

# GUJARAT TECHNOLOGICAL UNIVERSITY

## Diploma in Hotel Management & Catering Technology

### Second Year (DHMCT)

**Subject Code**

**Subject Name** FOOD PRODUCTION II

Sr. No.	Course content
1.	<b>QUANTITY KITCHEN INTRODUCTION:</b> 1.1 Principles of Quantity cooking. 1.2 Problems, Adjustment & Equipments of Quantity Cooking.
2.	<b>RE - CHAUFE COOKING:</b> 2.1 Introduction to re chauffe, Principles & Precaution of reheating. 2.2 Important points for re chauffe cooking.
3.	<b>INDIAN POPULAR CUISINES:</b> North Indian Cuisine : Uttar Pradesh, Punjab, Kashmir, Bihar South Indian Cuisine : Andhra, Tamilanadu, kerala East Indian Cuisine : Bengali, Assam, Oriya. West Indian Cuisine : Gujarat, Goa, Rajasthan, Maharastra.
4.	<b>ADVANCED MEAT &amp; FISH:</b> 4.1 BEEF: Classification, Selection, Use of cuts, Storage. 4.2 VEAL: Classification, Selection, Use of cuts, Storage. 4.3 FISH: Classification, Selection, Use of cuts, Storage. 4.4 Offal Meat.
5.	<b>INDIAN BREADS &amp; SWEETS:</b> 5.1 Tandoor & Tawa Breads and Other Indian breads. 5.2 Indian Sweets: Examples, Culinary terms and Preparations of khoya & Chakka.
6.	<b>FAST FOOD CONCEPTS:</b> 6.1 Evolutions and growth of fast food. 6.2 Franchising, Brand names and Chains 6.3 Fast Food Menu ( task given to students:- Collect Menu of fast food outlet) 6.4 Indian Fast Food ( snacks).
7.	<b>LABORATORY EXPERIMENTS:</b> Under the Basic Cooking. Prepare Indian Dishes (as per the standard of Institute Statutory)  <b>List of Menu.</b> Menu 1. a) Zarda Pulav, b) Dal Pancharatni, c) Firni. Menu 2. a) Jeera rice, b) Dal Tadka, c) Paneer Butter Masala, D) Roti.

	<p>Menu 3. a) Dal Makhani, b) Plain Rice, c) Chicken korma, d) Paratha.</p> <p>Menu 4. a) Sev Tamatar nu sak, b) Tikhi poori, c) Magdal Khichadi</p> <p>Menu 5. a) Cholley, b) Bhature, c) Masala Pulav</p> <p>Menu 6. a) mutton biriyani, b) Onion raita,</p> <p>Menu 7. a) Dal Bati, b) rice, c) lasun chatni</p> <p>Menu 8. a) Dum aloo, b) poori, c) Gazar Halwa</p> <p>Menu 9. a) Palak Chicken, b) channa dal Tadka, c) peas pulav, d) Tawa Paratha</p> <p>Menu 10. a) Gujarati dal, b) bataka ni sukhi bhaji, c) taj laving no bhat, d) phulka Roti, e) shikhand</p> <p>Menu 11. a) pooran poli, b) Rassi (accompaniment of pooran poli made by onion garlic ginger pest &amp; boiled channa dal), c) soji seera, d) mix veg.</p> <p>Menu 12. a) sambhar, b) Dosa, c) uttapam, d) idly, e) chatni</p> <p>Menu 13 a) mochhar jal, b) rasogulla, c) bhata, d) chollar dal</p> <p>Menu 14. a) kukada masala, b) lachhedar Paratha, c) fish pakoda, d) gulab jamun</p> <p>Menu 15. a) samosa, b) kachori, c) tikki, d) katlet</p> <p>Menu 16. a) card rice b) tometo rasam, c) fish malabari, d) Cabbage Sauté</p> <p>Menu 17. a) chicken vindaloo, b) neer dosa (pancake made by rice flour &amp; oil), c) lime rice, d) maysore pak</p> <p>Menu 18. : (HALWAI) Khoya, besan laddoo, barfi, kopara pak, motichur laddoo</p> <p>Menu 19. : Breads Aloo Paratha. Paneer Paratha, methi/dudhi thepla, khasta kachori.(with their accompaniments)</p> <p>Menu 20. : Tandoor Chicken Tikka, Tandoori aloo, Paneer achari tikka, mutton seek kebab,</p> <p><b>Note:</b> 1. After completion of course, the students will be able to prepare Indian food 2. Institute can change menu as per requirement (seasons and availability of raw materials).</p>
--	--

### **Reference Books:**

- |                               |                                |
|-------------------------------|--------------------------------|
| 1. Modern cookery vol. I & II | Thangam Phillip                |
| 2. Theory of Cookery          | Krishna Arora (S Chand & Sons) |
| 3. Professional Chef          | Arvind Saraswat                |