JIWAJI UNIVERSITY, Gwalior

Third Semester:

The third semester will comprise of 200 marks divided as:

<table>
<thead>
<tr>
<th>Component</th>
<th>Marks</th>
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<tr>
<td>Log Book and Performance Appraisal</td>
<td>50</td>
</tr>
<tr>
<td>Viva and Presentation</td>
<td>50</td>
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<tr>
<td>Industrial Training Report</td>
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YEAR ONE, FIRST SEMESTER

101: FOUNDATION COURSE IN FOOD PRODUCTION – I

Objective: To impart technical skills of food production among students and to familiarize the students with day to day working atmosphere of food production department in a 5-star hotel.

Unit – I Introduction to Hospitality Industry; Introduction to Hotel Industry; Importance of Kitchen in Hotel & Catering establishment; Kitchen organisation, kitchen stewarding department, various sections of food production department, duties & responsibilities of food production department staff, co-ordination with other department

Unit – II Introduction to equipments used in Food production department, their cleaning, maintenance and storage, Raw material used in food production department, classification of raw materials: salt, liquid, sweetening, raising, or leavening agent, thickening agents, binding agents, flavorings and seasonings, preparation of
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ingredients, culinary terms

Unit – III  Aims and objectives of cooking food, affect of heat on food, cooking methods, boiling, poaching, steaming, stewing, braising, roasting, grilling, baking, frying, griddling, or broiling. Special methods of cooking food, solar cooking, microwave, infrared. Application of these methods in actual cooking, Chinese and Indian methods of cooking food.

Unit – IV  Types of cutting and Mise-en-place : washing, peeling, paring, cutting, mire-poix, mincing, meringue, mandoline, macedoine, shredding, slicing, slitting, grating, grinding, mashing, pureeing, kneading, marinating, stirring, whipping, blending etc

Unit – V  Types of raw material used in Kitchen: fish, poultry, meat, vegetables, fruits, Pasta.

Stock, sauces, Soups, Egg Cookery

Suggested Readings

2. Philip e. Thangom: Modern Cookery vol. 1 and 2: Orient Longman
3. Handout of Food Production Management by Hariom K. Singhal

PRACTICALS:

1. Familiarization of tools / equipment and their use.
DIPLOMA IN FOOD PRODUCTION
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- Fish based - 2 dishes
- Meat based - 2 dishes
- Vegetable based - 2 dishes
- Preparation of salad dressings – 3 dishes

6. Sauce:
   - Basic mother sauces and their derivatives.

YEAR ONE, FIRST SEMESTER

102: FOUNDATION COURSE IN BAKERY – I

Objective: To impart the technical skills related to Bakery section of the food Production department and get the students familiar with the working atmosphere in the bakery section.

Unit – I Introduction to bakery section, role, aims & objectives of bakery in food production and equipments used in bakery section.

Unit – II Bakery organisation and Layout, Role, duties and responsibilities of Bakery chef in food production department,

Unit – III Raw Materials used in Bakery & Patisserie
   - Flour: Composition, types, grading, gluten, WAP of flour
   - Yeast: Elementary knowledge:
   - Functions and uses.
   - Effects of over and under fermentation.
   - Eggs: Uses
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- Sugar
- Salt: use and effect
- Fats
- Milk
- Cream
- Leavening Agents

Unit – IV  Bread: Methods, dishes, faults.

Unit – V   Cake: types, preparation methods, faults, icings

Suggested Reading:

1. Professional Baking by Wayne Gisslen
2. Licking the beater by Siue Moffal
3. Theory of Cookery by K. Arora, Frank Brothers

PRACTICAL:

1. BREAD MAKING
   - Demonstration & Preparation of Simple and enriched bread recipes
   - Bread Loaf (White and Brown)
   - Bread Rolls (Various shapes)
   - French Bread
   - Brioche

2. SIMPLE CAKES
   - Demonstration & Preparation of Simple and enriched
Cakes, recipes
- Sponge, Genoise, Fatless, Swiss roll
- Fruit Cake
- Rich Cakes
- Dundee
- Madeira

YEAR ONE, FIRST SEMESTER
103: COMMUNICATION

Objective: To develop communication skills of the student, self expression, verbal and written, objective reporting, to make students think creatively and analytically and to develop in the correct pronunciations.

Unit – I Communication process, types of communication, effective communication. Elements of English grammar, common errors in sentences.

Unit – II Essays: report writing, precis, comprehension of passage.

Unit – III Basic letter writing, memorandums, official letters.

Unit – IV Writing a bio-data for job interviews, job description, letter of application and resignations.
Unit – V Basic personality traits-dress, address, gestures and manners, self evaluation and development, SWOT, overcoming hesitation, mock interviews, role play.

Suggested Readings

1. 30 minutes to succeed in Business Writings-Graham Hart.

YEAR ONE, FIRST SEMESTER

104: HYGIENE

Objective: To get aware about various food hygiene practices and their impact on food preparation.

Unit – I Personal hygiene, care of skin, hand and feet. Food handlers hygiene, protective clothing.


Food Poisoning – Causative factors and the precautions to be taken by food handlers.

Unit – III Food Storage – Techniques of correct storage, storage
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temperature of different commodities to prevent bacterial manifestation or contamination.

Unit – IV  Garbage disposal – different methods – advantage and disadvantages
Pest Control - Rodents and insect control techniques, special stress on control
of flies, rats and cockroaches.

Unit – V  Golden rules of first aid and treatment for cuts, wounds, burns.
Municipal health laws.

Suggestive Reading
- The Hospitality Industry handbook on Hygiene and Safety by Lisa Gordon and Davis, Juta & Co.

YEAR ONE, FIRST SEMESTER

105: COMPUTER KNOWLEDGE

Objectives  This module is prescribed in the course to impart knowledge of computers and its application.

Unit I  Introduction: What is a Computer? Computer v/s Human brain, impact and versatility of computer. Role of computers in our life. Types/classification of computers or computer dynasty.

Unit II  Evolution of Computers: Abacus, analog machines and Napier's Bones, basic pascal and his role in evolution process, Charles
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Babbage, Heman Hollerith, IBM mark I computer generations to Pentium IV.

Unit III  Computer its characteristics, anatomy and architecture: Characteristics of a computer, capabilities and limitations, dangers of computers, anatomy, ALU storage devices. CPU types of memory, computers architecture, computer programming and use of assembly languages.

Unit IV  Word processing excel spreadsheet software live power point, window functions (creating a document editing, saving, searching etc) Email and internet.

Unit V  Presentation Package: Creating, opening and saving presentation, working in different views working with slides, adding and formatting text, designing slides, shows, running and contracting a slide show, printing presentation.

Suggested Readings:


YEAR ONE, SECOND SEMESTER

201: FOUNDATION COURSE IN FOOD PRODUCTION – II

Objective: To manage the entire skills and procedure of the food production. To develop certain technical skills to build up successful professionalism in the catering industry and to impart knowledge about the regional cuisines.