

BASIC FOOD PRODUCTION**Course Code : 321313****Programme Name/s : Hotel Management & Catering Technology****Programme Code : HM****Semester : First****Course Title : BASIC FOOD PRODUCTION****Course Code : 321313****I. RATIONALE**

Food production is an integral part of the hospitality industry. This course provides a comprehensive understanding of the critical components employed in Indian cuisine, fostering the ability to choose and prepare these fundamental ingredients. It seeks to nurture the skills required for effectively selecting and processing these elements to create authentic and flavorful Indian dishes. This course entails cultivating students' expertise in both the scientific and artistic aspects of culinary practices and establishing a solid foundation in essential food principles. The aim is to equip students within the food production department with a comprehensive skill set that combines the technical know-how of cooking with a profound understanding of the underlying principles governing food. In addition, the program provides students with an introduction to the diverse dimensions encompassing the culinary environment. This includes acquainting them with different aspects, roles, and elements within a kitchen setting, contributing to a well-rounded understanding of the culinary industry. The primary objective of this course is to equip students with the necessary skills and knowledge that align with the demands and requirements of the dynamic food industry. By providing a comprehensive curriculum, the course aims to ensure that students are well-prepared to excel and contribute effectively within various sectors of the food industry.

II. INDUSTRY / EMPLOYER EXPECTED OUTCOME

The aim of this course is to help the student to attain the following industry-identified outcome through various teaching-learning experiences: I EO 1 Use Pre preparation techniques and cooking methods.

III. COURSE LEVEL LEARNING OUTCOMES (COS)

Students will be able to achieve & demonstrate the following COs on completion of course based learning

- CO1 - Apply the modern developments in cuisine.
- CO2 - Implement professional kitchen attributes.
- CO3 - Analyze the essential raw materials in cooking.
- CO4 - Identify the various commodities and select the correct processing techniques.
- CO5 - Practice the pre-preparation techniques and cooking methods to create various dishes.

IV. TEACHING-LEARNING & ASSESSMENT SCHEME

Course Code	Course Title	Abbr	Course Category/s	Learning Scheme					Credits	Paper Duration	Assessment Scheme										Total Marks
				Actual Contact Hrs./Week			SLH	NLH			Theory			Based on LL & TL				Based on SL			
				CL	TL	LL					Practical			FA-PR		SA-PR		SLA			
				Max	Max	Max	Min	Max			Min	Max	Min	Max	Min	Max	Min				
321313	BASIC FOOD PRODUCTION	BFP	DSC	3	-	8	1	12	6	3	30	70	100	40	50	20	50@	20	25	10	225

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Abbreviations: CL- ClassRoom Learning , TL- Tutorial Learning, LL-Laboratory Learning, SLH-Self Learning Hours, NLH-Notional Learning Hours, FA - Formative Assessment, SA -Summative assessment, IKS - Indian Knowledge System, SLA - Self Learning Assessment

Legends: @ Internal Assessment, # External Assessment, *# On Line Examination , @\$ Internal Online Examination

Note :

1. FA-TH represents average of two class tests of 30 marks each conducted during the semester.
2. If candidate is not securing minimum passing marks in FA-PR of any course then the candidate shall be declared as "Detained" in that semester.
3. If candidate is not securing minimum passing marks in SLA of any course then the candidate shall be declared as fail and will have to repeat and resubmit SLA work.
4. Notional Learning hours for the semester are (CL+LL+TL+SL)hrs.* 15 Weeks
5. 1 credit is equivalent to 30 Notional hrs.
6. * Self learning hours shall not be reflected in the Time Table.
7. * Self learning includes micro project / assignment / other activities.

V. THEORY LEARNING OUTCOMES AND ALIGNED COURSE CONTENT

Sr.No	Theory Learning Outcomes (TLO's)aligned to CO's.	Learning content mapped with Theory Learning Outcomes (TLO's) and CO's.	Suggested Learning Pedagogies.
1	<p>TLO 1.1 Enumerate the modern developments in cookery.</p> <p>TLO 1.2 State the development of culinary art in India.</p> <p>TLO 1.3 Explain the importance of the Staple diet in Indian food.</p> <p>TLO 1.4 Explain the given culinary terms and enumerate the uses.</p>	<p>Unit - I Prologue to Cookery</p> <p>1.1 Culinary History: Meaning of cookery; cuisine, and gastronomy; Origin of modern cookery.</p> <p>1.2 Development of Culinary Art in India: Culture, trade, and customs.</p> <p>1.3 Introduction to Indian food: Staple food, food habits, and famous dishes.</p> <p>1.4 List of basic Indian Culinary Terms (A-Z), definitions and its examples.</p>	<p>Collaborative learning</p> <p>Cooperative Learning</p>
2	<p>TLO 2.1 Illustrate the attributes of a professional kitchen.</p> <p>TLO 2.2 State the rule for operating the given equipment.</p> <p>TLO 2.3 Enumerate the Duties and responsibilities of the given kitchen staff.</p> <p>TLO 2.4 Draw Layout showing given sections of Kitchen.</p>	<p>Unit - II Basic knowledge of Kitchen</p> <p>2.1 Introduction to professional kitchen: Attitudes and behavior in the kitchen; Personal hygiene; Kitchen Hygiene.</p> <p>2.2 Kitchen equipment & tools: Classification; Safety procedure in handling equipment.</p> <p>2.3 Kitchen Staffing: Classical Kitchen Brigade; Duties & responsibilities of Chefs; Inter-Department Co-Ordination.</p> <p>2.4 Layout of a basic Kitchen showing various areas, kitchen triangle, and functions of the kitchen.</p>	<p>Demonstration</p> <p>Case Study</p> <p>Cooperative Learning</p>

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Sr.No	Theory Learning Outcomes (TLO's) aligned to CO's.	Learning content mapped with Theory Learning Outcomes (TLO's) and CO's.	Suggested Learning Pedagogies.
3	<p>TLO 3.1 Classify the nature and use of given Raw materials.</p> <p>TLO 3.2 Differentiate between Fats and Oils.</p> <p>TLO 3.3 Classify the raising agents.</p> <p>TLO 3.4 Enumerate the examples of given thickening agents.</p> <p>TLO 3.5 Explain the role of given seasonings and flavoring in Indian cooking.</p> <p>TLO 3.6 Enumerate the tenderizing agents used in Indian cuisine.</p>	<p>Unit - III Classification of Raw Materials</p> <p>3.1 Salt and Sweetening Agents: Types use and examples.</p> <p>3.2 Shortening (Fats & Oil): Role and varieties.</p> <p>3.3 Raising & Leavening Agents: Classification and role.</p> <p>3.4 Thickening Agents and Binding Agents: Role and types.</p> <p>3.5 Seasonings and Flavorings: Herbs, spices, and condiments used in Indian cuisine.</p> <p>3.6 Sourcing and tenderizing agents used in Indian Cuisine.</p>	<p>Collaborative learning</p> <p>Presentations</p> <p>Cooperative Learning</p>
4	<p>TLO 4.1 Classify the vegetables and fruits.</p> <p>TLO 4.2 Classify rice, millets, and pulses to prepare given dish.</p> <p>TLO 4.3 Judge the quality of good eggs and describe the method of given egg preparation.</p> <p>TLO 4.4 Enumerate the uses of the given milk products in Indian Cuisine.</p>	<p>Unit - IV Commodities</p> <p>4.1 Vegetables and Fruits: Classification uses selection and storage.</p> <p>4.2 Rice, pulses, and millets: Types, varieties and uses.</p> <p>4.3 Eggs: Structure; Uses and list 10 egg preparations; Selection, and storage.</p> <p>4.4 Milk and milk products used in Indian cookery: Milk, butter, curd, cottage cheese, cream.</p>	<p>Demonstration</p> <p>Site/Industry Visit</p> <p>Presentations</p>
5	<p>TLO 5.1 Apply the given pre-preparation techniques.</p> <p>TLO 5.2 Use Fuels and heat Transfer methods according to rules.</p> <p>TLO 5.3 Classify the methods of cooking food.</p> <p>TLO 5.4 Judge the food product for Texture.</p>	<p>Unit - V Methods of Cooking Food</p> <p>5.1 Techniques used in pre-preparation: Sub-division and fractionalization; Standard vegetable cuts and cuts of potato; Combining & mixing In the preparation of food.</p> <p>5.2 Heat transfer methods and Fuels: Heat transfer methods (conduction, convection, radiation) with examples; Fuels used in cooking: gas, Charcoal, electricity, Steam; Precautions Advantages & Disadvantages.</p> <p>5.3 Various Methods of cooking food : Aims and Objectives of Cooking Food; Classification of methods of cooking; Description with examples of food products.</p> <p>5.4 Various Textures and Consistencies of food.</p>	<p>Case Study</p> <p>Hands-on</p> <p>Demonstration</p>

VI. LABORATORY LEARNING OUTCOME AND ALIGNED PRACTICAL / TUTORIAL EXPERIENCES.

Practical / Tutorial / Laboratory Learning Outcome (LLO)	Sr No	Laboratory Experiment / Practical Titles / Tutorial Titles	Number of hrs.	Relevant COs
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Practical / Tutorial / Laboratory Learning Outcome (LLO)	Sr No	Laboratory Experiment / Practical Titles / Tutorial Titles	Number of hrs.	Relevant COs
LLO 1.1 Observe the setup, equipment and tools of kitchen Unit.	1	Identify, handle and upkeep the following: i) Hand tools and manual equipment used in the kitchen ii) Mechanical Equipment iii) Cooking Ranges. iv) Working table	4	CO1
LLO 2.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools.	2	Practice the following kitchen activities: (With respect to HACCP guidelines) i) Kitchen etiquette and hygiene. ii) Safety and security in the kitchen. iii) Sharpening and handling of the knife. iv) Organising working table	4	CO2
LLO 3.1 Observe the various raw materials and apply the formulae for conversion of weight and volumes.	3	Perform the following Kitchen activity: i) Identify and classify, cereals, pulses, condiments, and Spices /millets used in cooking. ii) Convert weight, volumes, and temperature using conversion tables.	4	CO3
LLO 4.1 Apply the methods of pre preparation. LLO 4.2 Observe the various raw materials.	4	Perform the following Kitchen activity: i) Identify and classify vegetables and fruits. ii) Sharpen and handle knife. iii) Prepare Cuts - julienne, jardinière, macedoines, brunoise, payassane, mignonnete, dices, cubes, shred, mirepoix	4	CO2 CO3 CO4
LLO 5.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 5.2 Practice the cutting techniques used in prep reparation. LLO 5.3 Apply the methods of pre preparation and cooking.	5	Execute pre-preparations and basic methods of cooking Boiling, Frying, Steaming, Blanching, Simmering, Sautéing, Roasting.	4	CO3 CO4 CO5
LLO 6.1 Apply the Moist heat and dry heat methods to cook eggs.	6	Prepare the following variety of egg dishes: I) Boiled (Soft & Hard) ii) Fried (Sunny side up, Single fried) iii) Poached iv) Scrambled v) Omelet (Plain, masala)	4	CO4 CO5
LLO 7.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 7.2 Apply the sub division, fractionalization methods. LLO 7.3 Apply the various cooking methods to prepare the given menu.	7	Prepare a 4 Course basic Indian Menu (Simple veg. Preparation Rice, (absorption method) Chapatti, plain dal) and present it following the rules of plating a dish.	4	CO2 CO4 CO5
LLO 8.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 8.2 Apply the methods of pre preparation. LLO 8.3 Apply the sub division, fractionalization methods. LLO 8.4 Apply the various cooking methods to prepare the given menu.	8	Prepare a 4-course basic Indian menu (Veg curry, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5

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Practical / Tutorial / Laboratory Learning Outcome (LLO)	Sr No	Laboratory Experiment / Practical Titles / Tutorial Titles	Number of hrs.	Relevant COs
LLO 9.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 9.2 Apply the methods of pre preparation. LLO 9.3 Apply the sub division, fractionalization methods. LLO 9.4 Apply the various cooking methods to prepare the given menu.	9	Prepare a 5-course basic Indian menu (Veg curry, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 10.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 10.2 Apply the methods of pre preparation. LLO 10.3 Apply the sub division, fractionalization methods. LLO 10.4 Apply the various cooking methods to prepare the given menu.	10	Prepare a 5-course basic Indian menu (Non-Veg curry, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO1 CO3 CO4 CO5
LLO 11.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 11.2 Apply the methods of pre preparation. LLO 11.3 Apply the sub division, fractionalization methods. LLO 11.4 Apply the various cooking methods to prepare the given menu.	11	Prepare a 5-course basic Indian menu (Non-Veg curry, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO1 CO3 CO4 CO5
LLO 12.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 12.2 Apply the methods of pre preparation. LLO 12.3 Apply the sub division, fractionalization methods. LLO 12.4 Apply the various cooking methods to prepare the given menu.	12	Prepare a 5-course basic Indian menu (Non-Veg curry, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO1 CO3 CO4 CO5

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Practical / Tutorial / Laboratory Learning Outcome (LLO)	Sr No	Laboratory Experiment / Practical Titles / Tutorial Titles	Number of hrs.	Relevant COs
LLO 13.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 13.2 Apply the methods of pre preparation. LLO 13.3 Apply the sub division, fractionalization methods. LLO 13.4 Apply the various cooking methods to prepare the given menu.	13	Prepare a 6-Course Indian Menu (Non-veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO1 CO3 CO4 CO5
LLO 14.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 14.2 Apply the methods of pre preparation. LLO 14.3 Apply the sub division, fractionalization methods. LLO 14.4 Apply the Moist heat and dry heat methods to cook the given menu.	14	Prepare 6 Course Indian Menu (Non-veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO1 CO3 CO4 CO5
LLO 15.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 15.2 Apply the methods of pre preparation . LLO 15.3 Apply the sub division, fractionalization methods. LLO 15.4 Apply the Moist heat and dry heat methods to cook the given menu.	15	Prepare a 6-Course Indian Menu (Non-veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 16.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 16.2 Apply the methods of pre preparation. LLO 16.3 Apply the sub division, fractionalization methods. LLO 16.4 Apply the methods of pre preparation and cooking.	16	Prepare a 6 Course Indian Menu (Non veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO1 CO3 CO4 CO5

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Practical / Tutorial / Laboratory Learning Outcome (LLO)	Sr No	Laboratory Experiment / Practical Titles / Tutorial Titles	Number of hrs.	Relevant COs
LLO 17.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 17.2 Apply the methods of pre preparation. LLO 17.3 Apply the sub division, fractionalization methods. LLO 17.4 Apply the Moist heat and dry heat methods to cook the given menu.	17	Prepare a 6 Course Indian Menu (Non-veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO1 CO3 CO4 CO5
LLO 18.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 18.2 Apply the methods of pre preparation. LLO 18.3 Apply the sub division, fractionalization methods. LLO 18.4 Apply the Moist heat and dry heat methods to cook the given menu.	18	Prepare a 7 Course Indian Menu (Starter, Non veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 19.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 19.2 Apply the methods of pre preparation. LLO 19.3 Apply the sub division, fractionalization methods. LLO 19.4 Apply the Moist heat and dry heat methods to cook the given menu.	19	Prepare a 7 Course Indian Menu (Starter, Non veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 20.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 20.2 Apply the methods of pre preparation. LLO 20.3 Apply the sub division, fractionalization methods. LLO 20.4 Apply the various cooking methods to prepare the given menu.	20	Prepare a 7 Course Indian Menu (Starter, Non veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5

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Practical / Tutorial / Laboratory Learning Outcome (LLO)	Sr No	Laboratory Experiment / Practical Titles / Tutorial Titles	Number of hrs.	Relevant COs
LLO 21.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 21.2 Apply the methods of pre preparation. LLO 21.3 Apply the sub division, fractionalization methods. LLO 21.4 Apply the various cooking methods to prepare the given menu.	21	Prepare a 7 Course Indian Menu (Starter, Non veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 22.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 22.2 Apply the methods of pre preparation. LLO 22.3 Apply the sub division, fractionalization methods. LLO 22.4 Apply the various cooking methods to prepare the given menu.	22	Prepare a 7 Course Indian Menu (Starter, Non veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 23.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 23.2 Apply the methods of pre preparation. LLO 23.3 Apply the sub division, fractionalization methods. LLO 23.4 Apply the various cooking methods to prepare the given menu.	23	Prepare a 7 Course Indian Menu (Starter, Non veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 24.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 24.2 Apply the methods of pre preparation. LLO 24.3 Apply the sub division, fractionalization methods. LLO 24.4 Apply the various cooking methods to prepare the given menu.	24	Prepare a 7 Course Indian Menu (Starter, Non veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5

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Practical / Tutorial / Laboratory Learning Outcome (LLO)	Sr No	Laboratory Experiment / Practical Titles / Tutorial Titles	Number of hrs.	Relevant COs
LLO 25.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 25.2 Apply the methods of pre preparation. LLO 25.3 Apply the sub division, fractionalization methods. LLO 25.4 Apply the various cooking methods to prepare the given menu.	25	Prepare a 7 Course Indian Menu (Starter, Non veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 26.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 26.2 Apply the methods of pre preparation. LLO 26.3 Apply the sub division, fractionalization methods. LLO 26.4 Apply the various cooking methods to prepare the given menu.	26	Prepare a 7 Course Indian Menu (Starter, Non veg, Veg preparation, Indian bread, Rice, Raita, Dessert) and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 27.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 27.2 Apply the methods of pre preparation. LLO 27.3 Apply the sub division, fractionalization methods. LLO 27.4 Apply the various cooking methods to prepare the given menu.	27	Prepare basic Indian Snacks Pakoda (Variations), Chutney (Green, Tamarind), Upma, Poha and present it following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 28.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 28.2 Apply the methods of pre preparation. LLO 28.3 Apply the sub division, fractionalization methods. LLO 28.4 Apply the various cooking methods to prepare the given menu.	28	Prepare basic sandwiches (vegetables, and grilled) and present them following the rules of plating a dish.	4	CO1 CO3 CO4 CO5

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Practical / Tutorial / Laboratory Learning Outcome (LLO)	Sr No	Laboratory Experiment / Practical Titles / Tutorial Titles	Number of hrs.	Relevant COs
LLO 29.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 29.2 Apply the methods of pre preparation. LLO 29.3 Apply the sub division, fractionalization methods. LLO 29.4 Apply the various cooking methods to prepare the given menu.	29	Prepare Stuffed Parathas and present them following the rules of plating a dish.	4	CO2 CO3 CO4 CO5
LLO 30.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 30.2 Apply the methods of pre preparation. LLO 30.3 Apply the Moist heat and dry heat methods to cook sugar.	30	Practice basic sugar cooking (different stages) by using appropriate tools & techniques.	4	CO1 CO2 CO3 CO5
<p>Note : Out of above suggestive LLOs -</p> <ul style="list-style-type: none"> • '*1 Marked Practicals (LLOs) Are mandatory. • Minimum 80% of above list of lab experiment are to be performed. • Judicial mix of LLOs are to be performed to achieve desired outcomes. 				

VII. SUGGESTED MICRO PROJECT / ASSIGNMENT/ ACTIVITIES FOR SPECIFIC LEARNING / SKILLS DEVELOPMENT (SELF LEARNING)

Micro project

- Visit hotels and restaurants in your city in a group of five and make a note of commonly served rice and pulses preparations served.
- Visit hotels and Restaurants in a group of five and make a note of various egg preparations served for breakfast, lunch, or dinner and the various accompaniments served.
- Make a chart and list the vegetables around you. Mark the cuts that you can make out of the vegetables.
- Conduct a study of emerging changes in cooking equipment and fuel-efficient procedures from the previous two years' international kitchen journals and periodicals in a group of five and give a ppt presentation of the same.
- Visit the vegetable Market for a survey and list the vegetables and fruits you see in a group of five. Classify them in families and record your observations based on seasonal availability and the price range.
- Make a list of equipment in the basic training kitchen with the safety operating procedures of the same in a group of five. Laminate the Findings and paste them Near the equipment
- Conduct a survey of professional kitchens and institutional canteens and study the Kitchens from a health, and safety point of view and list down the observations made therein in group of five. Give Suggestive feedback.
- Conduct a market survey of hotels of various categories and restaurants and draw out an organizational chart of kitchen staff in a group of five. Compare the Charts and record your findings.

Assignment

- Prepare the list of Hindi and local language equivalent names of kitchen tools.

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- Prepare the list of Hindi and local language equivalent names of Herbs and spices used in Indian cui
- Prepare a Diagrammatic representation of Do s and Don'ts of Grooming for kitchen personnel.
- Grow at least two types of herbs and post the weekly progress on WhatsApp group/Google Classroom
- Make a Vlog on a given topic
- Find out the latest trends in the food industry from monthly magazines in Library/ Internet.
- Prepare ppt of the given number of famous dishes of India

VIII. LABORATORY EQUIPMENT / INSTRUMENTS / TOOLS / SOFTWARE REQUIRED

Sr.No	Equipment Name with Broad Specifications	Relevant LLO Number
1	Working Tables SS (Length: 2X8 feet; Width: 18X36 inches; Height: 34 to 36 inches)	All
2	Cooking Ranges (4 gas burners used in institutional kitchens)	All
3	Mixer and grinders (Sujata)	All
4	Sandwich Griller (TCG-811E) 220 watt	All
5	Cooking pans, utensils, ladles lids SS	All
6	Kitchen Kit (manual tools like Knife, peeler, palate knife, measuring cups, etc)	All

IX. SUGGESTED WEIGHTAGE TO LEARNING EFFORTS & ASSESSMENT PURPOSE (Specification Table)

Sr.No	Unit	Unit Title	Aligned COs	Learning Hours	R-Level	U-Level	A-Level	Total Marks
1	I	Prologue to Cookery	CO1	3	2	2	4	8
2	II	Basic knowledge of Kitchen	CO1,CO2	5	2	4	4	10
3	III	Classification of Raw Materials	CO3	10	2	4	8	14
4	IV	Commodities	CO3,CO4	12	8	4	4	16
5	V	Methods of Cooking Food	CO1,CO2,CO3,CO4,CO5	15	6	6	10	22
Grand Total				45	20	20	30	70

X. ASSESSMENT METHODOLOGIES/TOOLS**Formative assessment (Assessment for Learning)**

- Mid-term tests Rubrics for COs Assignment, Self-learning and Terms work Seminar/Presentation.Rubrics based on Score card on the following parameters: Color, taste, smell, texture, plating and scullery.

Summative Assessment (Assessment of Learning)

- End of Term Examination Viva-voce Lab. performance End of Term Examination Viva-voce Lab. performance

XI. SUGGESTED COS - POS MATRIX FORM

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Course Outcomes (COs)	Programme Outcomes (POs)							Programme Specific Outcomes* (PSOs)		
	PO-1 Basic and Discipline Specific Knowledge	PO-2 Problem Analysis	PO-3 Design/ Development of Solutions	PO-4 Engineering Tools	PO-5 Engineering Practices for Society, Sustainability and Environment	PO-6 Project Management	PO-7 Life Long Learning	PSO-1	PSO-2	PSO-3
CO1	2	-	1	1	1	-	2			
CO2	3	2	2	2	2	2	3			
CO3	2	1	1	-	1	1	3			
CO4	2	1	1	-	1	1	3			
CO5	3	3	3	2	2	2	3			

Legends :- High:03, Medium:02,Low:01, No Mapping: -
*PSOs are to be formulated at institute level

XII. SUGGESTED LEARNING MATERIALS / BOOKS

Sr.No	Author	Title	Publisher with ISBN Number
1	Thangam E. Philip	Modern Cookery for Teaching & Trade Vol I	Orient Black Swan pvt. Ltd, Hyderabad ISBN 978-81-250-4044-6
2	Thangam E. Philip	Modern Cookery for Teaching & Trade Vol II	Orient Black Swan pvt. Ltd, Hyderabad ISBN 978-81-250-4045-3
3	Arora Krishna	Theory of Cookery	Frank Brothers and Co. 4675-A, Ansari rd,21, darya ganj New Delhi 110006 ISBN978-81-8409-503-6
4	Bali Parvinder S.	Food Production Operations	Oxford University Press, YMCA Library bldg, 1, Jaisingh Rd, New Delhi 110001 ISBN 0-19-806181-1
5	Wayne Gisslen	Professional cooking	John Wiley and Sons,605, Third avenue, New York
6	Roday Sunetra	Food Hygiene and Sanitation	Tata Macgraw Hill, New Delhi 110008 ISBN 0-07-463178-0

XIII. LEARNING WEBSITES & PORTALS

Sr.No	Link / Portal	Description
1	https://asianhotelandcateringtimes.com/	website giving insights on various catering establishments
2	https://www.magzter.com/IN/The_Indian_Express_Ltd/Food_&_Hospitality_World/Business/	Gives information on new trends in food and hospitality
3	https://infoline.com/express-hotelier-caterer	website emphasizes on achievements of chefs throughout the world
4	https://www.youtube.com/	multifaceted website having informative videos on food preparation, equipment and ingredients.
5	https://www.foodhospitality.in/	informative website on new trends in food processing, equipment and food items.

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Sr.No	Link / Portal	Description
6	https://dir.indiamart.com/indianexporters/gen_consum.html	portal exclusively for various equipment used in commercial food catering organizations.

MSBTE Approval Dt. 09/08/2023**Semester - 1, K Scheme**