

Food Production -II
BHM - 3201

Course Objective:-

The Student will get knowledge about

1. The planning, factor and types of menu used to understand points to be consider while planning menu.
2. Need to understand definition ,and types of breakfast cooked in India and all around world.
3. To understand production, by products and uses of common commodities used in kitchen like milk, cheese.
4. Need to tell what to be consider while purchasing vegetables ,fruits and there uses in kitchen.
5. Origin ,process and uses of cereals ,legumes ,spices & herbs.
6. Salads its origin, types and dressing .
7. Basic knowledge of Indian curry, gravies, breads, sweets & accompaniments.

Learning outcome:-

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

1. Able to understand definition uses and types of menu with standard recipes formulation and its format use in hotel industry.
2. Different types of breakfast(English, American ,Indian) with its preparation of some items used to serve in breakfast.
3. Commodities like milk, cheese ,cereals, legumes and spices its origin and uses .
4. Subject feature of making good salad its dressing & presentation .
5. Able to make Indian gravy, curry, sweets ,breads and accompaniment.