

FOOD PRODUCTION 3**(4 credits)****(60 hours)****Objective:**

At the end of the course, the student will get an insight into the functioning of a larder kitchen, recognize and differentiate between international cuisines and understand concepts related to Food production management.

Contents:

1. Larder or Cold Kitchen
2. Charcuterie
3. Garde Manger, Appetizers and Garnishes
4. Sandwiches
5. International Cuisines (Italian, Middle eastern, Western, Asian cuisines).
6. Concept of Health Food
7. Oriental Cuisines
8. Yield Management
9. Production planning
10. Recipe evaluation

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, Vol.2
- 3.International cuisine and Food Production Management, P. Bali, Oxford.