

Module Title: Advanced Gastronomy**Module Code: B1195****Level: BAICA – 3rd Semester...Lesson Plan**

S. No.	Unit	Topic/Activities
1	Understanding Gastronomy	<ol style="list-style-type: none">1. What is Gastronomy?2. The History of Gastronomy3. Gastronomy and Culture4. The Science of Taste5. Gastronomy and Sustainability6. Gastronomy and Health7. The Future of Gastronomy
2	Modernist Gastronomy: Techniques & Methods	<ol style="list-style-type: none">1. Introduction to Modernist Cuisine2. Molecular Gastronomy: The Science Behind the Flavour3. Sous-Vide Cooking4. Liquid Nitrogen: Cryogenic Transformation5. Emulsification6. Spherification7. Foams and Airs8. Dehydration & Freeze Drying9. Culinary 3D Printing
3	Larder & Garde Manger	<ol style="list-style-type: none">1. Introduction to Larder and Garde Manger2. The Role of Larder in Food Production3. Larder Layout4. Duties and Responsibilities of Garde Manger5. Storing and Preserving6. Larder Control7. Charcuterie and Terrines8. Salad, Sandwiches and Canapes9. Plating and Presentation Techniques10. The Importance of Hygiene and Safety11. Sausage12. Salame13. Ham14. Bacon15. Pate/Galantine/Roulades16. Aspic17. Foie Gras
4	Advanced Bakery Preparation	<ol style="list-style-type: none">1. Cocoa2. Chocolate

		<ul style="list-style-type: none"> 3. Coffee 4. Tea 5. Cream 6. Frozen Dessert
5	Cost Management	<ul style="list-style-type: none"> 1. Components of Cost 2. Behaviour of Cost 3. Fixed Cost 4. Variable Cost 5. Semi-Variable Cost 6. Cost Control 7. Factors Responsible for Losses 8. Food Operating Cycle 9. Tools for Food Operating Control 10. Control Process 11. General Methods for Controlling Cost 12. Break Even Analysis 13. Yield Management 14. Yield Percentage 15. Yield Grade 16. The Purchasing Cycle 17. Important Steps of Purchasing 18. Buying Methods 19. Principles of Purchasing 20. Purpose of Control 21. Checklist for Control
6	Invalid Cooking	<ul style="list-style-type: none"> 1. Introduction to Invalid Cooking 2. Points Considered While Cooking for the Invalids 3. Thumb Rule 4. Menu Planning Techniques 5. Types of Diet
7	Influence of Food Flavour	<ul style="list-style-type: none"> 1. Introduction 2. What is Taste? 3. Types of Taste 4. Flavour and its Type 5. Difference between Flavour and Aroma