

## CATERING MANAGEMENT PRACTICALS

**4 Credits**

**Objectives:**

**This course will enable students to:**

1. Plan and prepare various recipes/products on large scale.
2. Estimate cost and sales price of food products
3. Plan menus for quantity food service within specified cost limits

| <b>Module No</b> | <b>Topic and Details</b>  | <b>No of Credits</b> |
|------------------|---|----------------------|
| <b>1</b>         | <p><b>Rice Preparations :</b></p> <p>Plain and fried rice, jeera rice, pulao, masala rice, tomato rice, vegetable biryani, prawn pulao, moghlai biryani, mutton biryani, chicken biryani, yakhani pulao, lime rice, coconut rice, curd rice, khichdi, dal dhokli</p> <p><b>Wheat Preparations</b></p> <p>Chapati, paratha plain, paratha stuffed, types of puries, bhatura, nan, Lacha paratha</p>  | <b>1</b>             |
| <b>2</b>         | <p><b>Pulse Preparations :</b></p> <p>Punjabi Dal, sambar, dal fry, simple dal, sprouted pulses, alu-chole, masala rajmah, tur dal with greens.</p> <p><b>Egg Preparations :</b></p> <p>Egg curry, Baked egg, Scrambled egg, Poached egg, Boiled egg – soft omlet, soufflé, egg custard, caramel custard.</p> <p><b>Meat Preparations :</b></p> <p>Kofta curry, rogan josh, mutton chilli fry, mutton palak, vindaloo murgh masala, brain masala, Tandoori chicken,</p> | <b>1</b>             |

|          |  |          |
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|          | chicken curry, prawn curry, fish curry   |          |
| <b>3</b> | <p><b>Vegetable Preparations :</b></p> <p>Alu matar, alu palak, alu dal, fried vegetable, palak paneer, vegetable kofta, vegetable kurma, vegetable au gratin.</p> <p><b>Salads :</b></p> <p>Tossed, Russian, mouled, decorative dressing-mayonnaise, kuchumbers, raitas-boondi, salad dressings – mayonnaise, Italian French etc</p> <p><b>Soups –</b> clear cream, chowder, mixed veg., tomato cream, carrot, and accompaniments, cream, mulligatawny, minestrone, madras, consumers’ – chicken, meat, coin soup, spinach soup, gazpacho chowder, sauces – white sauce, cheese sauce, mayonnaise sauce, curry sauce, Breads – Banana, high fibre bread and cookies, bread sticks, buns.</p> <hr/> <p><b>Snacks :</b></p> <p>Variety of sandwiches, veg. puff, fried snacks, fermented and steamed snacks, vegetable pies, vegetable hamburgers, veg. &amp; meat loaf, chicken casserole doughnuts</p> <p><b>Sweets (Adapted for therapeutic purposes)</b></p> <p>Sheera, Ladoo, Shrikhand, Puranpoli, Kheer, Rasagulla, Kulfi, Fruit salad, Custard, Puddings, Jellies, Icecreams, Trifle, Bread Pudding, Coffee mousse, Gateau, Tarts</p> | <b>2</b> |