPE	Contact Hours: 06	
Chapter 2.1	Balancing of recipe	2	
Chapter 2.2	Standardization of recipes	2	
Chapter 2.3	Standard yield	1	
Chapter 2.4	Maintaining recipe files	1	
Unit-3	MENU PLANNING	Contact Hours: 06	
Chapter 3.1	Definition of Menu, and Menu planning.	2	
Chapter 3.2	Portion control and A brief study of how portions are worked out.	2	
Chapter 3.3	Purchase Specifications, Quality Control	1	
Chapter 3.4	Indenting and Costing	1	
Unit-4	PASTRY	Contact Hours: 06	
Chapter 4.1	Definition, role of each ingredients in pastry making. Recipes of short crust pastry, puff pastry, flaky pastry, choux paste, Danish pastry.	2	

Chapter 4.2	Derivatives of short crust pastry, puff pastry, flaky pastry, choux paste, Danish pastry.	2
Chapter 4.3	Recipes and method of preparation of plain ice cream	2
Unit-5	INTRODUCTION TO AYURVEDA COOKING	Contact Hours: 06
Chapter 5.1	History of Ayurveda and Cooking and Today's Need of Ayurveda.	2
Chapter 5.2	Classification and characteristics of Ayurveda	1
Chapter 5.3	Ayurveda cooking utensils and Vegetables	1
Chapter 5.4	Types of food in Ayurveda	1
Chapter 5.5	Herbs, spices, and vegetables used in Ayurveda cooking and their therapeutic values.	1
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Different types of sauces and salads	
CO2	Standard recipe, yield management	
CO3	Different types of menus and their planning	
CO4	Different types of pastry and their methods.	
CO5	Introduction to Ayurveda cooking	

Textbooks:

- Food Production Operations, By Parvinder S. Bali (3rd edition)
- Theory of cookery by Krishna Arora
- Theory of catering, by Clinton Csesarani
- Ayurveda Cooking Book

Reference books:

- Theory of cookery by Krishna Arora

Assignment:

1. Benefits of ayurveda
2. Types of Roux
3. Standard yield

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- CERTIFICATE COURSE in Food Production & Patisserie			Semester-2nd
Course Name- Larder-II			
A.Y 2025-26	Course Code- C030424202	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description			
The aim of this syllabus designed is to provide the theoretical knowledge about the Larder Department.			
UNIT-1	Topics		No. of Teaching hours/ (Lecture)
Unit-1	Galentine, forcemeat, Terrine and Pates		Contact Hours: 6
Chapter 1.1	Definition of Galentine,		1
Chapter 1.2	Types of forcemeat, basics ingredients of forcemeats.		2
Chapter 1.3	Terrines, ingredients.		1
Chapter 1.4	Definition of Pates, types of pates, and uses		1
Chapter 1.5	Related terminology		1
Unit-2	Dairy products		Contact Hours: 6
Chapter 2.1	Introduction to dairy products		1
Chapter 2.2	Cream, types of cream, and Composition		1
Chapter 2.3	Butter, process and compositions, and buttermilk		2
Chapter 2.4	Cheese, types of cheese, international cheese and uses.		1
Chapter 2.5	Paneer (cottage cheese)		1
Unit-3	Curd and Yoghurt		Contact Hours: 6
Chapter 3.1	Definition and setting of curd.		2
Chapter 3.2	Uses of Curd and yogurt, chemical changes		2
Chapter 3.3	Bacteria of curd and the storage of curd		2
Unit-4	Cold Food presentation		Contact Hours: 06
Chapter 4.1	Assembling cold buffet, sandwiches and canapes		2
Chapter 4.2	Decorative work with vegetable, butter/fat and fruit		2
Chapter 4.3	Cleaning and care of larder equipment and tools		2
Course Outcomes	End of the course the students will be able to do the following.		

CO1	Galentine, forcemeat, Terrine and Pates
CO2	Dairy products
CO3	Knowledge of force meat
CO4	Curd and Yoghurt
CO5	Cold Food presentation

Textbooks:

Food Production Operations, By Parvinder S. Bali (3rd edition)

Theory of cookery by Krishna Arora

Theory of catering, by Clinton Csesarani

Reference books:

Theory of cookery by Krishna Arora

Assignment:

1. Pictures of Dairy products.
2. Food pictures of Galentine, forcemeat, Terrine, and Pates.
3. Pictures of Cold Food presentation

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- CERTIFICATE COURSE in Food Production & Patisserie			Semester-2nd
Course Name- Advance Culinary Arts Lab			
A.Y 2025-26	Course Code- CO30424251	Batch 2025-2026	CIE Marks- 60 (MM)
Total Teaching Hours-180	Total Credits-06		ESE Marks-40 (MM)
Type of Course- Practical			Total Marks-100 (MM)
Course Objectives/Course Description			
This syllabus aims to provide skilled and practical knowledge of advanced cooking art.			
S.no	Topics		No. of Teaching hours/ (Lecture) Contact Hours: 180
1 (31 practicals)	FISH Baked 2 varieties Grilled 2 varieties Shallow-fried 2 varieties Deep fried 4 varieties Poached 2 varieties		76
2 (7 practicals)	CHICKEN AND OTHER MEATS Stew 2 varieties Casseroles 2 varieties Roast 2 varieties Braised 2 varieties Grilled/Baked 2 varieties Chicken (Sautés) 5 varieties		28
4 (7 practicals)	VEGETABLES Preparation and cooking of vegetables – 10 varieties. Potatoes – 10 varieties. 2 menus of Ayurveda Cooking		28
	SWEETS		28

5 (7 practicals)	Mousse Soufflés Baked Steamed (Pudding)	3 varieties 3 varieties 3 varieties 3 varieties	
6 (5 practicals)	PASTRY Short crust pastry Puff pastry Flaky pastry Choux paste Danish pastry	with 2 derivatives with 2 derivatives with 2 derivatives with 2 derivatives with 2 derivatives	20
Course Outcomes	At the end of the course, the students will be able to do the following.		
CO1	Identifying the kitchen equipment for mass production		
CO2	Applying the basic skills to make the gravies		
CO3	Applying principles of menu planning for different catering operations		
CO4	Learning the skills of quantity production and its planning		
CO5	Basic Ayurveda preparation		

Textbooks:

- Food Production Operations, By Parvinder S. Bali (3rd edition)
- Theory of cookery by Krishna Arora
- Theory of catering, by Clinton Csesarani

Reference books

- Parsad cooking book
- Modern cookery vol.1

Assignment-

4. A collection of ingredients
5. Demonstrations by instructor and applications by students
6. types of breads

Assessment method: (Continuous Internal Assessment = 60%, Final Examination = 40%)

School Name: School of Hotel and Tourism Management			
Program- CERTIFICATE COURSE in Food Production & Patisserie			Semester-2nd
Course Name- Larder Lab-II			
A.Y 2025-26	Course Code- C030424252	Batch 2025-2026	CIE Marks- 60 (MM)
Total Teaching Hours-120	Total Credits-04		ESE Marks-40 (MM)
Type of Course- Practical			Total Marks-100 (MM)
Course Objectives/Course Description			
This syllabus aims to provide skilled and practical knowledge of Larder e.g. cold work kitchen, cold salad, and meat cookery.			
S.no	Topics		No. of Teaching hours/ (Lecture) Contact Hours: 120
1	Lamb and Mutton – Demonstration of jointing mutton carcasses. Deboning of mutton leg and shoulder. Beef- Cuts and uses Curry cuts and boti kababs.		20
2	Pork – Demonstration and preparation of pork chops, deboning of pork leg.		30
3	Decorative Work: Hand on Training on Vegetable & Fruit Carving		30
4	Demonstration and Preparation of Galantine, Ballottine, Mousse etc.		20
5	Fish – cuts of fish and its use in cold buffets. Poultry – Dressing, trussing and deboning.		20
Course Outcomes	At the end of the course, the students will be able to do the following.		
CO1	Prepare and present lamb and mutton dishes		
CO2	Prepare and present pork dishes		
CO3	Prepare and present fish and poultry dishes		
CO4	Fruit and vegetable carving		
CO5	Prepare and present Beef cuts and demo		

Textbooks:

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- Theory of catering, by Clinton Csesarani

Reference books

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- Modern cookery vol.1

Assignment-

1. Paste of Pictures of salad leaves or large pictures of salad leaves.
2. Cuts of pork and uses.

3. Cuts of mutton.

Assessment method: (Continuous Internal Assessment = 60%, Final Examination = 40%)