



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

17VHMAC - ADVANCED COOKERY

Course Objective: To educate the effectiveness of advanced cooking knowledge and experiencing various International cuisines through practical approach.

UNIT I	CUISINES- INTRODUCTION	8 Hours
Cuisines of the world-Introduction Thai Cuisine-Characteristics, Ingredients used, equipments used , popular dishes with recipes Malaysian cuisine- Characteristics, Ingredients used, equipments used popular dishes with recipes Western /Continental cuisine- Characteristics, Ingredients used, equipments used popular dishes with recipes		
UNIT II	FUSION CUISINE	8 Hours
Fusion cooking- Introduction, dishes with recipes Innovative cooking-Introduction and framing of recipes Fusion salads Fusion soups Fusion pasta dishes Fusion main course		
UNIT III	THAI CUISINE	8 Hours
Thai chicken curry Roast chicken Vegetable nuggets Stuffed capsicums		
UNIT IV	FOOD & BEVERAGE OPERATIONS	8 Hours
Introduction to checking systems. Checking, Controlling, Billing Types of checking and check copies, Triplicate system The Bill - Method of making a bill and settling the account. Types of menu - A la carte, table d hote.		




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UNIT V	BANQUETS	8 Hours
Principles of menu Planning- Banquets, Buffet, Points to be considered when planning menu Planning of simple menus, Food & Their usual Accompaniments Basic Table Manners. Classification of Beverages		
Total Hours		40 Hours

Reference Books

1. Theory of Cookery – Krishna Arora
2. Practical Cookery by Kinton & Cesarani
3. Food & Beverage Service- Singaravelavan

Course Outcome: On Completion of this course the students will be able to

- ❖ Will gain the knowledge in advanced of food production.
- ❖ Will have thorough ideas about fusion cuisine.
- ❖ Will be able to cook fusion and international dishes.



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