

**FOOD PRODUCTION PRACTICAL 1****(4 Credits)****(60 hours)****Objective:**

The student will apply basic techniques and cooking methods of food production

**Contents:**

1. Equipment identification, safety and hygiene practices in the kitchen
2. Basic Preparation techniques- cuts of vegetables
3. Application of cooking methods(Blanching, boiling, sautéing, grilling, roasting, frying)
4. Stock preparations (Chicken stock, Fish stock , vegetable stock)
5. Basic Sauce preparation
6. Soup preparation
7. Deboning of chicken, fillet of fish
8. Preparation of a 3 course menus using the above techniques, depending on availability of ingredients.

**Pedagogy:** Preparation of dishes using basic preparation techniques and methods of cooking.

**Suggested Reading:**

1. Thangam E. Philip, Modern cookery,Orient Blackswan Private Limited,Fourth Edition, Vol.1
2. Modern cookery, Vol.2 Thangam E. Philip, Orient Blackswan
3. Food Production Operations, P.Bali,Oxford