

FOOD PRODUCTION PRACTICALS 3**(4 CREDITS)****(60 hours)****Objective:**

At the end of the course, the student will practice menus from international cuisines.

The student will be able to prepare and present a 3 course menu from different cuisines around the world in a time of 3 ½ hours.

Contents:

Understand the usage of different types of ingredients pertaining to International cuisines. Techniques and preparation methods unique to a particular cuisine will be demonstrated, and practiced by the student.

International Cuisine Menus selected, are pertaining to Italian, Middle eastern, Western, Asian cuisines, subject to availability of ingredients.

Pedagogy: Practical demonstrations and practice sessions on methods of preparing various International Cuisine Menus.

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.