

Module Title: Mastery of Global Cuisine (Practical)**Module Code: B2219****Level: BAICA – 4th Semester...Lesson Plan**

S. No.	Unit	Topic/Activities
1	French Cuisine	1. Horsd'oeuvre 2. Potage 3. Roti 4. Entremet
2	British Cuisine	1. Appetiser 2. Fish 3. Red Meat 4. Savoury
3	Lebanese Cuisine	1. Horsd'oeuvre 2. Potage 3. Entree 4. Entremet
4	Italian Cuisine	1. Antipasto 2. Primo 3. Secondo 4. Dessert
5	Mexican Cuisine	1. Sopa 2. Pescado 3. Plato Principal 4. Postre
6	German Cuisine	1. Appetizer (Vorspeise) 2. Soup (Suppe) 3. Main Course (Hauptgericht) 4. Dessert (Nachspeise)
7	Greek Cuisine	1. Appetizer (Ορεκτικό) 2. Main Course (Κυρίως Πιάτο) 3. Vegetables (Lachaniká) 4. Dessert (Επιδόρπιο)
8	Thai Cuisine	1. Appetizer (ของทานเล่น) 2. Soup (ต้ม) 3. Main Course (อาหารหลัก) 4. Dessert (ของหวาน)
9	Moroccan Cuisine	1. Starter (المقبلات) 2. Main Course (الرئيسي الطبق) 3. Vegetables (خضروات)

		4. Dessert (الحلويات)
10	Caribbean Cuisine	1. Appetiser 2. Fish 3. Main Course 4. Dessert
11	Azerbaijani Cuisine	1. Appetizer (İşikliq) 2. Soup (Çörək) 3. Main Course (Dolma) 4. Dessert (Dəsərt)
12	Portuguese Cuisine	1. Appetizer (Entrada) 2. Soup (Sopa) 3. Main Course (Plato Principal) 4. Dessert (Sobremesa)
13	Street Food	1. Tacos (Mexico) 2. Banh Mi (Vietnam) 3. Poutine (Canada) 4. Pierogi (Poland)
14	Barbecue and Spit Roasting	1. Argentinian Asado (Argentina) 2. South African Braai (South Africa) 3. Char Siu (China)