KITCHEN OPERATIONS & MANAGEMENT
MHM1201

Course Objective:-
The Student will get knowledge about:
1. The various types of soups, sauces and stocks.
2. Food commodities.
3. Fish and poultry.
4. Meat and pork

Learning outcome:-
At the end of course the student will have the knowledge about:-
1. Basics of continental cookery.
2. Soups, sauces and stocks.
3. Various food commodities.
4. Deep knowledge of fish, poultry, meat, pork, their cuts and usage

Module	Course Topics	Total Hours
1	**FOUNDATION OF CONTINENTAL COOKERY:** Stock: Definition, Classification and types, Rules for stock preparation, Recipe of Various Stocks. Soups: Definitions, Classification on soups. Examples. Sauces: Definition, Use and importance of sauces. Mother sauces:- Recipes, Derivative sauces. Garnishes and Accompaniments. **SELECTION OF RAW MATERIALS EGGS:** Structure of an egg, purchase specifications & quality grading, composition & food value, storage **FISH:** Classification of Fishes , purchasing & selection-qualities, handling-scaling, filleting. Classification, cuts and uses, storage, application & cooking methods. **POULTRY:** Various Poultry & Games used in cookery, classification, Cuts, Purchasing & Selection qualities, food value, storage, application & cooking methods, cutting, deboning, Trussing & stuffing. **MEAT:** Types of meats used in cookery, Cuts of meats i.e.(beef, lamb, purchasing and quality grading, factors that gives meat a good quality, handling, knowledge of offal's & other edible parts, food value ,storage, Butchering	15