

FOOD PRODUCTION PRACTICALS

100 marks

Practical 1

Identification of equipments and its uses
Cuts of vegetables (demo followed by practice by students)

Practical 2

Different types of egg preparations

Practical 3

Demo of Stocks and preparation time (White, Brown, Fish, Vegetable Stock)
Preparation of soups based on each stock

Practical 4

Demo of sauces of 6 mother sauces
Preparation of dishes based on sauces

Practical 5

Demo of Sandwiches
Cole slaw & French Fries

Practical 6

Preparation of Indian Snacks (Batatawada, Cutlet, Samosa), Tamarind & Coconut chutney

Practical 7

Preparation of Potato bhaji, Sheera and Puris

Practical 8

Preparation of Jeera rice, Dal fry, Tomato-onion cachumber, Cabbage foogath, Seviyan kheer

Practical 9

Preparation of Kadai Paneer, Chapattis, Phulkas, Gajar Halwa

Practical 10

Preparation of Caldo Verde, Goan Fish curry, Boiled rice, Pinagre

Practical 11

Preparation of Chicken Xacutti, Green peas pulao, Tossed salad, Alle belle

Practical 12

Cream of Spinach soup, Chicken Cafreal, Crème Caramel

Practical 13

Consomme with different garnishes, Fish Orly with Maitre d hotel butter, Caesar salad

Practical 14

Sweet corn soup, Chilly chicken, Veg fried rice, Hakka noodles, Date Pancake

Practical 15

Chicken Chettinad, Malabari Paratha, Payasam