



महाराष्ट्र राज्य तंत्र शिक्षण मंडळ

(स्वायत्त)

(ISO:9001:2008)

शासकीय तंत्रनिकेतन इमारत, चौथा मजला,
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दूरध्वनी क्र. (०२२) २६४७१२५५(का.)/२६४७०९१६ (वै.)

फॅक्स क्र. (०२२) २६४७३९७९

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जा.क्र.मरातेशिमं/का-५०/अभ्यासक्रम/२०११/ ३०६०

दिनांक - 9 AUG 2011

शुध्दीपत्रक

प्राचार्य,

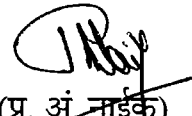
Diploma in Hotel Management & Catering Technology

(HM) हा अभ्यासक्रम शिकवित असलेल्या

म. रा. तंत्र शिक्षण मंडळाशी संलग्नीत संस्था

विषय- HM या अभ्यासक्रमातील Advanced Food Production Skill (12592) या विषयाबाबत.

मंडळांतर्गत राबविण्यात येणा-या Diploma in Hotel Management & Catering Technology (HM) या अभ्यासक्रमाच्या पाचव्या सत्रातील Advanced Food Production Skill (12592) या विषयाच्या अभ्यासक्रमात सुधारणा करण्यात आलेली आहे, याची नोंद घ्यावी.


(प्र. अं. नाईक)
सचिव

म.रा. तंत्र शिक्षण मंडळ, मुंबई

सोबत:- Advanced Food Production Skill (12592) विषयाची सुधारित अभ्यासक्रमाची प्रत

प्रत:-

- १.संचालक, म. रा. तंत्र शिक्षण मंडळ मुंबई -५१ यांना माहितीसाठी.
२. उपसचिव, (निकाल विभाग) तंत्र शिक्षण मंडळ मुंबई -५१ यांना व आवश्यक कार्यवाहीसाठी.
३. उपसचिव, म. रा. तंत्र शिक्षण मंडळ, विभागीय कार्यालय, पुणे, औरंगाबाद, नागपुर व प्रभारी अधिकारी, मुंबई यांना माहिती व आवश्यक कार्यवाहीसाठी.
४. का. क्र. ४२, ४५ यांना माहिती व आवश्यक कार्यवाहीसाठी.
५. वेब पोर्टल मॅनेजर, यांना आवश्यक कार्यवाहीसाठी.

COURSE NAME : DIPLOMA IN HOTEL MANAGEMENT AND CATERING TECHNOLOGY
COURSE CODE : HM
SEMESTER : FIFTH
SUBJECT TITLE : ADVANCED FOOD PRODUCTION SKILL
SUBJECT CODE : 12592

Teaching & Examination Scheme

Teaching Scheme				Examination Scheme				
TH	TU	PR	PAPER HRS	TH	PR	OR	TW	TOTAL
02	--	08	03	100	50#	--	25@	175

NOTE:

- > Two tests each of 25 marks to be conducted as per the schedule given by MSBTE.
- > Total of tests marks for all theory subjects are to be converted out of 50 and to be entered in mark sheet under the head Sessional Work. (SW)

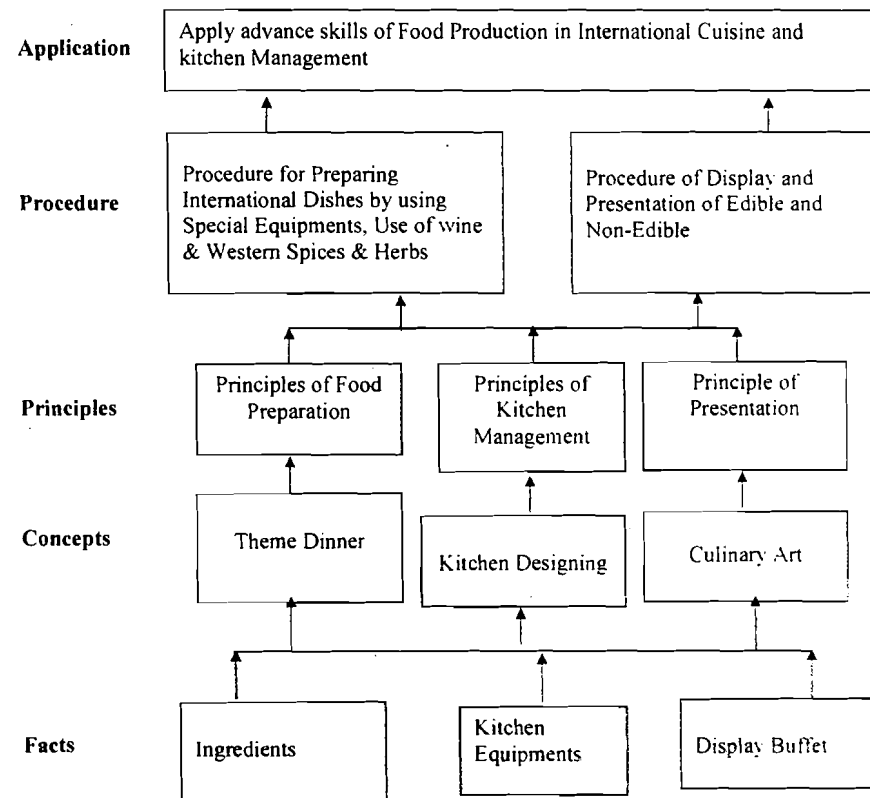
RATIONALE:

This subject focuses on development of advance skills in , International Cuisine . This will help the students in acquiring basic knowledge of kitchen and production management, layout and designing of kitchen, kitchen stewarding and cost control systems.

OBJECTIVES: The student will be able to

1. Develop knowledge & interest in International cuisine.
2. Know different wines & herbs used in cooking.
3. Know how to understand, storage & use of various commodities.
4. Understand basic skills required in the kitchen management.
5. Develop skills in preparing cold desserts

Learning Structure:



Contents:

Chapter	Title	Hours	Marks
1	Kitchen Management	08	24
	1.1 Layout and Design		
	1.1.1 Areas of kitchen with recommended dimensions,		
	1.1.2 Factors affecting designing of the kitchen,		
	1.1.3 Principles of kitchen layout and design,		
	1.1.4 Placement of equipments in the kitchen,		
	1.1.5 Work flow in the kitchen,		
	1.1.6 Budgeting for kitchen equipment		
	1.2 Kitchen Management		
	1.2.1 Duty roster, Task analysis, Allocation of work,		
	1.2.2 Induction & Training, Job evaluation & appraisal		
	1.3 Kitchen Administration		
	1.3.1 Maintaining records / register / logbook / leave record		
	1.3.2 personnel files appraisal forms / attendance registers /		
1.3.3 Standard Recipe files accidents records / maintenance records.			
1.3.4 Communication with other departments. Conducting meetings			
2	Kitchen Stewarding	08	22
	2.1 Importance of Kitchen Stewarding		
	2.2 Equipments found in Kitchen Stewarding Department.		
	2.3 Hierarchy and Staffing in Kitchen Stewarding Department		
	2.4 Garbage Disposal		
	2.4.1 Introduction		
	2.4.2 Ways of accumulation		
2.4.3 Segregation			
2.4.4 Disposal methods			
2.4.5 Importance & maintenance of garbage bins			
3	Uses of Herbs & Wine in Cooking	04	16
	3.1 Types of Herbs		
	3.2 Uses of Herbs in different cuisine		
	3.3 Different types of wines used in the kitchen		
3.4 Harmony of food & wine			
4	Frozen Desserts	04	16
	4.1 Types and Classification of Frozen Desserts		
	4.2 Ice-Creams – Definition, Method of Preparation		
	4.3 Additives and Preservatives used in ice-cream		
	4.4 Mousses & soufflés		

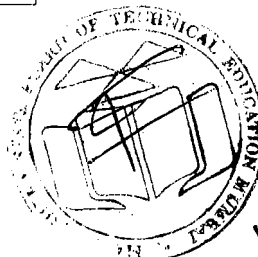
	International Cuisine		
5	5.1 Geographical location,	08	22
	5.2 Historical background,		
	5.3 Staple food		
	5.4 Regional influences,		
	5.5 Specialties, recipes,		
	5.6 Equipments used in relation to		
	5.6.1 Great Britain,		
	5.6.2 France,		
	5.6.3 Italy,		
	5.6.4 Spain		
	5.6.5 Portugal		
	5.6.6 Germany,		
	5.6.7 Mexico		
	5.6.8 USA		
E.g. France			
A. Introduction to France foods			
B. Historical background			
C. Regional cooking styles			
D. Methods of cooking			
E. Equipment & utensil			
Total		32	100

List of Practicals:

1. In preparation of continental dishes, dishes contains wine will be included while planning the menu.
2. Demo and practice of meringues.
3. Practice part can be covered by arranging field visit to ice-cream manufacturing companies.
4. Practice on cold desserts
5. Institute may compile their own sets of menu by using minimum five dishes from each country.

Country	No. of Menu
Great Britain	2
France	2
Italy	2
Spain and Portugal	2
Germany	1
Mexico	2
USA	1

Note:- Minimum of 20 practicals & maximum of 25 practicals to be conducted in sixth semester



Implementation Strategies

A suggestive scheme for practical session is given below:

Consommés	2 varieties
Puree	1 variety
Crème	1 variety
Veloute	2 varieties
Potage	1 variety
Fish	Pomfret, Mackarel, Ghol, Rawas and Shellfish, Meuniere, Orly, Colbert, Veronique, Thermidor, Newburg.
Entrée	Tournedos, Escalopes, Minute Stakes, Mutton and Pork Chops.
Poultry	Different preparations using different methods of cooking – sautéed, deep fried, poached, grilled, roasted (Hongroise, Maryland, Marengo, Mexican, Espagnole, Roti, A la Kiev, Coq-au-vin)
Vegetables,	24 dishes inclusive of minimum eight potato preparations. Salads and Farinaceous as accompaniment
Entremets	Bavaroise, Souffles, Mousses, Chartrause, Baba au rhum crème, caramel, crème brulles
Savouries	Canapes, Barquettes, Bignetes de fromage, sardines au croutes.
Indian Cuisine	10 menus inclusive of popular authentic dishes served in Indian

Speciality restaurants

Rice	-	6 varieties including Biryani
Mutton & Meat Dishes-	4 varieties	
Vegetables and Paneer -	8 varieties	
Chicken Dishes	-	4 varieties
Dal / Raita	-	8 varieties
Sweets	-	6 varieties

Students may be given opportunities to exhibit acquired skill and knowledge by organising two Theme Dinners based on Indian and International Cuisine.

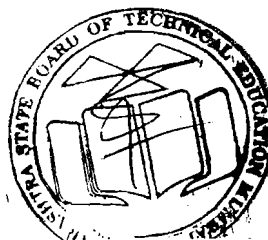
Term Work: Each student has to maintain the record of the menu/receipts and calculate their cost.

References:**Books**

Author	Title	Edition	Year of Publication	Publishers Name & Address
Thangam E. Phillip	Modern Cookery Vol. 2	4 th	--	Orient Long Man Ltd., 3/6-272 Hyderabad
Krishna Arora	Theory of Cookery	--	--	Frank Bros. And Sons. 4675 A. Ansari Road. 21 Daryaganj, Delhi.
John Kinsella, David harvey	Professional Charcuterie	1 st	1996	John Wiley and Sons. NY
Stanley Thomes	Food Preparation and Cooking	--	--	Ellenborough House. Wellington Street. Cheltenham. Glos GL 501YD
Wayne Gisselen	Professional Cooking	3 rd	1995	John Wiley and Sons. NY
David Paul Larousse	The Professional Garde Manger	3 rd	1996	John Wiley and Sons. NY
Paul Hamlyn	Gastronomique	2 nd	1977	Reed Consumer Book Ltd., Mechelin House. 81 Fulham Road. London
David R. Stevenson	Basic Cookery	--	--	Stanley Thomes Ltd. Old. Stn. Drive. Leckampton. England.
Richard Kotas	Food and Beverage Management	--	--	--

Learning Resources:

- 1) Charts
- 2) Video CD's
- 3) Modules
- 4) Journals & Magazines



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Rationale:

The subject will provide knowledge of various types of function Catering with different types of banquets, buffets and formal arrangements .It will also enable the students to organize theme dinners & food festivals in the institute. The subject will also impart knowledge in preparation of mock tails.

Objectives:

The student will be able to :

- 1) Understand the importance of mock tails & mixed drinks served in the industry.
- 2) Identify the different types of Banquets and learn its set up.
- 3) Learn the different styles of buffets and its application in the Hotel Industry.

Learning Structure:

