



KONGU ARTS AND SCIENCE COLLEGE

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)

ERODE – 638 107

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT

VALUE ADDED COURSE – SYLLABUS

17VHMBC – BASIC COOKERY

Course Objective: To educate the effectiveness of kitchen operations knowledge and experiencing various preparation of food through practical approach.

UNIT I	Dry masala – garam masala, curry masala, khada masala, chaat masala, chana masala, pudina masala, kebab masala, rasam masala	8 Hours
UNIT II	Wet masala – Malabar masala, sambhar masala, chettinad masala, goan masala, tandoori masala, ver masala, salan masala, soola masala	8 Hours
UNIT III	Types of gravies – brown gravy, creamy gravy, yellow gravy, onion gravy, white gravy, tomato gravy, makhni gravy, hariyali gravy	8 Hours
UNIT IV	Vegetable tikka, mushroom balls, chicken fried balls, egg chilli, soya chilli, cauliflower masala, paneer kebab, rava payasam	8 Hours
UNIT V	Corn egg salad, noodles onion salad, Mexican salad, garlic chicken salad, greenie salad, Russian salad, soya salad, mashed potato	8 Hours
Total Hours		40 Hours



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Reference Books

1. Roday, Biwal and Joshi –Tourism operations and management- Oxford University press, India.
2. Theory of Cookery – Krishna Arora
3. Modern Cookery Volume I Thangam.E. Philip

Course Outcome:

On Completion of this course the students will be able to

- ❖ Can enrich their skills and knowledge in Tourism operations.
- ❖ Will gain basic knowledge of fast food cooking techniques.
- ❖ Shall know the basic knowledge of fast foods around the world.



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