

**Module Title: Advance Culinary Artistry (Practical)****Module Code: B1186****Level: BAICA – 3<sup>rd</sup> Semester...Lesson Plan**

S. No.	Unit	Topic/Activities
1	Basic Indian Paste	<ul style="list-style-type: none"><li>• Boiled Onion Paste</li><li>• Brown Onion Paste</li><li>• Green Paste</li><li>• Ginger Garlic Paste</li><li>• White Paste North Indian</li><li>• White Paste Hyderabadi</li></ul>
2	Basic Indian Gravy	<ul style="list-style-type: none"><li>• Brown Gravy Tomato Puree Based</li><li>• Brown Gravy Sour Curd Base</li><li>• White Gravy North Indian Style</li><li>• White Gravy Hyderabadi Style</li><li>• Green Gravy</li><li>• Makhni Gravy</li><li>• Kadhai Gravy</li></ul>
3	Menu 1	<ul style="list-style-type: none"><li>• Indian Shorba</li><li>• Main Course (Brown Gravy Tomato Puree Base) with Accompaniments and Carbohydrate</li></ul>
4	Menu 2	<ul style="list-style-type: none"><li>• Indian Tandoori Starter</li><li>• Main Course (Makhni Gravy, White Gravy North Indian and Green Gravy) with Accompaniments and Carbohydrate</li></ul>
5	Menu 3	<ul style="list-style-type: none"><li>• Deep Fried Starter</li><li>• Main Course (White Gravy Hyderabadi) with Accompaniments and Carbohydrate</li></ul>
6	Menu 4	<ul style="list-style-type: none"><li>• Tandoori Starter</li><li>• Main Course (Kadhai gravy) with Accompaniments and Carbohydrate</li></ul>
7	Menu 5	<ul style="list-style-type: none"><li>• Indian Classic Kebab</li><li>• Main Course (Brown Gravy Sour Curd Base) with Accompaniments and Carbohydrate</li></ul>
8	Menu 6	<ul style="list-style-type: none"><li>• Indian Soup</li><li>• Main Course (Brown Gravy Tomato Puree Base) with Accompaniments and Carbohydrate</li></ul>
9	Menu 7	<ul style="list-style-type: none"><li>• Vegetarian Tandoori Starter</li><li>• Main Course (Brown Gravy Tomato Puree Base) with Accompaniments and Carbohydrate</li></ul>

10	Menu 8	<ul style="list-style-type: none"> <li>Indian Desserts Sugar Syrup Based</li> </ul>
11	Menu 9	<ul style="list-style-type: none"> <li>Indian Desserts Milk Based</li> </ul>
12	Menu 10	Chinese Cuisine: <ul style="list-style-type: none"> <li>Dim Sum</li> <li>Main Course with Accompaniments and Carbohydrate</li> <li>Desserts</li> </ul>
13	Menu 11	Chinese Cuisine: <ul style="list-style-type: none"> <li>Soup</li> <li>Main Course (Hot Pot Bowl) with Accompaniments and Carbohydrate</li> <li>Dessert</li> </ul>
14	Menu 12	Chinese Cuisine: <ul style="list-style-type: none"> <li>Soup</li> <li>Main Course with Accompaniments and Carbohydrate</li> </ul>
16	Menu 13	Nepali Cuisine: <ul style="list-style-type: none"> <li>Thakali Mutton Thali</li> </ul>
17	Menu 14	Nepali Cuisine: <ul style="list-style-type: none"> <li>Thakali Chicken Thali</li> </ul>
18	Menu 15	Nepali Cuisine: <ul style="list-style-type: none"> <li>Thakali Vegetarian Thali</li> </ul>
19	Menu 16	Japanese Cuisine Demonstration: <ul style="list-style-type: none"> <li>Sushi</li> <li>Sashimi</li> <li>Ngiri</li> </ul>