

Title: Basic Indian Cookery

Aim:

To provide a basic knowledge of cooking Indian delicacies like rice, Indian breads, gravies & curries and sweets

Outcome:

At the end of the course the student will be able to prepare a basic Indian Menu

No	Modules/Practical	No. Hours	Days & Timings
1	Indian Soups (5 types)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)
2	Rice – Preparations (Pulao, Biryani, Mixed rice)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)
3	Indian Breads (stuffed, Layered plain)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)
4	Gravies & Curries (basic Indian Gravies & masalas)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)
5	Accompaniments & Comfort foods (side dishes, snacks)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)
6	Indian Sweets (Jelabis Mysorepak, ladoos, Rasagollas bhalushai)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)

Course Duration: 36 hours.

Proposed Timing: Weekends(6 hrs.)

Eligibility: min. age limit of 18

Assessment pattern:

Course Fees: 2,000/-

Resource persons: Mr. Vinayak Harogopp & Prof. Nandakumar G

Method of assessment: each modules/practical will be assessed on the same day(matrix attached)

Feedback: Module or practical wise feedback will be taken in google form

List reference books:

1. Modern Cookery Volume – I by Thangam E Philip
2. Quantity food Production Operations & Indian Cuisine by P.S. Bali

Criteria for completion: consolidated marks of each practical will be calculated as grades