

**FOOD PRODUCTION - I**

**UNIT – I THE CATERING INDUSTRY :**

- 1.1 Overview of the Catering Industry
- 1.2 Kitchen Organisation structure – personal Hygiene
- 1.3 Aims and Objectives of Cooking-Definition
- 1.4 Culinary terms
- 1.5 Classification of raw materials –Functions - Preparation of ingredients

**UNIT – II COMMODITIES :**

- 2.1 Cereals-Varieties - Processing – Storage and uses in Cooking
- 2.2 Pulses-Varieties –Storage-and Uses in Cooking
- 2.3 Food additives –uses and application
- 2.4 Milk and Milk Products .Composition and Importance –Processing Products –Skimmed milk-Concentrated Milk-Cream, Butter, cheese, Ghee

**UNIT - III METHODS OF COOKING FOOD :**

- 3.1 Boiling, Poaching, Steaming, Stewing, Braising, Roasting, Baking, Frying, Grilling
- 3.2 Invalid Cookery
- 3.3 Reheating of food
- 3.4 Texture of food

**UNIT –IV SELECTION AND IDENTIFICATION :**

- 4.1 Fish, cuts of meat, Beef, Pork and Vegetables available in local market
- 4.2 Poultry: Age, Quality, market types, preparation, Dressing and cuts with its uses
- 4.3 Game: Furred game and feathered game, Preparation and cuts with its uses

**UNIT –V THE MENU :**

- 5.1 Definition of menu
- 5.2 Types of menu
- 5.3 Examples of menu and menu compilation
- 5.4 Balancing of recipes ,standardization of recipes, maintaining recipe files, Standard setting
- 5.5 Portion Control-Standard Portion Sizes necessity for control

**REFERENCE BOOKS :**

1. Modern Cookery for Teaching and Trade – Vol. I & II –Thangam E. Philip (Orient Longman Publications)
2. Practical Cookery – Kinton and Ceserani (ELBS Publications)
3. The Theory of Catering – Kinton and Ceserani (ELBS Publications)
4. Theory of Cookery – Krishna Arora (Frank Bros. & Co., New Delhi)
5. A Taste of India – Madhur Jeffrey.