

Module Title: Culinary Operations (Practical)**Module Code: B1192****Level: BAICA – 1st Semester...Lesson Plan**

S. No.	Unit	Topic/Activities
1	Kitchen Orientation	<ol style="list-style-type: none">1. Kitchen Hierarchy2. Kitchen Layout3. Introduction to Small Equipment and Heavy Equipment4. Knife Handling
2	Kitchen Hygiene	<ol style="list-style-type: none">1. Orientation with Kitchen Chemicals2. Sanitary Materials, Sanitary Equipment and Devices3. Cleaning Procedure4. Food Safety Systems Followed in the Kitchen5. HACCP Guidelines
3	Orientation & Identification with Herbs and Spices	<ol style="list-style-type: none">1. Fresh Herbs & Spices2. Dried Herbs & Spices3. General Guidelines about Usage, Storage, Differences4. Blind Fold Tasting Session5. Handling Fresh Herbs
4	Identification & Fabrication of Vegetables	<ol style="list-style-type: none">1. Leafy Greens: Lettuce, Spinach, Kale, Collard Greens2. Root Vegetables: Carrot, Beets, Potatoes, Radishes3. Stem Vegetables: Asparagus, Celery4. Flower Vegetables: Broccoli, Cauliflower, Artichoke5. Bulb Vegetables: Onion, Garlic, Leeks6. Tuber Vegetables: Sweet Potatoes, Yams, Cassava, Taro7. Seed Vegetables: Peas, Beans8. Basic Cuts: Peeling, Slicing, Chopping, Julienne, Brunoise, Jardiniere, Bretonne, Macedoine, Payassanne, Chateaux, Paring, French Fry, Shredding, Mire-Poix
5	Perishable (Non-vegetarian) Products – Identification & Fabrication	<ol style="list-style-type: none">1. Fish & Shellfish2. Poultry3. Games4. Red Meat5. Fabrication of Fish6. Fabrication of Poultry & Games7. Fabrication of Red Meat
6	Methods of Cooking	<ol style="list-style-type: none">1. Dry Medium: Baking, Broiling, Smoking2. Fat Medium:<ol style="list-style-type: none">a. Roasting: Spit, Pot, Ovenb. Grilling: Barbecue, Salamanderc. Frying: Deep, Shallow, Stir

		<ol style="list-style-type: none"> 3. Moist Medium: <ol style="list-style-type: none"> a. Boiling b. Steaming c. Poaching d. Blanching e. Stewing f. Braising g. Poelling
7	Stock	<ol style="list-style-type: none"> 1. White Stock 2. Brown Stock 3. Fish Stock 4. Vegetable Stock 5. Emergency Stock
8	Roux	<ol style="list-style-type: none"> 1. White Roux 2. Blond Roux 3. Brown Roux 4. Beurre Manie 5. Miscellaneous Thickening Agents
9	Mother Sauce	<ol style="list-style-type: none"> 1. Bechamel (White) Sauce: <ol style="list-style-type: none"> a. Ten Possible Derivatives 2. Velouté (Off-white) Sauce: <ol style="list-style-type: none"> a. Ten Possible Derivatives
10	Mother Sauce	<ol style="list-style-type: none"> 1. Espagnole (Brown) Sauce: <ol style="list-style-type: none"> a. Ten Possible Derivatives 2. Tomate (Tomato) Sauce: <ol style="list-style-type: none"> a. Ten Possible Derivatives
11	Mother Sauce	<ol style="list-style-type: none"> 1. Mayonnaise (Cold) Sauce: <ol style="list-style-type: none"> a. Ten Possible Derivatives 2. Hollandaise (Warm) Sauce: <ol style="list-style-type: none"> a. Ten Possible Derivatives
12	Soup	<ol style="list-style-type: none"> 1. Two Varieties of Puree Soup 2. Two Varieties of Cream Soup 3. Two Varieties of Velouté Soup 4. Two Varieties of Cold Soup
13	Soup	<ol style="list-style-type: none"> 1. Two Varieties of Bisque Soup 2. Two Varieties of Chowder Soup 3. Two Varieties of Consommé Soup 4. Two Varieties of Broth Soup
14	Egg Cookery	<ol style="list-style-type: none"> 1. Omelette (Cheese/Masala) 2. Fluffy Omelette 3. Spanish Omelette 4. Fried Egg (Sunny Side Up/Double)

		<ol style="list-style-type: none"> 5. Poached Egg 6. Steamed Egg 7. Coddled Egg 8. Baked Egg 9. Boiled Egg (Full/Half) 10. Scrambled Egg 11. Egg Akuri
15	Cheese	<ol style="list-style-type: none"> 1. Types of Cheese 2. Accompaniments of Cheese 3. How to Set a Cheese Board 4. How to Set a Cheese Platter 5. Pairing Cheese with Wine
16	Breakfast Cookery	<p>English Breakfast</p> <ol style="list-style-type: none"> a. Sausage b. Bacon Rashers c. Baked Beans on Toast d. Mushroom e. Tomatoes f. Eggs to Order g. English Breakfast Rolls h. Coffee/Tea
17	Breakfast Cookery	<p>American Breakfast</p> <ol style="list-style-type: none"> a. Fresh Fruit Juice b. Breakfast Rolls c. Bacon Rashers d. Hash Brown Potato e. Eggs to Order f. Ham g. Sausage h. Cheese Board i. Oatmeal j. Waffle k. Fresh Fruits l. Coffee/Tea
18	Menu 1	<p>Indian Cuisine</p> <ol style="list-style-type: none"> 1. Main Course with Starch, Vegetables and Accompaniments 2. Salad
19	Menu 2	<p>Indian Cuisine</p> <ol style="list-style-type: none"> 1. Starter 2. Main Course with Accompaniment 3. Dessert