

**FOOD PRODUCTION 2****(4 credits)****(60 hours)****Objective:**

At the end of the course the student will understand the history and evolution of Indian cuisine, ingredients used in Indian food, the philosophy of Indian food, and diversity of Indian cuisine.

**Contents:**

1. History and evolution of Indian cuisine
2. Philosophy of Indian food
3. Concept of Ayurveda.
4. Influence of conquerors and travellers on Indian cuisine,
5. Religious influences in Indian cuisine.
6. Cooking equipments used in Indian cuisine
7. Spices and ingredients specific to Indian cuisine
8. Regional North Indian, South Indian Cuisine, East & West Indian Cuisine,
9. Basic Indian gravies : OTM, Makhni, Lababdar, Korma.
10. Set up of an Indian kitchen, ingredients used, equipment used, spices
11. Indian breads, snacks and desserts.

**Pedagogy:** The systems thinking will be developed through lectures, tutorials, field work, outreach activities, project work, term papers, assignments, presentations, self-study, Case Studies etc . Sessions will be interactive in nature to enable peer group learning.

**Suggested Reading:**

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