

**FOOD PRODUCTION PRACTICALS 2****(4 CREDITS)****(60 hours)****Objective:**

At the end of the course, the student will prepare food from different Indian Regional cuisines, compile menus and do food presentation. The student will become familiar with the work involved in preparing menus of Indian Regional cuisine.

Students will prepare and present a 4 course menu comprising of a starter/soup, main course, vegetable accompaniment, and dessert in a 3 ½ hour time frame.

**Contents:**

1. Basic gravies used in Indian cuisine: Onion Tomato masala, Korma Gravy, Makhani gravy, Brown gravy.
2. Food Production Menus based on Regional Cuisines of India: Punjab, Kerala, Bengali, Goan, Maharashtrian cuisine.
3. Masalas unique to regional cuisines and their usage in regional dishes.

**Pedagogy:** Practicals on Regional Cuisines of India, with emphasis on a set 4 course menu prepared within 3 hours.

**Suggested Reading:**

1. Modern Cookery 1, Thangam Philip Publisher: Orient Blackswan
2. Modern Cookery 2, Thangam Philip Publisher: Orient Blackswan
3. Quantity Food Production Operations and Indian cuisine, P.Bali Publisher: Oxford