

FOOD PRODUCTION – II

UNIT –I

HORSD'OEUVRE AND SALADS

- ❖ Description of various types of Horsd'oeuvre
- ❖ Horsd'oeuvre varieties with examples
- ❖ Horsd'oeuvre Froid and Horsd'oeuvre Chaud with examples
- ❖ Classification of Salads –Simple or Plain Salad
- ❖ Compound Salad and its four Groups
- ❖ Salad and its four basic parts
- ❖ Fruit based, Vegetable based, meat based and fish based, Compound salad with example.

UNIT –II VEGETABLE AND SOUP :

- ❖ Different types of vegetables with examples
- ❖ Colour reaction of different types of vegetables to acid, alkali and vitamins
- ❖ Cooking methods of Vegetables
- ❖ Composition and Nutritive Value
- ❖ Selection of Vegetable
- ❖ Preservation of Nutrients
- ❖ Methods of cooking different Vegetables with emphasis on cooking asparagus, artichoke, Leeks, Brussel sprouts.
- ❖ Introduction to Soups and Stocks
- ❖ Classification with example in each group
- ❖ Composition & Recipe for 1 litre consommé
- ❖ Popular consommés with 10 garnishes
- ❖ Classical Soups

UNIT –III FISH & EGG

- ❖ Different types with examples
- ❖ Recognition
- ❖ Selection of Fish
- ❖ Preparation & Cleaning
- ❖ Basic cuts & its uses
- ❖ Cooking methods
- ❖ Preparation methods
- ❖ Structure of an egg
- ❖ Selection procedure
- ❖ Method of cooking eggs
- ❖ Various forms of using egg
- ❖ Preparation methods

UNIT IV FARINACEOUS DISHES

- ❖ Classification of farinaceous Products
- ❖ History of pasta and rice

- ❖ Preparation of pasta
- ❖ Popular types of pasta with structures
- ❖ Cooking of pasta
- ❖ Methods of cooking rice
- ❖ Terms associated with farinaceous Dishes
- ❖ Pasta dishes (Recipes)
- ❖ Rice dishes (Recipes)

UNIT V LARDER

- ❖ Slaughtering techniques of Lamb, Beef & Pork
- ❖ Jointing of Lamb, Beef & Pork
- ❖ Meat types & their weight & uses methods of cooking (Cuts)
- ❖ Meat preservation- Salting, Smoking ,Freezing of meat : Bacon, Ham, Gammon
- ❖ Cold section Butchery section
- ❖ Carving section
- ❖ Definition of accompaniment
- ❖ Food & their usual accompaniment
- ❖ Definition of Garnish
- ❖ Types of Garnish
- ❖ Constituents of Garnish
- ❖ Suggested Garnishes
- ❖ Decorating procedure & its uses
- ❖ Importance with 10 Examples
- ❖ Table Sauces
- ❖ Vegetable Preparations
- ❖ Potato Preparations

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.