

Course related to Professional Ethics

KASC B.Sc (CS & HM) 2015 - 2016

COURSE: FOOD PRODUCTION & PATISSERIE – V

COURSE CODE: 15UATCT502

Hours per week: 6

Credit: 5

Objective:

1. To understand the kitchen organization and kitchen management
2. To acquire knowledge about Larder and Cold meats.

UNIT – I

Kitchen organization: Allocation of work - Job description/Duty rosters - Production planning production scheduling - Production quality and quantity control – Forecasting - Budgeting.
Kitchen stewarding: Importance of kitchen stewarding - Organization of the kitchen stewarding department - Equipments found in kitchen stewarding department - Work flow in kitchen stewarding - Garbage disposal.

UNIT - II

Larder: Essentials of larder control - Importance and functions of larder in main kitchen - Relationship with other section of main kitchen - Duties and responsibilities of Larder chef - Equipments and tools used in larder - Floor plan or layout of a larder.

UNIT – III


CHARCUTIERIE

Introduction to charcuterie - Sausage – Types & Varieties - Additives and Preservatives
Forcemeats - Types of forcemeats - Preparation of forcemeats - Uses of forcemeats
Brines - Cures and Marinades
Types of Brines - Preparation of Brines - Methods of Curing - Types and Uses of Marinades
Ham, Bacon and Gammon: Cuts of Ham - Bacon and Gammon - Difference between Ham, Bacon and Gammon - Processing of Ham and Bacon
Galantines: Making of galantines - Types of Galantine - Ballotines
Pates - Types of Pate - Pate de foie gras - Making of Pate
Mouse and Mousseline: Types of mousse - Preparation of mousse - Preparation of mousseline - Difference between mousse and mousseline
Aspic- Definition of Aspic - Making of Aspic - Uses of Aspic.

UNIT – IV

Garnishes: Importance, names of garnishes used with soup – fish – beef – veal - poultry and game.
Ice carving: Equipment - Ice preparation - Making a template - Melting effects - Storage. Tallow sculpture - Fruit and vegetable Displays - Salt dough – Pastillage - Jelly Logo -Thermacol work.




Dr. N. RAMAN
PRINCIPAL,
KONGU ARTS AND SCIENCE COLLEGE
(AUTONOMOUS)
NANJANAPURAM, ERODE - 638 107.

UNIT – V

Kitchen Management: Layout - Production planning and work flow Stores Management – Types – Principles - Layout and control. Indenting standard recipe formulation - recipe conversion and adjustments.

Quality control - Yield management HACCP as control tool

Food costing and forecasting, - Forms and formats

Aims and objectives of purchasing policy - Central purchasing

Identifying regular suppliers

Job description of Purchase Manager

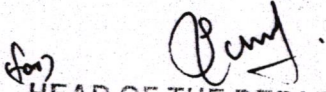
Use of Standards and Specifications while receiving.

TEXT BOOK:


M.J.Leto & W.K.H. Bode - The Larder Chef - 4th Edition, A Butterworth – Heinemann, 2006.

BOOKS FOR REFERENCE:

1. Ronald Kinton & Victor Ceserani - Theory of Catering - Hodder Starghton, 2003.
2. Paul Hamyln - Larousse Gastronomique – Cookery encyclopedia, 2001.
3. Le Roi A. Polsom - The Professional Chef (TV Edition) 2002.
4. Ronald Kinton & Victor Ceserani – Practical Cookery – Hodder Starghton, 2016.
5. Thangam E. Philip – Modern Cookery, Vol-2 – Orient Blackswan,2010.


HEAD OF THE DEPARTMENT
DEPARTMENT OF CATERING SCIENCE
AND HOTEL MANAGEMENT
KONGU ARTS AND SCIENCE COLLEGE
(AUTONOMOUS)
ERODE - 638 107.




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