



DEPARTMENT OF TOURISM AND HOTEL MANAGEMENT

VALUE ADDED COURSE

- ✚ **COURSE NAME : COLD KITCHEN FOODS AND PRESERVATION**
- ✚ **COURSE CODE : THMCKFP03**
- ✚ **DURATION : 30 Hours**
- ✚ **TARGET PARTICIPANTS : B.Sc., (CS&HM) STUDENTS**

OBJECTIVES:

- To learn techniques and prepare various types of Hors d'oeuvres.
- Learn to make various types of sandwiches, salads.
- Learn to do Butchery work.
- Learn to do cold cuts, vegetable carving, fruit carving, butter carving and ice carving.
- To support cooking processes that does not require heat.



LEARNING OUTCOMES:

- Able to handle Garde Manger section and make decorative stage for buffet and any side service.
- Prepare a variety of cold dishes commonly prepared in Garde manger departments.
- Understand Garde manger preparation, cooking, and Presentation techniques.
- Can Prepare all cold food according to recipes, guidelines and standards.
- Able to delegate and assist in preparing of cold food items like salads, sushi, cold cuts, salad dressing etc.

SUMMARY OF THE CONTENTS:

“Cold Kitchen Work” course is designed to provide students with an understanding of the cold food preparation and techniques involved in the cuts of meat and vegetables in Larder department. The course aims to equip students with the necessary knowledge and skills to work in the Hotel industry, cruises, or start their own Hotel business.

DETAILS OF THE COURSE COORDINATOR:

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DEPARTMENT OF TOURISM AND HOTEL MANAGEMENT,
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VALUE ADDED COURSE					
Course Code	THMCKFP03	COLD KITCHEN FOODS AND PRESERVATION			Hours:30
Unit -I					
Objective 1	To learn techniques and prepare various types of Hors d'oeuvres.				
Larder department: Essential of Larder department- Hierarchy of Larder staff- Duties and responsibilities of larder staff- Equipments and tools used in larder department- Floor plan or layout of a larder.					
Outcome1	Able to handle garde manger section and make decorative stage for buffet and any side service.				K4
Unit- I					
Objective 2	Learn to make various types of sandwiches, salads.				
Sandwiches and Canapies Different sections of pantry salads, salad dressings, sandwiches canapés, Butchery – cuts of Beef, Lamb, force meat of beef casings, sausages, and salami.					
Outcome2	Prepare a variety of cold dishes commonly prepared in garde manger departments.				K3
Unit –III					
Objective 3	Learn to do Butchery work.				
Cold Cuts: Cold food preparations, Presentation of hors d'oeuvres, aspic, choud froid, force meat of fish, casings, cold cuts – pates, fish terrine, fish mousse.					
Outcome3	Understand garde manger preparation, cooking, and Presentation techniques.				K2
Unit- IV					
Objective 4	Learn to do cold cuts, vegetable carving, fruit carving, butter carving and ice carving.				
Charcutiere: Chicken – Galantines , Making of Galantines, Types of Galantines, Ballotines, Quenelles Etc – Pork – Ham , Bacon & Gammon, Uses of different cuts of Pork.					
Outcome4	Prepares all cold food according to recipes, guidelines and standards.				K3
Unit- V					
Objective 5	To support cooking processes that does not require heat.				
Carving: Other Part of larder work Ice carving, Ice carving Equipments & Tools , Veg Carving , Fruit Carving displays , Tallow Sculpture , Jelly logo and Thermacol work.					
Outcome 5	Delegates and assists in preparing of cold food items like salads, sushi , cold cuts, salad dressing etc.				K6
Suggested Readings: The Professional Chef (Tv Edition) – Le Roi A.polsom Larousse Gastronomique – Cookery Encyclopedia – Paul Hamyin Chef Manual of Kitchen Management – John Fuller Le Repertoire de la cuisine – Jaggi Ceon & Sons Practical Cookery – Ronald Kinton & Victor Ceserani – Hodder Stoughton Contemporary Cookery- Caserani & Kinton and Foskett The Cook's Companion – Josceline Dimbleby, World Book International Inc. Food Lover's Companion, Sharon Tyler Herbst, Barroon's Educational Series.					
Online resources: Website: https://books.google.co.in/books/about/Professional_Garde_Manger.html id=HEl6J-fr9kIC&redir_esc=y Website: https://www.ihmnotes.in/assets/Docs/Books/Garde_Manger.pdf Website: https://www.wiley.com/en-us/Garde+Manger%3A+The+Art+and+Craft+of+the+Cold+Kitchen%2C+4th+Edition-p-9781118692592					
K1-Knowledge	K2-Understanding	K3-Apply	K4-Analyze	K5-Evaluate	K6-Create
Course designed by: Mrs. G.Jenifa					

Mapping Course Outcome VS Programme outcomes

CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S (3)	M (2)	S (3)	M (2)	S (3)	S (3)	S (3)	S (3)	M (2)	S (3)
CO2	S (3)	S (3)	S (3)	M (2)	S (3)	M (2)	S (3)	S (3)	M (2)	M (2)
CO3	S (3)	S (3)	S (3)	M (2)	S (3)	S (3)	S (3)	M (2)	S (3)	S (3)
CO4	S (3)	S (3)	S (3)	M (2)	S (3)	S (3)	S (3)	S (3)	M (2)	M (2)
CO5	S (3)	M (2)	S (3)	M (2)	S (3)	S (3)	S (3)	S (3)	S (3)	M (2)
W.AV	3	2.6	3	2	3	2.8	3	2.8	2.4	2.4

S –Strong (3), M-Medium (2), L- Low (1)

Mapping Course Outcome VS Programme Specific Outcomes

CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	S (3)	S (3)	S (3)	S (3)	S (3)
CO2	S (3)	M (2)	M (2)	S (3)	M (2)
CO3	S (3)	M (2)	S (3)	S (3)	S (3)
CO4	S (3)	S (3)	S (3)	S (3)	S (3)
CO5	M (2)	S (3)	S (3)	M (2)	S (3)
W.AV	2.8	2.6	2.8	2.8	2.8

S –Strong (3), M-Medium (2), L- Low (1)