

Short-term courses:

These courses are open to students enrolled in the college as well as from outside. The interested candidates may please check the college website for exact dates.

Admission open for 2 months Skill enhancement course in BAKERY SCIENCE

Admission open for 6 months Skill enhancement course in home based catering

Syllabus Skill enhancement course BAKERY SCIENCE

1. Basic Concepts of Bakery

a) Ingredients & processes used for preparation of Cream cakes and sponge cakes

- Short crust pastry
- Breads,
 - Buns
 - Pizza base
 - Cookies and biscuits

b) Product characteristics, common bakery faults and corrective measures

c) Bakery equipment- Types, selection, operations and maintenance

2. Practical Training in Baking

Cream cake

- Sponge cake preparations
- Short crust pastry
- Breads,
buns,
dinner rolls
and pizza base•
Biscuits and cookies•

RECOMMENDED READINGS

Dubey, S.C. (2007). Basic Baking 5th Ed. Chanakya Mudrak Pvt. Ltd.

Raina et.al. (2010). Basic Food Preparation-A Complete Manual. 4rd Ed. Orient Black Swan Ltd.

Khanna K, Gupta S, Seth R, Mahna R, Rekhi T (2004). The Art and Science of Cooking: A Practical Manual, Revised Edition. Elite Publishing House Pvt Ltd.

**SKILL ENHANCEMENT COURSE – HOSPITALITY AND CATERING
TECHNOLOGY (THEORY)
DURATION SIX MONTHS**

HOURS ALLOTTED: 85

Max. Marks:

S.NO.	TOPIC	HOURS
01	<p><u>THE HOTEL AND CATERING INDUSTRY</u></p> <p>A. Introduction to Hotel Industry B. Introduction to Catering Establishments C. Types of Catering Establishments D. Types of Food & Beverage Outlets (i) Coffee Shop & Cafeteria (ii) Fine Dining Restaurant & Theme Restaurant (iii) Club & Disc (iv) Banquets (Formal & Informal Banquets) (v) Lounges (vi) Fast Food & Take-aways</p>	15
02	<p><u>FOOD PRODUCTION HYGIENE & SANITATION</u></p> <p>A. Personal Grooming & Hygiene B. Nutritional Values C. Food Production – Areas & Sanitation D. Food Production Utensils & Hygiene E. Food Safety Laws – FSSI F. International Food Safety Icons G. Kitchen Stewarding</p>	10
03	<p><u>PRODUCTION MANAGEMENT</u></p> <p>A. Kitchen Organization B. Allocation of work – Job description, duty rosters C. Production Planning D. Production Scheduling E. Production Quality & Quantity Control F. Forecasting & Budgeting Yield Management</p>	10
04	<p><u>MENU PLANNING</u></p> <p>A. Objectives B. Types of Menus C. Types of Meals (Table – de – Hote, a-la-carte) D. Importance of Menu Planning E. Factors affecting Menu planning F. Standardization of Recipes G. Standardization of Portions H. Quality Food Production</p>	20

05	<p><u>BASIC PRINCIPLES OF FOOD PRODUCTION</u></p> <p>A. Methods of Cooking Food</p> <p>(i) Roasting</p> <p>(ii) Grilling</p> <p>(iii) Frying</p> <p>(iv) Baking</p> <p>(v) Broiling</p> <p>(vi) Poaching</p> <p>(vii) Boiling</p> <ul style="list-style-type: none"> • Principles of each of the above • Care & Precautions to be taken • Selection of food for each type of cooking <p>B. Stocks</p> <p>(i) Definition of Stock</p> <p>(ii) Types of Stock</p> <p>(iii) Preparation of Stock</p> <p>(iv) Recipes</p> <p>(v) Storage of Stocks</p> <p>(vi) Uses of Stocks</p> <p>(vii) Care & Precautions</p> <p>C. Soup & Sauces</p> <p>(i) Classification with examples</p> <p>(ii) Basic Recipes of Consomme with 10 garnishes</p>	<p>15</p> <p>10</p> <p>05</p>
	Total	85

**SKILL ENHANCEMENT COURSE – HOSPITALITY AND CATERING
TECHNOLOGY (PRACTICALS)
DURATION SIX MONTHS**

HOURS ALLOTTED: 72

Max. Marks:

S.NO.	TOPIC	HOURS
01	(i) Equipments, Identification, uses & handling (ii) Hygiene – Kitchen Etiquettes, practices & knife handling (iii) Safety & Security in Kitchen	04
02	<u>Preparation of Five Course Menus</u> A. Basic International Cooking (i) Stocks - Types of Stocks (ii) Sauces – Basic Mother Sauces (iii) Egg cookery – preparation of variety of egg dishes (iv) Simple salads and soups (v) Simple potato preparations (vi) Vegetable preparations B. Indian Cuisine (i) Regional Cuisines – Bengal, Awadh, Kashmiri, Punjabi, Gujarat, Hyderabad, Andhra Pradesh, Bengal, Goa, Karnataka, Kerala, Madhya Pradesh, Maharashtra, Tamil Nadu, Uttar Pradesh *	20
	C. Chinese Cuisine (i) Basic Chinese Sauces (ii) Regional Cuisines & Cooking Styles (iii) Equipments & Utensils	12
	D. Bakery (i) Bread making – five types (ii) Simple Cakes & Pastries – five types (iii) Simple Cookies – five types	12

Note:* All practical Menu will be of five courses. Names of dishes are not being mentioned here. It will be decided by the faculty on the basis of location, availability of ingredients and food habits.