

Module Title: Intermediate Kitchen Operations (Practical)**Module Code: B1194****Level: BAICA – 2nd Semester...Lesson Plan**

S. No.	Unit	Topic
1	Menu 1	<ul style="list-style-type: none">• Puree Soup• Main Course (Fish) with Accompaniments (Mayonnaise & Bechamel Sauce)
2	Menu 2	<ul style="list-style-type: none">• Cold Soup• Main Course (Chicken Filleting) with Accompaniments (Mayonnaise Sauce)
3	Menu 3	<ul style="list-style-type: none">• Complex Salad with Dressing• Main Course (Chicken) with Accompaniments (Cooking Starch)
4	Menu 4	<ul style="list-style-type: none">• Classical Sald with Dressing• Main Course (Stuffing Chicken Breast) with Accompaniments (Baking Starch)
5	Menu 5	<ul style="list-style-type: none">• Consommé Soup• Starter (Pasta Salad)• Main Course with Accompaniments (Spatchcock)
6	Menu 6	<ul style="list-style-type: none">• Consommé Soup• Main Course (Chicken) with Accompaniments (Crumbing)
7	Menu 7	<ul style="list-style-type: none">• Bisque Soup• Main Course (Red Meat Steak) with Accompaniments
8	Menu 8	<ul style="list-style-type: none">• Velouté Soup• Fish Course with Accompaniments (Crumbing of Fish)
9	Menu 9	<ul style="list-style-type: none">• Broth Soup• Starter• Main Course with Accompaniments (Cooking with White Sauce)
10	Menu 10	<ul style="list-style-type: none">• International Soup• Classical Red Meat Dish with Accompaniments
11	Menu 11	<ul style="list-style-type: none">• Starter• Handmade Pasta• Cooking Cold Cuts• Dessert
12	Menu 12	<ul style="list-style-type: none">• Classical Hors'doeuvre• Main Course with Accompaniment (Vegetarian Cooking)• Dessert
13	Menu 13	<ul style="list-style-type: none">• International Soup

		<ul style="list-style-type: none"> • Main Course with Accompaniments • Vegetables
14	Menu 14	<ul style="list-style-type: none"> • Basic Bakery Preparation: Breads and Bread Rolls
15	Menu 15	<ul style="list-style-type: none"> • Muffin • Cup Cake • Bagel
16	Menu 16	<ul style="list-style-type: none"> • Baguette • Bread Stick • Puff Pastry Dough
17	Menu 17	<p>Using Puff Pastry Dough</p> <ul style="list-style-type: none"> • Croissant • Palmier • Cheese Straw • Vol-au-vent • Danish Pastry
18	Menu 18	<p>Cake Method Demonstration</p> <ul style="list-style-type: none"> • Sugar Batter Method • Flour Batter Method • Genoise • Fatless • Emulsified
19	Menu 19	<ul style="list-style-type: none"> • Ciabatta • Coffee Mousse • Lemon Souffle • Papaya Bavarois
20	Menu 20	<ul style="list-style-type: none"> • Savarin • Pavlova • Hot Cross Bun • Choux Pastry – Eclairs
21	Menu 21	<ul style="list-style-type: none"> • Lemon Tart • Marble Custard • Cream Caramel • Panacotta
22	Menu 22	<ul style="list-style-type: none"> • Scones • Ice-box Cookies • Chocolate Chip Cookies
23	Menu 23	<ul style="list-style-type: none"> • Melting Moments • Golden Goodies • Swiss Roll

24	Examination	Each group of students will be asked to prepare a two course meal with proper accompaniments.
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