Advance Food Production - VII
BHM – 3701

Course Objective

The Student will get knowledge about:

1. Definitions, designing preparation done in larder section detail knowledge of chaudfroid, aspic, charcuteries etc
2. Detailed studies of geography, history, festivals of different international countries in respective of cuisine.
3. Making of non edible displays from fruits, vegetables salt dough etc.
4. Origin, preparation, combination and presentation of various international desserts.

Learning outcome:-

By the end of this semester students should able to:

1. Role of Larder department and products made in larder.
2. Able to work in Chinese, Italian, Mediterranean etc.
3. Can able to know about non edible display.
4. Preparation various international dessert.

Module	Course Topics	Total Hours
1	**LARDER** Definition, function, importance, layout and planning of larder department Staff organization, Cold food presentation, ASPIC & chaudfroid, Cold starters, Charcuterie, terrines, galantines, pate and mousses.	13
2	**INTERNATIONAL CUISINES** Chinese Cuisine, Italian Cuisine, Mediterranean Cuisine Japanese Cuisine, Mexican Cuisine, Middle Eastern Cuisine, Thai Cuisine, Spanish and American cuisine- Staple food of mentioned countries , cooking methods of particular cuisine	15
3	**NON EDIBLE DISPLAYS –** Ice carvings, Tallow sculpture, Fruit & vegetable Displays, Salt dough, Pastillage, Jelly Logos, vegetable and fruit carvings	14
4	**DESSERT** Basic Custards, Cream And Puddings ,Different Dessert Sauces, Soufflés And Mousses, Frozen Desserts – Ice Creams, Bombes, Sorbets And Still Frozen Desserts Chocolate Tempering And Various Chocolate Desserts , Meringue	18

Reference Books: The Professional Chef- Lerol A. Polmen

- Theory of Cookery – Krishna Arora
- Thangam Philip – Theory of cookery-II