

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

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

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