

**BHARATHIAR UNIVERSITY : COIMBATORE****PG Diploma in Garde Manger and Cruise Line Services  
(School of Distance Education)****DURATION: 1 YEAR****ELIGIBILITY: 12<sup>TH</sup> WITH 3 YEAR DIPLOMA OR DEGREE IN CATERING &  
HOTEL MANAGEMENT****For the Candidates admitted from the year 2010-2011****SCHEME OF EXAMINATIONS**

	SUBJECT AND PAPER	EXAMINATIONS	
		DURATION	MARKS
Paper I	Introduction to Culinary Arts	3	100
Paper II	Kitchen Organization and Planning	3	100
Paper III	Practicality of Cooking	3	100
Paper IV	Garde Manger	3	100
Paper V	International Cuisine	3	100
Paper VI	Practical Cooking	3	100
	Total		600

**Paper I - Introduction to Culinary Arts**

**Unit 1 Culinary History**

- + Origins of modern cookery
- + Modern development in equipments and technology
- + Selection of equipment and manufacture
- + List of equipment and manufacture
- + Service
- + Cuisine
- + The menu
- + Marketing considerate in planning menu
- + Cooking an art and science

**Unit 2 Catering Science**

- + Hygiene in the industry
- + Pest control
- + Management and sanitation
- + Microbiology
- + Sanitary food handling
- + HACCP
- + Language of the kitchen
- + Mise en Place
- + Weights and measurements
- + The recipe
- + Recipe structure
- + Converting recipes

**Unit 3 Definition of foods**

- + Proteins'
- + Carbohydrates
- + Fats and oils
- + Water
- + Vitamins and minerals
- + Effects of heat on foods
- + Types of heat transfer
- + Methods of cooking
- + Emulsion
- + Flavoring of foods

**Unit 4 Flavoring agents in cooking**

- + Herbs and spices-definition
- + Seasoning agents
- + Charactericrts of flavoring agents
- + Nutritional tips
- + Storage and handling
- + Flavoring in cooking

- + Wines-types and definitions
- + Cooking with wines and alcohol
- + Vinegars
- + Marinades-types and definition

### **Unit 5 Baking**

- + Principals of baking
- + Baking ingredients
- + Usage of fats in baking
- + Milk and its contribution in baking
- + Bread making
- + Methods of baking
- + Temperature and baking

### **Reference**

Understanding cooking- Lundberge & Kotschevar  
Professional Bakery- Wyne Gisseleng

## **Paper II - Kitchen Organization and Planning**

### **Unit 1 Hierarchy of kitchen department**

- + Introduction
- + Classical kitchen brigade
- + Organizational structure of the kitchen
- + Modern staffing in various category hotels
- + Duties and responsibilities of various chefs
- + Coordination with other departments
- + Equipments used in the kitchen

### **Unit 2 Kitchen management cost control**

- + Food costing and Menu Pricing
- + Cost control cycle/control procedures
- + Portion control
- + Maintaining food cost control
- + Break even analysis

### **Unit 3 Stores management**

- + Stores layout and planning
- + Standard purchasing
- + Purchase specification
- + Dealing with suppliers
- + Storage systems
- + Inventories and systems
- + Records and documents
- + Computerized material and handling systems

**Unit 4 Kitchen Management of kitchen stewarding**

- + Importance of kitchen stewarding
- + Organization of kitchen stewarding department
- + Equipment found in kitchen stewarding department
- + Hierarchy and staffing in kitchen stewarding department
- + Garbage disposal

**Unit 5 Layout of kitchen department**

- + Introduction
- + General layout
- + Layout of commissary
- + Layout of main kitchen
- + Layout of butchery
- + Layout of garde manger
- + Layout of bakery and confectionery

**Reference:**

Professional cookery-Wyne Gisseleng

**Paper III - Practicality of Cooking**

**Unit 1 Milk and Dairy products**

- + origins of dairy
- + unfermented dairy products
- + fresh fermented milks and creams
- + cheese
- + structure of the egg
- + quality, safety and handling
- + egg cooking
- + basic egg dishes
- + custards, creams and egg foams

**Unit 2 Meats**

- + structure and quality
- + meat spoilage and storage
- + cooking meat-methods
- + offal's
- + poultry
- + beef and veal
- + pork and its products
- + lamb and mutton

**Unit 3 Fish and shellfish**

- + seafood and health
- + anatomy and qualities of fish
- + cooking fish and shellfish
- + classification of fish
- + international fish
- + types of fish cookery
- + storage of fish
- + purchasing of fish

**Unit 4 Vegetables and Fruits**

- + classification and types
- + factors in preparation
- + methods of preparation
- + nutritional tips
- + cuts
- + storage of vegetables
- + controlling color changes
- + controlling flavor changes
- + grains and cereals classification
- + legumes(Peas and Beans)
- + Nuts and other oil rich seeds

**Unit 5 Sauces**

- + Stocks
- + Types and basic preparation
- + History of sauces
- + Mother sauces and their derivatives
- + Different types of thickening agent
- + Soups and its classifications
- + International soups
- + Classification of fruits
- + Cooking fruit and fruit sauces

Reference

Top Chef: The Cookbook-Krissoff Lianna

The art and science of culinary preparations-Jerald W.Chesser

On food and cooking-Harold McGee

**Paper IV - The Garde Manger****Unit 1 Larder Theory**

- + Layout
- + Duties and responsibilities of larder chef
- + Larder terms
- + Larder control

**Unit 2 Charcutiere Sausage**

- + Introduction
- + Sausage type and varieties
- + Casing types and varieties
- + Fillings type and varieties
- + Additives and preservatives used in sausage making
- + Types of force meats
- + Preparations and uses of forcemeats

**Unit 3 Brines cures and marinades**

- + types of preparation of brines
- + methods of curing
- + types of marinades and uses
- + difference between brines, cures and marinades

**Units 4 Ham Bacon & Gammon**

- + cuts of ham pork bacon and gammon
- + differences between ham bacon and gammon
- + processing of ham bacon and green bacon
- + ballontiens
- + Pates and Galantine
- + types and making of pates
- + commercial pate and pate maison
- + truffle sources, cultivation, uses and types of truffle
- + types of making galantine
- + types of mouse
- + preparation of mouse and mousseline
- + differences between mouse and mousseline
- + meaning, types, making and uses of chaud froid
- + aspic and jelly
- + making and uses

**Unit 5 Presentation**

- + carving
- + tallow sculpture
- + fruit and vegetable display
- + pastillage
- + classification of appetizers
- + examples of appetizers

- + historic importance of culinary garnishes
- + explanation of different garnishes
- + classical garnishes

### Reference

The Larder Chef: Food Preparation and Presentation-Leto M.J

## Paper V - International Cuisine

**Unit 1** Geographical location, historical background, staple food with regional influences specialties, recipes, equipments use in relation to:

- + great Britain
- + France

**Unit 2** geographical locations, historical background, staple food with regional influences specialties, recipes, equipments use in relation to:

- + Spain and Portugal
- + Germany
- + Middle east
- + Italy

**Unit 3** geographical locations, historical background, staple food with regional influences specialties, recipes, equipments use in relation to:

- + Scandinavia
- + Russia

**Unit 4** geographical locations, historical background, staple food with regional influences specialties, recipes, equipments use in relation to:

- + **Preparation of 5 course menus for the following places**
- + Spain
- + Portugal

**Unit 5** geographical locations, historical background, staple food with regional influences specialties, recipes, equipments use in relation to:

- + Japanese
- + Cantonese cooking
- + Peking
- + Shanghai
- + Mongolian
- + Sichuan

### References:

30 Secrets of the World's Healthiest Cuisines: Global Eating Tips and Recipes from China, France, Japan, the Mediterranean, Africa, and Scandinavia-Jonas Stevens.

## **PAPER VI - PRATICAL COOKING**

### **Introduction to practical cookery (Practical)**

- + Basic cuts of vegetables
- + Cuts of chicken
- + Cuts of meats
- + Cuts of fish
- + Preparations of stocks
- + Preparations of sauces
- + Egg preparations
- + Hors d oeuvres
- + Preparation of marinades
- + Presentation techniques
- + Ballontines, Pates, Terrines
- + Salads and Sandwiches
- + Cold cuts
- + Charcuteria preparations
- + Fruits and preparation methods
- + Desserts preparations
- + Chocolate
- + Preparation of 5 course menus form
- + Peking
- + Sichuan
- + Cantonese
- + Shanghai
- + Russia
- + France
- + Britain
- + Italy

### References

The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional-Rinsky Glenn

The Professional Chef-Culinary Institute of America