

GUJARAT TECHNOLOGICAL UNIVERSITY

Diploma in Hotel Management & Catering Technology

Third Year

Subject Name: **Food and Beverage Production - III**

Sr. No.	Course content
1.	Menu Standard Product Cost and Pricing Strategies: <ul style="list-style-type: none"> 1.1 Menu Pricing Styles. 1.2 Menu Schedules. 1.3 Types of Menu. 1.4 Evaluating Menu 1.5 Determining Standard Food Cost For Menu Items. 1.6 Standard Recipes. 1.7 Determining an Overall Standard Food Cost. 1.8 Determining Standard Food Cost. 1.9 Pricing Menu Items.
2.	Popular Cuisine of World: <ul style="list-style-type: none"> 2.1 France, Swiss, Hawing, U.S.S.R ,Mexican , Portugal , America, Lebanese, China ,Thai, Spain, Japan
3.	Yield Management: <ul style="list-style-type: none"> 3.1 The Concept of Yield Management. 3.2 Measuring of Yield Management. 3.3 Elements of Yield Management. 3.4 Using Yield Management.
4.	Kitchen Planning, Store Management and Research and Development: <ul style="list-style-type: none"> 4.1 Planning and Layout of Kitchen Deferent Types of Hotel ,Food Layout. 4.2 Testing of New Equipment. 4.3 Food Storage Condition For Dry Food, Canned Food and ,Perishables. 4.4 Correct use of Refrigerator, Walk-in Cooler, Reach in Refrigerators. 4.5 Developing and Testing New Recipes. 4.6 Section of Storing Frozen Food Rule For Handling Frozen Food. 4.7 Equipment and the Temperatures used for Holding of Cooked Foods. 4.8 Importance of Stock Rotation FIFO
5.	Larder: <ul style="list-style-type: none"> 5.1 Function of the Larder Department. 5.2 Larder Control 5.3 Larder Production 5.4 Cold cut 5.5 Cold Salad

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| 5.6 | Sandwich & Canapés |
| 5.7 | Galantine |
| 5.8 | Open Sandwich |
| 5.9 | Cold Buffet |
| 5.10 | Garnish the Sculpture and Gutters Sculpture. |

Laboratory Experiences:

(France menu)

- 1 Oeuf ala mimosa
- 2 France onion soup
- 3 Pommes de Terre liyanaisse
- 4 Coquet –a-vin
- 5 Poulet Roti a'l anglaise
- 6 Epinard au beurre
- 7 Crepes suzette

(Swiss menu)

- 1 Brochettes
- 2 Minestrone soup
- 3 Cacciatore
- 4 Egg plant pavmigiano
- 5 Tira-mi-su

(Italy menu)

- 1 Quinche
- 2 Tomato and basil soup
- 3 Fondue
- 4 Roseti
- 5 Rosolli salad
- 6 Chocolate mousse

(U.S.S.R. MENU)

- 1 Blinis with caviar
- 2 Brosetch
- 3 Lamb stroganoff
- 4 Shashlik
- 5 Buttered rice

(Mexico menu)

- 1 Nachos supreme
- 2 Tortilla soup
- 3 Chicken fajita
- 4 Enchillada
- 5 Mexican bean rice
- 6 Lemon rice

(America menu)

- 1 Ginger fruit cocktail
- 2 Chicken gumbo soup
- 3 Fried chicken
- 4 Boston backed beans
- 5 Waldorf salad
- 6 Apple pie

References Books:

1. Hand Book for Future Chef, Ashutosh Brahmbhatt.
2. Theory of Cookery, Krishna Aroa.
3. Morden Coockery vol-I&vol-II, Thangam Phillips.
4. The Larder Chef, Butterworth- Heinemann.