

FOOD PRODUCTION THEORY

50 marks

UNIT 1: KITCHEN ORGANISATION (10 marks)

- Layout of a kitchen (diagram of an actual kitchen layout)
- Hierarchy of department & kitchen
- Duties & Responsibilities of kitchen staff
- Co-corporation with other departments.

UNIT 2: AIMS AND OBJECTIVES OF COOKING FOOD (10 marks)

- Aims and objectives of cooking
- Techniques used in pre-preparation
- Techniques used in preparation
- Culinary Terms
- Action of heat on Proteins, fats, Carbohydrates, Minerals & Vitamins

UNIT 3: METHODS OF COOKING (10 marks)

- Classification of Methods of Cooking
- Conduction, Convection, Radiation
- Textures of Food

UNIT 4: STOCKS & SOUPS (10marks)

Different Types of Stocks

- Definitions
- Points to be considered while preparing stocks

Classification of Soups

- Definitions, thickening agents (roux, beurre manie etc)
- International Soups and their countries (composition, garnishes)
- Special points for sauces and preparation of soups
- Commonly used garnishes
- Names of few Indian soups (composition, garnishes)

UNIT 5: SAUCES (10 marks)

- Definition
- Classification
- Derivatives
- Thickening Agent
- Functions of Sauces
- Names of some dishes where the different sauces can be used.