

GUJARAT TECHNOLOGICAL UNIVERSITY

Diploma in Home Science

Semester: 3

Subject Code

Subject Name TRADITIONAL AND FANCY COOKERY

Sr. No.	Course content
1.	Introduction : 1.1 Weights and Measures.
2.	Raw Materials : 2.1 General Raw-Materials for Cooking 2.2 Special Raw Materials for Cooking 2.3 Selection of Raw Material. 2.4 Market Rate of Raw Material.
3.	Spices : 3.1 Origin of spices. 3.2 Uses of spices.
4.	Traditional Cookery : 4.1 Gujarati Dish 4.2 Punjabi Dish 4.3 Maharashtraian Dish 4.4 South Indian Dish 4.5 Bengali Dish 4.6 Characteristics of each Dish
5.	Modern Cookery : 5.1 EGG COOKERY Structure of Egg Effect of Cooking on Egg. Types of egg Effect of cooking method on egg. (Boil egg, binding agent sponging agent etc.) 5.1 Fish Cookery 5.2 Meat Cookery 5.3 Continental Cookery 5.4 Salad Decoration 5.5 Puddings 5.6 Cold Drinks
6.	CONTINENTAL COOKERY : Food characteristic of different country.
7.	SALAD DECORATION : Types – color combination of Salad. Different cutting equipment

8.	PUDDING : Characteristic of pudding. Types of Pudding.
9.	COLD DRINKS : Types of Carbonated and Non alcoholic beverages.

LABORATORY EXPERIMENTS :

1. Recipes for Traditional Cookery with serving method
 - 1.1 Gujarati Dish
 - 1.2 Punjabi Dish
 - 1.3 Maharashrian Dish
 - 1.4 South Indian Dish
 - 1.5 Bengali Dish
2. Recipes for modern Cookery
 - 2.1 Egg Cookery
 - 2.2 Continental Cookery
 - 2.3 Salad Decoration
 - 2.4 Puddings
 - 2.5 Cold Drinks
 - 2.6 Non-Veg. Cookery

TERM WORK :

Regularly signed journal with specific given reference and work record don should be submitted.

Reference Books :

1	The row food way to health	Jenet Hunt Thorman	1 td weely borough Nrthamptonshire.
2	Some common Indian recipes and Their Native Values	Swaran Pastrichs and L.M. Robello	
3	Dictionary of food and drink	Longman Pocket Co.	Pub. British Library Catologmeg.
4	Food science Third edition	Nonman N. Potter	