

Food Production- V
BIEM - 3501

Course Objective:-

The Student will get knowledge about:

1. Detail study of north& west region of India their geography, history ,festival in relation with cuisine.
2. Study of salient feature south & east region of India in prospect of geography, history and local foods preparation in terms of cuisine.
3. Bakery science ,selection, processing and types of wheat, bread making process and methods use by industry to make breads.
4. Cake science, role of ingredients ,types ,methods of making cake .
5. Decorations of cake icing frosting.
6. Pastry dough's and products from different types of pastry dough(danish, puff/pate).

Learning outcome:-

By the end of this course student would be able to:

1. Able to make different Indian regional foods like (dum biryani,kaalman,kawa,dosa)
2. Able to make and understand role of key ingredients in breads.
3. Can differentiate between bread dough and cake batter.
4. Can make pastry products(cakes,cookies,donuts etc)

Module	Course Topics	Total Hours
1	STUDY OF VARIOUS NORTH& WEST REGIONAL CUISINES OF INDIA: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods. KASHMIRI - PUNJABI - MUGALI /AWADHI - RAJASTHANI - MAHARASHTRIAN	15
2	STUDY OF VARIOUS SOUTH& EAST REGIONAL CUISINES OF INDIA: Introduction, Geographical Perspectives, Brief Historical Background, Characteristics & Salient Features of Cuisine , Key Ingredients, Popular Foods, Seasonal Foods, Special Equipments, Staple Diets, Specialties during Festivals and Other Occasions, Community Foods.	15