

Food Production - I
BHEM - 3101

Course Objective:-

The Student will get knowledge about

1. Know the history of cooking, its modern developments and develop brief idea of various cuisines;
2. Understand the professional requirements of kitchen personnel and the importance and maintenance of hygiene;
3. Have insight of kitchen organization, duties and responsibilities of kitchen staff, workflow, and kitchen equipments;
4. Have thorough knowledge of methods of cooking and understanding raw materials.
5. Know in detail about continental cuisine.

Learning outcome:-

At the end of course the student should know about:-

1. History of cooking, its modern developments.
2. Kitchen and personal hygiene.
3. Kitchen organization.
4. Methods of cooking, knowledge of raw materials
5. Detailed of continental cuisine.