

SRI VENKATESWARA UNIVERSITY : TIRUPATI

**Subject: HOTEL MANAGEMENT
(MINOR)**

SEMESTER-III - W.E.F. 2024-25

COURSE 2: FOOD PRODUCTION OPERATIONS-1

Theory

Credits: 3

3 hrs/week

UNIT 1:

1. Principles of Quantity cooking, equipment, problems and adjustment in terms of cooking time & temperature
2. Standard recipe & Indenting: Principles of Standard recipe & Indenting Quantities/portions for bulk production, Translation of recipes for indenting, practical difficulties involved in indenting. Formats

UNIT 2

1. Menu Planning: Basics, special emphasis on quantity food production planning of menus for various categories such as: school/college students Industrial workers, hospitals canteens outdoor parties, theme dinners transport/mobile catering - parameters for quantity food planning
2. Rechauffe cookery: Principles of reheating, precautions to be taken Rechauffe of leftover foodS7 identification of foods for recycling -important points in storage of meat for recycling

UNIT 3

1. Banquet & Commercial Menus
2. Planning INDENTING
3. Forecasting
4. Pre-preparation

UNIT-4

INTRODUCTION TO DUM COOKING AND TANDOORCOOKING

1. Introduction
2. Origin of Dum Cooking
3. Special Equipment and their use Classical Dishes
4. Origin and history of tandoor Types of Tandoor and their uses Installing a new tandoor
5. Marinating and making techniques for kebab Basic Indian breads made in tandoor

UNIT-5

INTRODUCTION TO INDIAN SWEETS

Introduction
Origin and history of Indian sweets Ingredients used in Indian Sweets Regional Influence on Indian Sweets

REFERENCES

- a) Equipment used in preparing Indian Sweets.
- b) Food Production Operations: Parvinder S Bali, OxfordPublication Prashad

Cooking With Indian Masters, J. Inder Singh Kalra .

c) A Taste Of India, Madur Jaffery, Great Britain Pavilion Books Ltd. Zaike Ka Safar, Jiggs Kalra

d) Daawat, Jiggs Kalra, New Delhi, Allied Publishers

e) The Professional Chef, Arvind Saraswat, New Delhi, Ubs Publishers