



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

20VCHCA – CULINARY ARTS

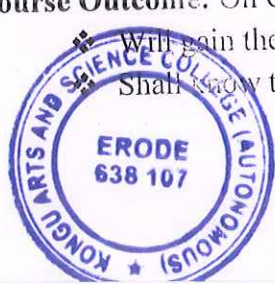
Course Objective: To educate the effectiveness of basic cooking knowledge and experiencing various religion cuisines through practical approach.

UNIT I	INTRODUCTION	8 Hours
Aims and objectives of cookery - Identification of Raw materials, Proper usage of a kitchen knife and hand tools - Cuts of Vegetables. Soup - classification and preparation method.		
UNIT II	MASALA PREPARATION	8 Hours
Preparation of basic masalas – curry powder, chettinad masala, garam masala, sambar powder and rasam powder. Preparation of basic gravies – white gravy, red gravy and green gravy with recipes.		
UNIT III	SALAD	8 Hours
Demonstration of Salad – simple salad and compound salad. Preparation of Indian breads & Indian chaats. Basic carving knowledge and Plate presentation		
UNIT IV	RICE VARIETIES	8 Hours
Preparation of various biryani, pulao and rice varieties. Demonstration of halwa, payasam, kheer, and puddings.		
UNIT V	WORLD CUISINE	8 Hours
Introduction to Cuisines of the World - Continental cuisine - Characteristics, Ingredients used, and popular dishes with recipes.		
Total Hours		40 Hours

Reference Books

1. Theory of Cookery – Krishna Arora
2. Modern Cookery Volume I Thangam .E. Philip
3. Modern Cookery Volume II Thangam .E. Philip

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



Will gain the basic knowledge of cooking techniques involved in kitchen
Shall know the basic knowledge of Indian foods.

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