SUBJECT : ADVANCEDFOOD PRODUCTION SYSTEMS

Subject Code :HS 301

(Semester- III)

Rationale:

This subject aims at developing the knowledge and skills of the International Cuisine. It also

emphasizes on imparting the knowledge of meats & fish and the concepts of Food additives

Number

of

Lectures

Chapter - 1 Meat Cookery 12

1.1 Understanding meats – Composition, structure & basic quality

factors

1.2 Aging, Factors affecting tenderness

1.3 Appropriate cooking methods.

1.4 Lamb / Beef / Veal / Pork

• Selection Criteria

• Principles of Storage & thawing

• Cuts (uses & suitable cooking methods)

• Offals

1.5 Poultry & Game

• Description of – Duck, goose, turkey, guineafowl,

quail and rabbit.

• Chicken - Selection Criteria for Chicken,

Principles of Storage & thawing, Cuts with uses &

suitable cooking methods.

Chapter - 2 Fish Mongery 06

 2.1 Introduction to fish mongery

 2.2 Classification of fish with examples( local names also )

 2.3 Selection & storage of fish & shell fish

 2.4 Cuts of fish

 2.5 Cooking of fish

 Preservation & processing of fish

Chapter - 3 Convenience Foods 05

3.1 Characteristics

3.2 Processing methods

3.3 Advantages & Disadvantages

Chapter - 4 Appetizers (Hot & Cold) 05

4.1 Types of appetizers with examples

4.2 International Classical appetizers

4.3 Precautions for preparing and presentation of appetizers

4.4 Points to be observed for storage of appetizers from food

spoilage view

Chapter – 5 Salads & Salad Dressings 05

5.1 Parts of salad with ingredients used

5.2 Types of Salads - Green, Vegetable, Cooked, main course, Fruit,

Gelatin based salad

5.3 Principles of salad making

5.4 Guidelines for making salads

5.5 Salad dressings – Types

5.6 International Classical Salads – composition and country of

origin

Chapter –6 Sandwiches 04

6.1 Parts of sandwiches

6.2 Types of sandwiches – Cold and Hot sandwiches

6.3 Precautions to take while preparing and storing sandwiches

Chapter –7 Chocolate 05

7.1 Manufacturing & Processing

7.2 Types of chocolate

7.3 Preparation & care in chocolate work

Chapter - 8 Food Additives 06

8.1 Preservatives – Meaning Class I and Class II Preservatives their

names & examples

8.2 Colouring agents – Meaning, natural & synthetic, their names &

common usage

8.3 Flavoring agents & Essences - Meaning, Natural & synthetic –

example and usage

8.4 Sweetening agents – Meaning, Natural & synthetic – example and

usage

8.5 Humectant – Meaning, examples, usage

8.6 Bleaching agents – Meaning, examples, usage

8.7 Thickeners – Meaning, types, example & usage

8.8 Anticaking agents- Meaning, Examples and usage

8.9 Sequestrant- Meaning and usage

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Assignments: A minimum of 02 assignments based on the following topics to be given to

individual student and the marks to be considered in internal marks.

a. Chart presentation of various locally available brands in convenience foods

b. Chart presentation - Cuts of Meat, Fish & Poultry.

c. Chart presentation - Fabricated cuts of Meat, Fish & Poultry available in the

market.

d. Chart presentations – Appetizers, Salads & Sandwiches

e. Flowchart of Chocolate manufacturing process.

f. Fish varieties and local names.

g. Food additives – Types with examples

Glossary: Students should be familiar with the glossary pertaining to above-mentioned topics

Reference Books:

1. Practical Cookery -Victor Ceserani& Ronald Kinton, ELBS

2. Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS

3. Theory of Catering- Mrs. K. Arora, Franck Brothers

4. Modern Cookery for Teaching & Trade Vol I - MsThangam Philip, Orient

Longman.

5. The Professional Chef (4th Edition)- Le Rol A. Polsom

6. MEAT: Everything You Need to Know - Pat LaFrieda, Carolynn Carreño

7. The Book of Fish & Shellfish - By Hilaire Walden

8. Classical Recipes of the world – Smith, Henry

9. Food Additives - Mahindru, S.N.