

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

S. No.	Unit	Topic/Activities
1	Understanding Gastronomy	<ol style="list-style-type: none"><li>1. What is Gastronomy?</li><li>2. The History of Gastronomy</li><li>3. Gastronomy and Culture</li><li>4. The Science of Taste</li><li>5. Gastronomy and Sustainability</li><li>6. Gastronomy and Health</li><li>7. The Future of Gastronomy</li></ol>
2	Modernist Gastronomy: Techniques & Methods	<ol style="list-style-type: none"><li>1. Introduction to Modernist Cuisine</li><li>2. Molecular Gastronomy: The Science Behind the Flavour</li><li>3. Sous-Vide Cooking</li><li>4. Liquid Nitrogen: Cryogenic Transformation</li><li>5. Emulsification</li><li>6. Spherification</li><li>7. Foams and Airs</li><li>8. Dehydration &amp; Freeze Drying</li><li>9. Culinary 3D Printing</li></ol>
3	Larder & Garde Manger	<ol style="list-style-type: none"><li>1. Introduction to Larder and Garde Manger</li><li>2. The Role of Larder in Food Production</li><li>3. Larder Layout</li><li>4. Duties and Responsibilities of Garde Manger</li><li>5. Storing and Preserving</li><li>6. Larder Control</li><li>7. Charcuterie and Terrines</li><li>8. Salad, Sandwiches and Canapes</li><li>9. Plating and Presentation Techniques</li><li>10. The Importance of Hygiene and Safety</li><li>11. Sausage</li><li>12. Salame</li><li>13. Ham</li><li>14. Bacon</li><li>15. Pate/Galantine/Roulades</li><li>16. Aspic</li><li>17. Foie Gras</li></ol>
4	Advanced Bakery Preparation	<ol style="list-style-type: none"><li>1. Cocoa</li><li>2. Chocolate</li></ol>

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