

Vishnu Waman Thakur Charitable Trust's
Bhaskar Waman Thakur College of Science,
Yashvant Keshav Patil College of Commerce,
Vidhya Dayanand Patil College of Arts,
(VIVA College)



Fundamentals of Food Production and Patisserie (CC-FFPP)



Late Shri. Vishnu Waman Thakur Charitable
Trust's Bhaskar Waman Thakur College of Science
Yashvant Keshav Patil College of Commerce
Vidhya Dayanand Patil College of Arts

(VIVA College)
(Affiliated to University of
Mumbai) (NAAC ACCREDITED-'B)

DEPARTMENT OF HOTEL MANAGEMENT ORGANIZES

ADD-ON COURSE ON
**Fundamentals on Food
production and Patisserie**
Starts from 1st September 2018

Key highlights of the course

**Cake Icing
Chocolate making
Charcutarie
Plating**

Contact Us +91 96374 66668

LateShri. VishnuWamanThakurCharitableTrusted



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(NAACACCREDITED-'B'Grade,CGPA2.69)

DepartmentofHotel&Tourism management

FUNDAMENTALS OF FOOD PRODUCTION AND PATISSERIE

OBJECTIVES:

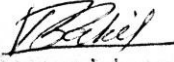
- To train students for better employment prospects.
- To educate students on basic to advance culinary skills.
- To give an overview of culinary specialties across the globe.
- To educate students on latest food trends.
- To educate students to display the cooked food in aesthetic manner.

Chapter no	Content of Syllabus (Theory)	Hours
1	Cake Icing Definition & Introduction Varieties of Icing Uses of Icing	3hrs
2	Chocolate Making History and sources Manufacturing and processing of chocolate Types of chocolates Tempering of chocolate Application of cocoa, butter and white chocolate	3hrs
3	Charcuterie Introduction to Charcuterie Brines–Cures–Marinades–Smoking Types, uses, differences Force meats Components of force meat Methods of making force meat Charcuterie Products 3.41 Galantine, Ballotine, Pates, Terrines 3.42 Mousse & Mousseline	4hrs

4	Plate Presentation Basic Elements of Food Presentation Colour Texture Shape Layout Simplicity Flavours Presentation Balance Portion Size Temperature–Hot/Cold Presenting Food for Service Garnishes Tools for Garnishing Types of Garnishing	4hrs
	Total	14hrs

Sr. No	Content of Syllabus (Practical)	Hours
1.	Cake Making & Icing Preparing sponge Whipping cream Filling layers Frosting Garnishing (chocolate, fruit, glaze)	4hrs
2	Chocolatier Melting/ Tempering Hand rolled truffles Chocolate garnishes Moulding chocolates Shapes & shading	4hrs
3	Charcuterie Preparation Preparation of Charcuterie products: Galantine Ballotine Pates Terrines Mousse & Mousseline.	4hrs
4	Plate Presentation Application of sauces. Preparing & plating edible garnishes. Incorporating different types of Presenting of different food components on plate.	4hrs

	Total	16hrs



**Mr. Vaibhav Patil Head,
Department of Hotel Management**