

1: Free Online Food Production Question Paper Practice and Preparation Tests

Topics Covered Culinomy. 1) History of cooking. Culinary trends Nouvelle cuisine & Molecular gastronomy.

Primary food processing[edit] These whole, dried bananas in Thailand are an example of primary food processing. Primary food processing turns agricultural products, such as raw wheat kernels or livestock, into something that can eventually be eaten. This category includes ingredients that are produced by ancient processes such as drying , threshing , winnowing , and milling grain, shelling nuts , and butchering animals for meat. Secondary food processing is the everyday process of creating food from ingredients that are ready to use. Baking bread , regardless of whether it is made at home, in a small bakery, or in a large factory, is an example of secondary food processing. History[edit] Food processing dates back to the prehistoric ages when crude processing incorporated fermenting, sun drying, preserving with salt , and various types of cooking such as roasting, smoking, steaming, and oven baking , Such basic food processing involved chemical enzymatic changes to the basic structure of food in its natural form, as well served to build a barrier against surface microbial activity that caused rapid decay. Evidence for the existence of these methods can be found in the writings of the ancient Greek , Chaldean , Egyptian and Roman civilizations as well as archaeological evidence from Europe, North and South America and Asia. These tried and tested processing techniques remained essentially the same until the advent of the industrial revolution. Examples of ready-meals also date back to before the preindustrial revolution, and include dishes such as Cornish pasty and Haggis. Both during ancient times and today in modern society these are considered processed foods. Michael Foods egg-processing plant in Wakefield, Nebraska Modern food processing technology developed in the 19th and 20th centuries was developed in a large part to serve military needs. In Nicolas Appert invented a hermetic bottling technique that would preserve food for French troops which ultimately contributed to the development of tinning, and subsequently canning by Peter Durand in Although initially expensive and somewhat hazardous due to the lead used in cans, canned goods would later become a staple around the world. Pasteurization , discovered by Louis Pasteur in , improved the quality and safety of preserved foods and introduced the wine, beer, and milk preservation. A form of pre-made split-pea soup that has become traditional In the 20th century, World War II , the space race and the rising consumer society in developed countries contributed to the growth of food processing with such advances as spray drying , evaporation , juice concentrates, freeze drying and the introduction of artificial sweeteners, colouring agents, and such preservatives as sodium benzoate. In the late 20th century, products such as dried instant soups, reconstituted fruits and juices, and self cooking meals such as MRE food ration were developed. By the 20th century, automatic appliances like microwave oven , blender , and rotimatic paved way for convenience cooking. In western Europe and North America, the second half of the 20th century witnessed a rise in the pursuit of convenience. Food processing companies marketed their products especially towards middle-class working wives and mothers. Frozen foods often credited to Clarence Birdseye found their success in sales of juice concentrates and " TV dinners ". Benefits and drawbacks[edit] Processed seafood - fish , squid , prawn balls and simulated crab sticks surimi Benefits of food processing include toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency. In addition, it increases yearly availability of many foods, enables transportation of delicate perishable foods across long distances and makes many kinds of foods safe to eat by de-activating spoilage and pathogenic micro-organisms. Modern supermarkets would not exist without modern food processing techniques, and long voyages would not be possible. Processed foods are usually less susceptible to early spoilage than fresh foods and are better suited for long-distance transportation from the source to the consumer. Fresh materials, such as fresh produce and raw meats, are more likely to harbour pathogenic micro-organisms e. Salmonella capable of causing serious illnesses. The extremely varied modern diet is only truly possible on a wide scale because of food processing. Transportation of more exotic foods, as well as the elimination of much hard labour gives the modern eater easy access to a wide variety of food unimaginable to their ancestors. Therefore, a large profit potential exists for the manufacturers and suppliers of processed food products. Individuals may see a benefit in convenience , but rarely see any direct financial cost benefit in using

processed food as compared to home preparation. Processed food freed people from the large amount of time involved in preparing and cooking "natural" unprocessed foods. In many families the adults are working away from home and therefore there is little time for the preparation of food based on fresh ingredients. The food industry offers products that fulfill many different needs: Modern food processing also improves the quality of life for people with allergies, diabetics, and other people who cannot consume some common food elements. Food processing can also add extra nutrients such as vitamins. Meat packages in a Roman supermarket Processing of food can decrease its nutritional density. The amount of nutrients lost depends on the food and processing method. For example, heat destroys vitamin C. Therefore, canned fruits possess less vitamin C than their fresh alternatives. The USDA conducted a study of nutrient retention in , creating a table of foods, levels of preparation, and nutrition. The health risks of any given additive vary greatly from person to person; for example using sugar as an additive endangers diabetics. As effects of chemical additives are learned, changes to laws and regulatory practices are made to make such processed foods more safe. Food processing is typically a mechanical process that utilizes extrusion, large mixing, grinding, chopping and emulsifying equipment in the production process. These processes introduce a number of contamination risks. Such contaminates are left over material from a previous operation, animal or human bodily fluids, microorganisms, nonmetallic and metallic fragments. Further processing of these contaminates will result in downstream equipment failure and the risk of ingestion by the consumer. A mixing bowl or grinder is used over time, metal parts in contact with food will tend to fail and fracture. This type of failure will introduce into the product stream small to large metal contaminants. Food manufacturers utilize industrial metal detectors to detect and reject automatically any metal fragment. Large food processors will utilize many metal detectors within the processing stream to reduce both damage to processing machinery as well as risk to consumer health. However, there are drawbacks to relying on a lot of heavily processed foods. Whole foods and those that are only minimally processed, like frozen vegetables without any sauce, tend to be more healthy. An unhealthy diet high in fat, added sugar and salt, such as one containing a lot of highly-processed foods, can increase the risk for cancer, type 2 diabetes and heart disease, according to the World Health Organization. Sodium is added to prevent spoilage, add flavor and improve the texture of these foods. Americans consume an average of 3, milligrams of sodium per day, which is way more than the recommended limit of 2, milligrams per day for healthy people, and more than twice the limit of 1, milligrams per day for those at increased risk for heart disease. The American Heart Association recommends women limit added sugars to no more than calories, or 25 grams, and men limit added sugars to no more than calories, or about Currently, Americans consume an average of calories from added sugars each day. For example, using high heat during processing can cause vitamin C losses. Another example is refined grains, which have less fiber, vitamins and minerals than whole grains. Eating refined grains, such as those found in many processed foods, instead of whole grains may increase your risk for high cholesterol, diabetes and obesity, according to a study published in " The American Journal of Clinical Nutrition " in December Trans fats[edit] Foods that have undergone processing, including some commercial baked goods, desserts, margarine, frozen pizza, microwave popcorn and coffee creamers, sometimes contain trans fats. This is the most unhealthy type of fat, and may increase your risk for high cholesterol, heart disease and stroke. The Dietary Guidelines for Americans recommends keeping your trans fat intake as low as possible. Processed foods also tend to be more allergenic than whole foods, according to a June "Current Opinion in Allergy and Clinical Immunology" article. Although the preservatives and other food additives used in many processed foods are generally recognized as safe, a few may cause problems for some individuals, including sulfites, artificial sweeteners, artificial colors and flavors, sodium nitrate, BHA and BHT, olestra, caffeine and monosodium glutamate. Performance parameters for food processing[edit] Factory automation - robotics palettizing bread When designing processes for the food industry the following performance parameters may be taken into account: Please improve it by verifying the claims made and adding inline citations. Statements consisting only of original research should be removed.

2: hotel management | hotel management courses | hotel management course

Food Production Operations is an activity of preparing food products on mass scale and all the operations pertaining to it. This tutorial introduces you to various cereals and pulses as well.

A large country, its population is second only to China, its languages are numerous and every state of which there are 28 and seven Union territories is unique in its traditions and very importantly, its food. In fact, food from one region may actually be totally alien to a person from another region! The common thread that runs through most Indian food though, is the use of numerous spices to create flavor and aroma. The culture of food Indians take their food very seriously. Cooking is considered an art and mothers usually begin to teach their daughters and pass down family recipes by show-and-tell, fairly young in life. Mealtimes are important occasions for family to get together. Most meals comprise of several dishes ranging from staples like rice and breads to meat and vegetables and rounded off with a dessert. In a lot of Indian homes, foods are made from scratch with fresh ingredients. For example, some families buy their favorite type of wheat, wash it, dry it in the sun and then take it in to a flourmill to have it ground into flour exactly the way they like, as opposed to buying flour from a store! This is changing in bigger cities where people have increasingly hectic lives and are happy to use ready-to-eat, pre-made ingredients. To eat meat or not to eat? To the western mind, India is perceived as largely vegetarian. This is not necessarily true. To a larger extent, religious beliefs as compared to personal preference dictate what a person cannot eat. For example, Islam forbids its followers from eating pork while a lot of Hindus do not eat beef. Followers of the Jain faith abstain from all meats and even avoid onions and garlic! The matter of influence Throughout history India has been invaded and occupied by other cultures and each has left its own mark on Indian cuisine. Some of the predominant influences have been: The diverse climate in the region, ranging from deep tropical to alpine, has also helped considerably broaden the set of ingredients readily available to the many schools of cookery in India. In many cases, food has become a marker of religious and social identity, with varying taboos and preferences for instance, a segment of the Jain population will not consume any roots or subterranean vegetables; see Jain vegetarianism. Around BC, sesame, eggplant, and humped cattle had been domesticated in the Indus Valley. By BC, turmeric, cardamom, black pepper and mustard were harvested in India. Many recipes first emerged during the initial Vedic period, when India was still heavily forested and agriculture was complemented with game hunting and forest produce. In Vedic times, a normal diet consisted of fruit, vegetables, meat, grain, dairy products and honey. Over time, some segments of the population embraced vegetarianism, due to ancient Hindu philosophy of ahimsa. This practice gained more popularity following the advent of Buddhism and a cooperative climate where variety of fruits, vegetables, and grains could easily be grown throughout the year. A food classification system that categorised any item as saatvic, raajsic or taamsic developed in Ayurveda. Each was deemed to have a powerful effect on the body and the mind Later, invasions from Central Asia, Arabia, the Mughal empire, and Persia, and others had a deep and fundamental effect on Indian cooking. Influence from traders such as the Arab and Portuguese diversified subcontinental tastes and meals. As with other cuisines, Indian cuisine has absorbed the new-world vegetables such as tomato, chilli, and potato, as staples. These are actually relatively recent additions. Islamic rule introduced rich gravies, pilafs and non-vegetarian fare such as kebabs, resulting in Mughlai cuisine Mughal in origin , as well as such fruits as apricots, melons, peaches, and plums. The Mughals were great patrons of cooking. Lavish dishes were prepared during the reigns of Jahangir and Shah Jahan. The Nizams of Hyderabad state meanwhile developed and perfected their own style of cooking with the most notable dish being the Biryani. During this period the Portuguese and British introduced foods from the New World such as potatoes, tomatoes, squash, and chilies as well as cooking techniques like baking. Elements A typical assortment of spices and herbs used in Indian cuisine The staples of Indian cuisine are rice, atta whole wheat flour , and a variety of pulses, the most important of which are masoor most often red lentil , chana bengal gram , toor pigeon pea or yellow gram , urad black gram and mung green gram. Pulses may be used whole, dehusked, for example dhuli moong or dhuli urad, or split. Pulses are used extensively in the form of dal split. Some of the pulses like chana and "Mung" are also processed into flour besan. Most Indian curries

are cooked in vegetable oil. In North and West India, groundnut oil has traditionally been most popular for cooking, while in Eastern India, Mustard oil is more commonly used. In South India, coconut oil and Gingelly Oil is common. In recent decades, sunflower oil and soybean oil have gained popularity all over India. Hydrogenated vegetable oil, known as Vanaspati ghee, is also a popular cooking medium that replaces Desi ghee, clarified butter the milk solids have been removed. Popular spice mixes are garam masala which is usually a powder of five or more dried spices, commonly including cardamom, cinnamon, and clove. Each region, and sometimes each individual chef, has a distinctive blend of Garam Masala. Goda Masala is a popular spice mix in Maharashtra. Some leaves are commonly used like tejpat cassia leaf, coriander leaf, fenugreek leaf and mint leaf. The common use of curry leaves is typical of all South Indian cuisine. In sweet dishes, cardamom, nutmeg, saffron, and rose petal essence are used. The term "curry" is usually understood to mean "gravy" in India, rather than "spices. Popularity and influence outside India Chicken tikka, a well-known dish across the globe, reflects the amalgamation of Indian cooking styles with those from Central Asia Indian cuisine is one of the most popular cuisines across the globe. The cuisine is popular not only among the large Indian diaspora but also among the mainstream population of North America and Europe. In , there were as many as 10, restaurants serving Indian cuisine in the United States alone. A survey held in revealed that more than 1, Indian food products have been introduced in the United States since Indian cuisine has had considerable influence on Malaysian cooking styles and also enjoys strong popularity in Singapore. Indian influence on Malay cuisine dates back to century. Other cuisines which borrow Indian cooking styles include Vietnamese cuisine, Indonesian cuisine and Thai cuisine. The spread of vegetarianism in other parts of Asia is often credited to ancient Indian Buddhist practices. Indian cuisine is also fairly popular in the Arab world because of its similarity and influence on Arab cuisine. The popularity of curry, which originated in India, across Asia has often led to the dish being labeled as the "pan-Asian" dish. Though the tandoor did not originate in India, Indian tandoori dishes, such as chicken tikka made with Indian ingredients, enjoy widespread popularity. Historically, Indian spices and herbs were one of the most sought after trade commodities. The spice trade between India and Europe led to the rise and dominance of Arab traders to such an extent that European explorers, such as Vasco da Gama and Christopher Columbus, set out to find new trade routes with India leading to the Age of Discovery. Most Indian cuisine is related by the similar usage of spices and the use of a greater variety of vegetables than many other cuisines. Religious and caste restrictions, weather, geography and the impact of foreigners have affected the eating habits of Indians. For example, Brahmins one of the highest orders of caste are strict vegetarians usually, but in the coastal states of West Bengal and Kerala, they consume a lot of fish. Southern Indians generally speaking, have been orthodox in their tastes, probably because eating meat when it is hot all year round can be difficult. In the North, the weather varies from a scorching heat to a nail-biting cold, with a sprinkling of showers in between. So, the food here is quite rich and heavy. Also, the Mughal influence has resulted in meat-eating habits among many North Indians. Also, a variety of flours are used to make different types of breads like chapathis, rotis, phulkas, puris and naan. In the arid areas of Rajasthan and Gujarat, a great variety of dals and preserves acharas are used to substitute the lack of fresh vegetables and fruits. Tamilian food uses a lot of tamarind to impart sourness to a dish, whereas Andhra food can be really chili-hot. It is believed that a hot and spicy curry may be one of the best ways to combat the flu virus! From, ancient times Indian food has been on principle, divided into the Satwik and Rajsik kinds. The former was the food of the higher castes like the Brahmins and was supposed to be more inclined towards spirituality and health. It included vegetables and fruits but, not onions, garlic, root vegetables and mushrooms. The more liberal Rajsik food allowed eating just about anything under the sun, with the exception of beef. The warrior-kings like the Rajputs whose main requirements were strength and power ate this food. Just as Japanese sushi relies on the freshness of the meat and Chinese food relies on the various sauces to impart the right flavor and taste, Indian food relies on the spices in which it is cooked. A foreigner can discover the many differences in the foods of various regions only after landing in India, as most of the Indian food available abroad, is the North Indian and Pakistani type. The variation in Indian food from region to region can be quite staggering. On the other hand, there are simple dishes which are ideal for everyday eating. Both the North Indian and South Indian thali contain small bowls arranged inside the rim of

the plate or leaf , each filled with a different sort of spiced vegetarian food, curd and sweet. The dark-green leaf of the betel-pepper plant is smeared with a little bit of lime and wrapped around a combination of spices like crushed betel-nuts, cardamom, aniseed, sugar and grated coconut. It is an astringent and is believed to help in clearing the system. Mumbai is known to be a good place for connoisseurs of paan. An everyday meal of a Punjabi farmer would be centered around bread, corn bread, greens and buttermilk lassi. Buttermilk is whipped yogurt, and can be had sweetened or with salt and is usually very thick. Wheat is the staple food here. Shredded vegetables mixed with spices and stuffed into the dough, which is then rolled and roasted to make the delicious stuffed parathas. Some Punjabis also eat meat dishes, an Indian cottage cheese called paneer, pilaus garnished with fried onions and roasted nuts like cashew and topped with silver leaf and rose petals. Various meats are marinated with spices, ginger and garlic pastes and curd and roasted over a primitive clay-pot tandoor with a wood-fire burning underneath. In the beautiful and rich valley of Kashmir, all dishes are built around the main course of rice. The boat-dwelling people use the lotus roots as a substitute for meat. Fresh fish found in the many lakes and streams here are also consumed with relish. Lamb and poultry are cooked in the Mughlai style.

3: Food Production Theory Notes - Google+

Food Production Operations Introduction to Cookery - Learn Food Production Operations starting from Introduction to Cookery, Kitchen Equipment and Fuel, Vegetarian Cookery, Non-Veg Cookery, Seeds, Nuts, Herbs, and Spices, Methods of Cooking, Planning Menu, Introduction to Bakery, Confectionery, Indian Cooking, Indian Masalas and Gravies, Kitchen Communication.

Like the sciences, successful cookery demands knowledge and an understanding of the basic principles. For millennia, chefs have catered to the often elaborate dining needs of the wealthy and the powerful. But the history of the professional chef is fairly recent. Since the 16th Century, the word restorative has been used to describe rich and highly flavored soups or stews capable of restoring lost strength during recuperation from illness. Restoratives, like all other cooked foods offered and purchased from outside the house, were made by guild members. Each guild had the monopoly of preparing certain types of food items. For example, during the reign of Henri IV, there were separate guilds for rotisseurs who spit roasted large joints of meat, patisiers who cooked pies and tarts, often made with poultry, tamisiers who baked breads, vinaigriers who made sauces and some stews and porte-chapes caterers who organized feasts and celebrations. His establishment closed a short while later because of a lawsuit brought by a guild, whose members claimed that Boulanger was infringing on their exclusive rights to sell prepared dishes. Boulanger won in court and later reopened. These inns and taverns served foods prepared off premises by the various guilds. The choice was very limited. The food was an add-on to the basic service of sleeping accommodation and drink. Customers were served family style and ate at communal tables. Several other restaurants opened in Paris during the succeeding decades, including the Grande Taverne de Londres in He advanced the development of the modern restaurant by offering his wealthy patrons a menu listing available dishes during fixed hours. The French Revolution had a significant effect on the budding restaurant industry. Along with the aristocracy, the guilds and their monopolies were abolished. The revolution also allowed public access to the skills and creativity of the well trained and sophisticated chefs who had worked in the private kitchens of the aristocracy. By mid century, several large grand restaurants in Paris were serving elaborate meals reminiscent of the grande cuisine or haute cuisine of the aristocracy. Other restaurateurs blended the techniques and styles of grande cuisine with the simpler foods and tastes of the middle classes cuisine bourgeoisie to create a new cuisine, simpler than grande cuisine but more than mere home cooking. The Late 19th Century " Escoffier and Cuisine Classique Following the lead set by the French in both culinary style and the restaurant business, restaurants opened throughout Europe and indeed across the world as well. The chef was the renowned Auguste Escoffier. By doing so, he brought French cuisine to the world and to the 20th century. The Mid th entury " Point and Nouvelle Cuisine The mid 20th century witnessed a trend towards lighter and more simply prepared foods. Fernand Point was a master practitioner of this movement. Their culinary philosophy was based on the rejection of overly rich, needlessly complicated dishes. These chefs emphasized healthy eating. The ingredients must be absolutely fresh and of the highest possible quality, the cooking methods must be simple. The accompaniments must be light and contribute of overall harmony, the completed plates must be elegantly designed and decorated. Following these guidelines, some traditional cooking methods have been applied to non traditional ingredients, and ingredients have been combined in new and previously unorthodox fashions. For chefs with knowledge, skill, taste and judgment, this works. He was the acknowledged master of French Grande Cuisine. His stated goal was to achieve lightness, grace, and order in the preparation and presentation of food. As a patissier, he designed elegant and elaborate pastry and confectionary items, many of which were based on architectural designs. As a showman, he garnished his dishes with ornamental skewers hatelets threaded with colorful ingredients such as crayfish and intricately carved vegetables, and presented his creations on elaborate bases soccles. As a saucier, he standardized the use of roux as a thickening agent, perfected recipes and devised a system for classifying sauces. His treatises were not mere cookbooks. Rather, he analysed cooking, both old and new, emphasizing procedure and order and covering every aspect of the art of le Grande Cuisine. But this must have been the glory he sought, for he once wrote: Escoffier sought

simplicity and aimed for the perfect balance of a few superb ingredients. Some consider his refinement of grande cuisine to have been so radical as to credit him with the development of a new cuisine referred to as cuisine classique classic or classical cuisine His many writings include *Le livres des menus* , in which, discussing the principles of a well balanced meal, he analogizes a great dinner to a symphony with contrasting movements that should be appropriate to the occasion, the guests and the season. His book *Ma Cuisine* was published in 1891. However, his most important contribution is a culinary treatise intended for the professional chef and was entitled *Le Grande Culinnaire* . Still in use today, it is an outstanding collection of more than 10,000 classic recipes and garnishes. In it, Escoffier emphasizes the mastery of techniques, the thorough understanding of cooking principles and the appreciation of ingredients – attributes he considers to be the building blocks professional chefs should use to create great dishes. Escoffier was honored as a Chevalier of the French Legion of Honor in 1905 for his work in enhancing the reputation of French cuisine. By doing so, he laid the foundations for Nouvelle Cuisine. Point received his early training in some of the finest hotel-restaurant kitchens in Paris. In 1870, he and his family moved to Vienne, a city in the south-west of France near Lyon, and opened a restaurant. Two years later, his father left the restaurant to Fernand, who renamed it La Pyramide. During the succeeding years, it became one of the culinary wonders of the world. Point disdained dominating sauces and distracting accompaniments and garnishes. He believed that each dish should have one dominant ingredient, flavor or theme. Garnishes should be simple and must match like a tie to a suit. Procedure was of great importance. He devoted equal efforts to the frying of an egg and creating marjolaine a almond and hazelnut sponge filled with chocolate and praline buttercream. His goal was to use the finest of raw ingredients and to produce perfect food that looked elegant and simple. But simplicity was not easy to achieve.

New Technologies Technology has always had a profound effect on cooking. For example, the development of clay and later metal vessels that could contain liquids and could withstand and conduct heat offered prehistoric cooks the opportunity to stew, make soups and porridge, pickle and brine foods and control fermentation. But it was not until the rapid technological advances fostered by the Industrial Revolution that anything approaching the modern kitchen was possible. One of the most important advancements was the introduction of the cast iron stove. Prior to the 19th century,, most cooking was done on spits and grills or in cauldrons and pots set on burning coal or wood. This did not lend itself to simultaneous cooking of different dishes or to items requiring constant care and attention. With the introduction of cast iron stoves during the 19th century, first wood, then coal and subsequently gas and finally electric by early 20th century cooks could now cook more comfortably and safely, and control the temperatures. Also of great importance, were the development of food preservation and storage techniques.. For thousands of years, food was preserved by sun drying, salting, smoking and pickling, sugar curing and fermentation. Although useful and effective, these methods destroy or distort the appearance and the flavor of most foods. By the early 19th century, preserving techniques that had minimal effect on appearance and flavor began to emerge. An early mechanical refrigerator was developed by the mid 19th century; soon reliable refrigerators, iceboxes and, later, freezers were available. During the 20th century, freeze-drying, vacuum packing and irradiation became common preservation techniques. While advancements were being made in preservation and storage techniques, developments in transportation technology were also underway. During the 19th century, steam powered ships and railroads were able to bring foods quickly to the market from distant suppliers. During the 20th century, temperature controlled cargo ships, trains, trucks and airplanes all were used as part of an integrated worldwide food transportation network. Engineering advancements also have facilitated or even eliminated much routine kitchen work. Since the start of the Industrial revolution, chefs have come to rely increasingly on mechanical and motorized food processors, mixers and cutters as well as a wealth of sophisticated kitchen equipment such as high carbon stainless steel knife blades, infra red thermometers and induction cooktops. New Foods Modern food preservation, storage and transportation techniques have made both fresh and exotic foods regularly available to the chef and the consumer. Advancement in agriculture such as the switch from organic to chemical fertilizers and the introduction of pesticides and drought or pest resistant strains have resulted in higher crop yield. This of course has recently led to serious and often heated debates as to the reliability and the safety of these types of food. Organically grown crops have made a come back and are increasingly popular from the food safety point

of view. Genetically Modified Foods GMF are also being experimented with and some of these are already available in the market square watermelons!!! Hybridised and genetically engineered foods have produced better crops, and, for better or for worse, fruits, vegetables and other crops like grain, have a longer shelf life and are more amenable to mass production handling, storage and transportation methods. Likewise, advancements in animal husbandry and aquaculture have led to a more reliable supply of leaner meat, poultry and fish. Moreover, foods found traditionally only in the wild for example, game, wild rice and some kinds of mushrooms are now being raised commercially and are routinely available. Food processing and preservation techniques have also led to the development of pre packaged prepared convenience foods, some of which are actually quite good. Doing so allows greater flexibility and more time to devote to other preparations. New Concerns Consumer concerns about nutrition and diet have fueled changes in the food service industry. Obviously, what we eat, affects our health. Adequate amounts of nutrients promote good health by preventing deficiencies; good nutrition also helps prevent chronic diseases. Chefs must provide their customers with nutritious foods. The public has long been concerned with food safety. Constant grading and inspection by the authorities will help improve standards. Concerns about nutrition and food safety have also resulted in renewed interest in organically grown food and with genetically modified food. New Consumers Demographic and social changes have contributed to the diversification of the food service industry by creating and identifying new consumer groups, each with their own desires and needs. Through travel and exposure to books, magazines, TV shows about food, consumers are becoming aware, better educated and sophisticated. Educated consumers provide a market for new foods and cuisines as well as an appreciation for a job well done. Although customers frequent a particular restaurant because of the chef or the owner is a celebrity, or the restaurant is riding high on a crest of fad or fashion, most consumers choose a restaurant "whether it is a fast food outlet or an elegant French restaurant- because it provides quality food at a price they are willing to pay. To remain successful, then, the restaurant must carefully balance its commitment to quality with marketplace realities.

4: Food Production Operations by Parvinder S. Bali

BSc HOTEL MANAGEMENT FOOD PRODUCTION 1st year notes 1. NSK NOTES KUMARS RECIPE FILE Page 1
Personal hygiene Sanitation: Rules of personal hygiene and sanitary food handling are not invented just to make your life difficult.

You need to be in the proper uniform before coming into the lecture room. A student at ACC is expected to attend classes in order to progress satisfactorily toward completion of course objectives. In this intense, hands-on course, attendance is mandatory for all classes. The reason for the absence does not matter. Even if you are ill or have a good reason for being absent, the information below applies. In other words, your participation is very important! Every lab that you miss means 50 points are lost. Arriving late will count against you. Leaving after the lecture means you will earn no credit for the day- if you are not in the kitchen you cannot participate. No matter how many classes you miss, you are always welcome to attend a class. Students accumulating more than more three 3 absences may jeopardize their grade, fail or be withdrawn from the course. If you are not in class, you cannot earn evaluation points, so this will have a tendency to pull down your total points earned for the course. Remember, a perfect daily grade is 50 points. You may also miss opportunities to complete skill competency projects. Tardiness is inconsiderate and affects all students and myself. Be professional and on time. Excessive tardiness may be reflected in your grade. Please come to my office during office hours. The daily lab grade, mid-term, and final exams may not be made up after the class has been held or the exam given. Any arrangements for special scheduling of an exam must be made at least ten days prior to the scheduled exam date unless you have a medical excuse from a doctor. If you miss a class it is your responsibility to get the class notes from your fellow classmates. Hand-outs from previous classes are not usually brought to the next class. Students with disabilities must request reasonable accommodations through the Office for Students with Disabilities on campus where they expect to take the majority of their classes. Students are encouraged to do this three weeks before the start of the semester. One or more times during the semester you may be assigned the job of kitchen manager. In this capacity you act as sous chef and are responsible for the management of the kitchen. While you will have to complete some of the cooking projects, your primary tasks are those listed on the Kitchen Manager Report. This is a very important responsibility. You must conduct yourself as a productive and professional manager. This is one aspect I take very seriously, and it will show me how serious you are regarding your career. Uniform and personal appearance standards are strictly enforced. The proper uniform is stated in another section of the syllabus. Students are required to be clean-shaven neat mustache above the lip is allowed, have properly contained hair top of hat and back of collar for men; tied up and under hat for women, utilizing a net if necessary. In labs, no excessive makeup or cologne, and no jewelry is allowed. Each lab class has a lab grade consisting of the following. Each grade is made up for the following categories. A perfect score would be 50 points per day. The kitchen manager of the day will be evaluated on different criteria see attached sheet. Classroom will be kept clean during and after class. Every student is responsible for cleaning the kitchen and classroom during and after each class. Poor personal hygiene is one of the three leading causes of food borne illness. There policies, based on the current FDA Food code. Are in place to help us run a safe kitchen. No polish, decals, etc. Only a wedding band. Remove from your wrist. Only for cleaning of equipment and work stations. No eating in the kitchen. None during the class or lab period. Students are expected to work in a professional, safe and sanitary manner. Any student engaging in the use of drugs, alcohol or any behavior deemed unacceptable by the instructor will be removed. Accidents must be reported to the instructor immediately.

5: Food production Theory notes | hotel management entrance exam syllabus | hotel management syllabus

Food production basics 1 Gajanan Shirke- MIH, www.enganchecubano.com 2. Quantity cookery has existed over a thousand of years as long as there have been large people to feed. Modern food service have begun.

Cookery is defined as a chemical process involving the application and withdrawal of heat; proper mixing of ingredients decision-making and technical knowledge and skill but with the changing definition cooking is defined as both an art as well as technology. The art of cooking is ancient and generally originated when by chance a chunk of meat fell into fire and came out to be more tasty and tender and it was from this point only that cooking has evolved to reach the present level of sophistication. The head of the food service, whether called Executive chef or head chef or kitchen director, must have management and supervisory skills as well as through knowledge of food production. He should be able to: The cooks are the backbone of the kitchen. These workers carry out the actual food production. They must have knowledge of and experience in cooking techniques. They must be able to function well with their fellow workers and co-ordinate with other departments. Food production is a team activity. The jobs assigned to them are stewarding or basic pre-preparation of vegetables. Many ex-chefs begin their career as pot washers. Today however, who are a graduate from hotel management start at entry level already possessing a general knowledge of food production practices, which would give them a head start over other beginners who have no knowledge. U Understanding the basic method to achieve quality. S Safety in handling equipments. I Initiatives you will have to take. E Efficiency of yourself. But ATTITUDES are more important because a good attitude will help you not only to learn skills but also to preserve and overcome many difficulties you will face in your career. The successful foodservice workers follow an unwritten code of behavior and set of attitudes, which may we call professionalism. Set of qualities are: Positive Attitude Towards The Job: In order to be a good professional chef you must like cooking and want to do it well. Satisfaction of doing your job well and making everything run smoothly will give you enjoyment, which you will always cherish. A chef with a positive work quickly, efficiently, neatly and safely. Professionalism has pride in their work and wants to make sure that the work is something to be proud of. A food service personnel requires good health, physical and mental stamina and a willingness to work. No body knows everything. There is more to learn about cooking than you will learn in a life time. The food service industry is changing so rapidly that it is vital to be open to new ideas. No matter how good your techniques are, you might learn an even better way. A chef must not only a good cook, but is also important to develop and maintain other skills that are necessary for the profession. There is no substitute for year of experience. What ever you do must have a distinctive sign of quality. Experiments and innovation needs good understanding of basics. Equipment has been put to your disposal to help you. Kitchens can be dangerous place injurious can occur by cuts, burns, handling of machines and equipment, falling etc. A hygienic appearance of professional is indicated by high standards of personal cleanliness and is shown by cleanliness of hair, hands, face, clothing and shoes. Good personal hygiene helps prevent food borne disease; therefore these points must be put into practice. If a person becomes aware that they are suffering from or are carrier of typhoid, paratyphoid, salmonella or staphylococcal infection, the person responsible for the premises must be informed, who then must inform the Medical Officer of Health. Cooked items away from raw item. Store everything in container. Chill food before refrigeration. Do not reheat in Bain Marie. Cover all the food.

6: Food processing - Wikipedia

Food safety *Food safety is a scientific discipline describing handling, preparation, and storage of food in ways that prevent food borne illness. This includes a number of routines that should be followed to avoid potentially severe health hazards.*

Sunil Kumar Food safety Food safety is a scientific discipline describing handling, preparation, and storage of food in ways that prevent food borne illness. This includes a number of routines that should be followed to avoid potentially severe health hazards. Food can transmit disease from person to person as well as serve as a growth medium for bacteria that can cause food poisoning. Debates on genetic food safety include such issues as impact of genetically modified food on health of further generations and genetic pollution of environment, which can destroy natural biological diversity. In developed countries there are intricate standards for food preparation, whereas in lesser developed countries the main issue is simply the availability of adequate safe water, which is usually a critical item. Prevent contaminating food with pathogens spreading from people, pets, and pests. Separate raw and cooked foods to prevent contaminating the cooked foods. Cook foods for the appropriate length of time and at the appropriate temperature to kill pathogens. Store food at the proper temperature. If you are confident that everything required for the day, including equipment, food stuffs and serving dishes are in place and ready to use you are more likely to maintain a smooth and even workflow throughout the working day. This means you can concentrate all your efforts on producing quality products with maximum efficiency and minimal stress. Thing left undone during this preparation time, or food poorly prepared, can easily lead to chaos in the kitchen at the critical time of service. To be competent in mise en place requires a comprehensive range of fundamental culinary skills and knowledge. The type of kitchen and the menu will determine the daily mise en place routine. Teamwork, effective organization, time management and meeting occupational health and safety standards are equally important work practices, as they contribute to a safe and productive environment Before you step into a kitchen it is also crucial that you are familiar with the act that details the requirements of occupational health and safety. You also need to be aware of provisions under the food act, which pertain to people who handle food for resale. It is essential, therefore that you familiarize yourself with these topics. The breakfast cover may be divided into two types: A meal however simple or elaborate, the laying of a table can make a whole lot of difference. Each meal can have a classy look with a little touch of thought. A basic table setting, suitable for breakfast should be arranged as follows: Women are usually served first. The host is always served after his or her guests. When children are present at the table, serve them as quickly as possible to maintain peace. Place and remove all food from the left of the guest. Place and remove all beverages, including water, from the right of the guest. Use the left hand to place and remove dishes when working at the left side of the guest and the right hand when working at the right side of the guest. Place each dish on the table with the four fingers of the hand under the lower edge and the thumb on the upper edge. Never reach in front of a guest, nor across one person in order to serve another. Present Serving dishes from the left side, in a position so that the guest can serve himself. Do not place soiled, chipped, or cracked glassware and china or bent or tarnished silverware before a guest. Handle tumblers by their bases and goblets by their stems. Do not lift water glasses from the table to fill or refill. When they cannot be reached conveniently, draw them to a more convenient position. Set fruit juice and cocktail glasses, cereal dishes, soup bowls, and dessert dishes on small plates before placing them in the center of the cover between the knife and the fork. After picking up the first plate, arrange the flatware on it. The handle of the first fork is under your thumb. This will secure the remaining flatware. Then slide the knife in at a right angle under the fork. Now pick up the second plate with the flatware, and place the flatware on the first plate, fork beneath the thumb and knife below. The remaining plates are stacked on the second plate, while the flatware is arranged on the first plate. Procedure for Carrying a Tray 1 It is important to organize the tray in a way that the weight is concentrated on a precise point that will be maintained by the wrist and the left hand a pile of under cups 2 Items less heavy will be placed around heavier items cups and spoons. Procedure for laying Plates Consider a "service" which is composed of a meat dish, a vegetable placed on an under dish, 4 hot plates and a

sauce dispenser. The following procedure is adopted: Place the sauce dispenser between the 3 forefinger and little finger on the top and middle finger and ring finger under. Wrap your hand towel around the plates so that you do not touch the plates with your bare hands. Do not hold the plates against your body. One Plate Always hold a plate between the thumb and forefinger index finger. Your thumb should be flat on the rim of the plate, pointing toward the rim, never into the plate. Two Plates Held from Below: Hold the first plate between the thumb and index finger. The index finger is placed slightly behind the lower rim. Slide the second plate against the index finger and support it with the other fingers from beneath. The first plate is held with the thumb and index finger. With that hand turned slightly upward, balance the second plate on the lower forearm and the ball of the thumb. Support the upper plate with the other fingers. Four Plates The procedure for carrying four plates is as follows: Seize the first plate between the thumb and the forefinger 2. Place the second plate between the forefinger on the top and the two fingers major and ring finger under. Place the third plate over the basis of the thumb and the little finger. The fourth plate is carried in the right hand, this will be the first plate placed on table. The left hand carries while the right hand works. Flatware, glasses, cups, and the like are always carried on a tray, never in hands. For safety and to prevent clattering, this tray should always be covered with a paper or cloth napkin. While bringing platters to the side table or guest table, always carry them in both hands. The hand towel should be draped lengthwise over the cloth so you can hold the platter on both ends. If several plates or serving dishes are carried at the same time, place them on the towel so they will not slide. Serving bowls and sauce boats are always placed on a small plate with a paper doily. The guest should never be kept waiting for his check. It should be presented either immediately after the last course has been served or as soon as he has finished eating. A check cover should be used to transport the bill to and from the table. The cover should be placed to the right of the host. If the host is not known, the check should be placed at the center of the table. It is always a courteous practice to ask if any other services are desired. Guests should be shown small courtesies when departing; for example, a server may draw out the chair for a female guest and assist her with her coat etc The server should express his goodbye sincerely and welcome the guest to return. The idea is to make the guest feel completely welcome. When guests ask for check, Captains should inquire as to the satisfaction of the guests. Here are a few tips a server can use to take advantage: Serve hot food hot, on heated dishes. Serve cold food chilled, on cold dishes. Inquire how food is to be cooked: Eggs - fried or boiled, scrambled etc Steak - rare, medium, or well done etc Toast - buttered or dry 4. Refill water glasses whenever necessary during the meal. Place silver necessary for a course just prior to serving: Soup spoon on extreme right of teaspoons. Cocktail fork to right of soup spoon. Offer crackers, bread, other accompaniments with appetizers or soups. Provide iced teaspoons for ice drinks, straws with appropriate beverages. Many people you will discover are not in the best of spirits before they have had their first cup of coffee or maybe not ever. A positive and cheerful attitude displayed from the server in combination with prompt and efficient service might help to normalise the situation. Below is a guide that might be acceptable in most situations. When a fresh fruit or fruit juice is ordered, it is desirable to serve it first and then to remove the soiled dishes before placing the toast and coffee. When customers order a combination of cooked food, toast, and coffee, they may ask to have the whole order served at once. Place the fruit dish, set on an underline, in the center of the cover, the plate of toast at the left of the forks, and the coffee at the right of the teaspoons 3. When the breakfast order includes a cereal and a hot dish, the service procedure may be as follows: Place the fruit course in the center of the cover.

7: ihm notes: food production notes

BASIC PRINCIPLES OF FOOD PRODUCTION. From NIOS. Jump to: navigation, search. Previous Page Home Page Next Page; Tourism and Hospitality Management. Topics;

Salt, white pepper powder To taste Pre-preparations: Peel and cut potatoes into roundels. Boil in salted water till done. Heat 5 gm butter. Grease 4 ring moulds with a little butter. In each mould, arrange a layer of potatoes. Sprinkle salt and pepper powder, dot it with butter and layer with onions. Moisten with white stock. Repeat this process till all moulds are filled till the rim. Place in a hot oven till surface browns. Remove from oven, de-mould and serve immediately. Kitchen Equipment Having the proper tools and equipment for a particular task may mean the difference between a job well done and one done carelessly, incorrectly or even dangerously. This chapter introduces most of the tools and equipment typically used in a professional kitchen. Items are divided into categories according to their function: Breading machines, croissant shapers and doughnut glazers are designed to speed production by reducing handwork. Other devices for instance, a duck press or a couscouciere are used only for unique tasks in preparing a few menu items. Launch of this specialized equipment is quite expensive and found only in food manufacturing operations or specialized kitchens; a discussion of it is beyond the scope of this chapter. Brief descriptions of some of these specialized devices are, however, found in the Glossary. Baking pans and tools are discussed in Chapter 29, Principles of the Bakeshop. And remember, always think safety first. Household tools and appliances that are not NSF-certified may not withstand the rigors of a professional kitchen. Look for tools that are well constructed. For example, joints should be welded, not bonded with solder, handles should be comfortable, with rounded borders; plastic and rubber parts should be seamless. Before purchasing or leasing any equipment, you should evaluate several Factors: Is this equipment necessary for producing menu items? Will this equipment perform the job required in the space available? Is this equipment the most economical for the operations specific needs? Is this equipment easy to clean, maintain and repair? Hand tools Hand tools are designed to aid in cutting, shaping, moving or combining foods. They have few, if any, moving parts. Knives, discussed separately later, are the most important hand tools. Others are metal or rubber spatulas, spoons, whisks, tongs and specialized cutters. In addition to the items shown here, many hand tools designed for specific tasks, such as pressing tortillas or pitting cherries, are available. Sturdiness, durability and safety are the watchwords when selecting Hand Tools. Choose tools that can withstand the heavy use of a professional Kitchen and those that are easily cleaned. Knives Knives are the most important items in your tool kit. With a sharp knife, the skilled chef can accomplish a number of tasks more quickly and efficiently than any machine. Good quality knives are expensive but will last for many years with proper care. Select easily sharpened, well constructed knives that are comfortable and balanced in your hand. Knife construction and commonly used knives are discussed here; knife safety and care as well as cutting techniques are discussed in Chapter 6, Knife Skills. A good knife begins with a single piece of metal, stamped, cut or best of all forged and tempered into a blade of the desired shape. The metals generally used for knife blades are; 1 Carbon steel—An alloy of carbon and iron, carbon steel is traditionally used for blades because it is soft enough to be sharpened easily. It corrodes and discolours easily, however, especially when used with acidic foods. A stainless steel blade is much more difficult to sharpen than a carbon steel one, although once an edge is established; it lasts longer than the edge on a carbon steel blade. It is now the most frequently used metal for blades. With proper care, ceramic blades will remain sharp for years, but when sharpening is needed, it must be done professionally on special diamond wheels. Material costs and tariffs make ceramic-bladed knives very expensive. Although this ceramic is highly durable, it does not have the flexibility of metal, so never use a ceramic knife to pry anything, to strike a hard surface for example, when crushing garlic or chopping through bones or to cut against a china or ceramic surface. A portion of the blade, known as the tang, fits inside the handle. The best knives are constructed with a full tang running the length of the handle; they also have a bolster where the blade meets the handle the bolster is part of the blade, not a separate collar. Neither provides as much support, durability or balance as a full tang. Knife handles are often made of hard woods infused with plastic and riveted to the tang. Moulded

poly- propylene handles are permanently bonded to a tang without seams or rivets. Stainless steel handles welded directly to the blade are durable but very lightweight. Knife shapes and sharpening Equipment you will collect many knives during your career, many with specialized functions not described here. The blade is usually 5 to 7 inches long and may be flexible or rigid. The tip may be round or pointed, and the blade may be flexible or rigid. A similar knife with a serrated edge is used for slicing bread or pastry items. The tips are blunt; only the clam knife has a sharp edge

Sharpening Stone Also known as a whetstone, a flat brick of synthetic abrasives that is used. To put an edge on a dull blade. Various grit Sizes are available. The most practical sets include both coarse and fine-grit stones. Steel A scored, slightly abrasive steel rod used to hone or straighten a blade immediately after and between sharpening. Cookware should be selected for its size, shape, ability to conduct heat evenly and overall quality of construction. Metals and Heat Conduction

Cookware that fails to distribute heat evenly may cause hot spots that burn foods. Because different metals conduct heat at different rates, and thicker layers of metal conduct heat more evenly than thinner ones, the most important considerations when choosing cookware are the type and thickness known as the gauge of the material used. No one cookware or material suits every process or need, however; always select the most appropriate material for the task at hand. Copper Copper is an excellent conductor: It heats rapidly and evenly and cools quickly. Indeed, unlined copper pots are unsurpassed for cooking sugar and fruit mixtures. But copper cookware is extremely expensive. Moreover, because copper may react with some foods, copper cookware usually has a tin lining, which is soft and easily scratched. Because of these problems, copper is now often sandwiched between layers of stainless steel or aluminium in the bottom of pots and pans. Aluminium Aluminium is the metal used most commonly in commercial utensils. It is light- weight and, after copper, conducts heat best. Aluminium is a soft metal, though. So it should be treated with care to avoid dents. Do not use aluminium containers for storage or for cooking acidic foods because the metal reacts chemically with many foods. Light-colored foods, such as soups or sauces, may be discolored when cooked in aluminium, especially if stirred with a metal whisk or spoon. Anodized aluminium has a hard, dark, corrosion-resistant surface that helps preventing sticking and discoloration. Stainless Steel Although stainless steel conducts and retains heat poorly, it is a hard, durable metal particularly useful for holding foods and for low temperature cooking where as hot spots and scorching is not problems. Stainless steel pots and pans are available with aluminium or copper bonded to the bottom or with an aluminium layered core, Although expensive, such cookware combines the rapid, uniform heat conductivity of copper and aluminium with the strength, durability and non reactivity of stainless steel. Stainless steel is also ideal for storage containers because it does not react with foods. Cast Iron Cast iron cookware distributes heat evenly and holds high temperatures well. It is often used in griddles and large skillets. Although relatively inexpensive, cast iron is extremely heavy and brittle. It must be kept properly conditioned and dry to prevent rust and pitting. Glass Glass retains heat well but conducts it poorly. Tempered glass is suitable for microwave cooking provided it does not have any metal band or decoration. Commercial operations rarely use glass cookware because of the danger of breakage. Ceramic Ceramics, including earthenware, porcelain and stoneware, are used primarily for baking dishes, casseroles and baking stones because they conduct heat uniformly and retain temperatures well. Ceramics are nonreactive, inexpensive and generally suitable for use in a microwave oven provided there is no metal in the gaze. Ceramics are easily chipped or cracked, however, and should not be used over a direct flame. Also, quick temperature changes may cause the cook- ware in crack or shatter. Plastic Plastic containers are frequently used in commercial kitchens for food storage or service but they cannot be used for heating or cooking except in a microwave oven. Plastic microwave cookware is made of phenol resin. It is easy to clean, relatively inexpensive and rigidly shaped, but its glasslike structure is brittle, and it can crack or shatter. Enamelware Pans Lined with enamel should not be used for cooking; in many areas, their use in commercial kitchens is prohibited by law. The enamel can chip or crack easily providing good places for bacteria to grow.

8: Syllabus - Basic Food Preparation

INDIAN COOKERY (Quantity Food Production) Think of India and one of the first things that comes to mind is its diversity. A large country, its population is second only to China, its languages are numerous and every state (of which there are 28 and seven Union territories) is unique in its traditions and very importantly, its food.

Cooking is like painting or writing a song. Food Production and its related operations are integral elements of hospitality management, hotel management, and restaurant businesses. It requires a skilled staff who can produce a wide variety of quality foods. In addition, the culinary staff of a hotel or a restaurant is also required to produce food in a large quantity. Cookery is an art and science of preparing food for consumption by using heat. Cookery is an age-old practice. A primitive human must have found a piece of meat or vegetable cooked in the bushfire by chance. He must have found it edible, chewable and easy to consume. Probably, he even must not have cooked deliberately until he knew how to create fire. The simplest method of cooking was holding a piece of meat or vegetable in the fire directly, which is still in practice, with a little sophistication. From the age-old cooking practices to cooking for fine dining, cookery has come a long way with the evolution of humans, their skills, diverse cultures, and the equipment. Today, cookery is an inseparable part of our lives that rules our tongues and hearts. We can have some foods in the raw form too, such as salads and fruits but we need to cook certain foods such as beans and meat to make them edible. In addition, if we eat some vegetables without cooking, they can transfer harmful bacteria or substances into our bodies. For example, uncooked beans contain anti-digestive enzymes. Uncooked capsicum Bell Pepper contains Capsaicin that can create burning of stomach lining. Cooking helps to destroy unwanted substances present in the food and unwelcomed effects of consuming it. There are many reasons behind cooking food. To kill any harmful bacteria present in it. To make appearance of the food pleasant. To change its physical and chemical form. Let us now see the organization of the Kitchen Department. Kitchen Staff Brigade de Cuisine The kitchen staff brigade de cuisine needs to work harmoniously to avoid possibility of any error.

9: Food and Beverage Service Basic notes | sunil kumar - www.enganchecubano.com

A food mill purees and strains food at the same time. Food is placed in the hopper and a hand crank mechanism turns a blade in the hopper against a perforated disk, forcing the food through the disk.

No copyright infringement is intended. I am just sharing the videos created by people around the world and credit goes to the creator of the particular video. He receives the food order from the service staff and announces the order to the kitchen. A boyer is responsible for hot plate section of the pantry. A la carte Menu A la carte menu is a type of menu, where the food items are priced individually. In American menu the food is pre-plated and portioned at the kitchen. This type of service is relatively less formal and seen in coffee shops. ABC is kept at the centre of the table while laying the cover. Back of the House Back of the house is the ancillary area of the restaurant, where all the supporting service is carried out. Some of the back of the house sections are pantry, dishwashing, hot plate, still room etc. Bain Marie Bain Marie is equipment that holds the Food hot. The equipment contains cylindrical drum, which is heated with water. Bain Marie is usually used in Hot Plate section of the pantry. Barker Barker is another term for Aboyer. Barker is the person who communicates between service and kitchen and help to pick up the food in time. Usually the order taken by the waiter is handed over to the Barker. Bone China It is a white translucent ceramic material made from kaolin, china clay and bone ash. It is used in restaurant to serve various dishes. Briefing Briefing is done prior to the opening of the restaurant. In the briefing the senior most staff gives instructions to the junior staff with regard to availability of dishes, special items of the day, and also some training. Buffets Buffet is a type of assisted service, where food and beverage is displayed at counters. Waiter assists at the counters to take the food from the counters or the guest help themselves. Bus Boy Bus boy is a person who helps the waiter. The main responsibility of a bus boy is to bring the food from the kitchen and also do the clearance of plates from the table. Carousel Carousel is a circular counter that revolves to display the food items. The carousel is fitted in such a way that the one side is always inside the kitchen and other side is in the service area. As the carousel revolves the counter is filled up from the kitchen and guests select the food as it revolves. It is used to highlight the special dishes of the day. Chafing dish It is a hollowware used to keep the food warm usually in buffet service. Chafing dish has a water container, which is the base, food container and place for fuel. Using the fuel the water is heated up and in turn the food is heated up with the hot water. Cutlery Cutlery is the term denotes all the cutting implements such as knives. Cutlery can be made of EPNS or stainless steel. Demi-tasse Demi-tasse means half cup. It is used to serve coffee except breakfast. Size of demi-tasse is 75 ml. It includes the food items as biscuits, cake etc. Gueridon trolley It is a mobile trolley from which the gueridon service is done. Hostess Hostess is a member of restaurant brigade. Duty of hostess includes taking restaurant reservation and receiving them at the door. Indian breakfast It is a type of breakfast, which includes Indian dishes such as dosha, idly, chapathi etc. There are two types of Indian breakfasts viz. North Indian and South Indian. Lounge service It is a type of specialized service. Lounge service is done at the lounge of a hotel. Items such as morning tea, afternoon tea, and alcoholic beverages are served in the lounge. He looks after the day to day operations of a food service outlet. Mise-en-scene includes preparing the restaurant welcoming, create ambience with regard to cleanliness, furniture setting and temperature. To ensure that the restaurant is ready for service the waiter makes sure that this station has been efficiently prepared for service. Napkin Napkin is restaurant linen. Napkin is used to decorate the table using various folds and also used to keep on the lap of the guest to protect their clothes during service. Sommelier Sommelier is the French term for wine waiter. He is responsible for the service of all alcoholic drinks during the service of meals, and is also a sales person. He requires to have a thorough knowledge of beverages and wines as food accompaniments. Trancheur Trancheur is the French term for carver. His responsibility is to carve the meat joints in front of the guest and serve to them. Salesmanship The food and beverage service personnel are technical salespersons, hence they should have a thorough knowledge of the proper presentation and service of all the food and beverage served in the establishment Tableware Table ware is a type of restaurant equipments used to keep on the table. Table ware includes flatware, cutlery and hollowware. Table ware is made either EPNS or stainless steel. Silver Dip

Instantly removes tarnish from silverware, silver plate, cutlery and small silver items. Quickly cleans even difficult to reach places such as between fork tines. Gives silver a brilliant shine. Just dip, rinse and dry Polivit Polivit is the one of the fastest methods of cleaning silverware. For this one needs aluminum foil, baking soda, shallow pan and a clean cloth. The baking soda will "polish" the silverware, removing dirt, stains, and grease. Rinse the silverware thoroughly under warm, running water. Air-dry the silverware on a clean towel. Buff the silverware with a soft, clean cloth.

Burnishing machine This is a revolving drum like container using for cleaning silver ware, with safety shield attached to it.. The burnishing machines are attached with ball bearing to run that effectively. Soap power is used to clean the silver ware hygienically.

Thermal shock Thermal shock is the result of glass experiencing a sudden temperature change. Glass holds temperature, and a rapid change in temperature can cause enough stress to result in breakage.

Mechanical shock Mechanical shock in glassware is the direct result of contact with another object, such as a spoon, a beer tap, another glass, or a piece of china. This kind of contact can cause a minute abrasion, invisible to the eye, but a source of weakness in the glass, making it more susceptible to breakage from impact or thermal shock.

Disposables Disposables are use and throw products used in the service of food and beverage products. This is largely due to the increasing demand for fast food items. They are not used in regular services. Specialized equipments are divided into Trolleys and Miscellaneous equipments. Some of the trolleys used in a restaurant are gueridon trolley, bain marie, vending machine, hot plate etc.

Silver plating is a thin layer of silver on top of another metal. It is made by an electrical process, hence the name "Electroplated Nickel Silver". It usually includes three or five courses available at a fixed price. It is also referred to as a fixed menu. This term is known to caterers by its abbreviation TDH menu.

A la carte menu A la carte menu is a multiple choice menu, with each dish priced separately. If a guest wishes to place an order he selects the item from the menu and pays for the order he made. In an a la carte menu all items are cooked to order and served with accompaniments. They are often referred to a starters or appetizers. This course could also include salads. It usually comprises a dish made up of steak, cutlets, casseroles or stews. Some example are Steak au poirre, Veal cutlets, and Irish stew. All forms of fresh fruit and nuts may be served in this course.

Table Service It is a type of service. Table service is the service done at the table, where the guests are seated. In the table service either service personnel or waiter serves the food to the guests or the guests help themselves. The portion is predetermined by the kitchen and the accompaniments served with the dish balances the entire presentation in terms of nutrition and color. This type of service is common in a coffee shop where service is required to be fast. The food is brought on platters by the waiter and is shown to the host for approval. The waiter then portions the food and serves to the guest plate.

Piano minor scales Sap create copa report filetype Analytical Ultracentrifugation VIII (Progress in Colloid and Polymer Science (Progress in Colloid and Pol Wedges gamble novel Fall Back! (Music CD Included)
Adultery in the American novel Arcana Coelestia or Heavenly Mysteries Contained in the Sacred Scriptures or Word of the Lord V4 Cognos transformer user guide Springing Up out of the Earth Synaptic plasticity in a regenerated crayfish phasic motoneuron The Mysterious Island (Secrets of Droon, 3) Machine design reviewer
A slice of bread, by F. Munteanu. Preface: Learning longer-term leadership from creation The boy tramps, or, Across Canada Presidential power and the Constitution Breeding management of cattle Mba cet question paper 2015 Evangelism in eclipse. Modelling of interface carrier transport for device simulation The story of Indian archaeology 1784-1947 ESV Classic reference Bible, Genuine leather, Black Red Letter Text Into the wilderness dream Cat exam books Frommers Italy from 90 a Day His After Hours Mistress (In Love With Her Boss) Three letters from Thos. Telford Managerial economics 3rd edition Five in the killing zone by Lavonne Mueller All the best potatoes History of racism in america The Sisters ODonnell Notes of a half-aspenite Sea of tranquility book Motorcycle frame blueprints 2. From Blake to Pollock. Old conclusions, new beginnings. Geometry Measurement: Inventive Exercises to Sharpen Skills and Raise Achievement (Basic, Not Boring: Mid Law enforcement and digital evidence Fatal vineyard season