

Course Coverage

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Unit	Topics	Lecture Scheduled	Lecture Held	Pedagogy	Activities	Unit Objectives	Unit Learning Out Comes	Remarks
Unit 1 st	Layout & Equipment	21/8/23	21/8/23	Online PPT Presentation	Assignment after completion	To explain about the larder department.	At the end of the first unit students would be able to understand about the larder department.	Covered in 05 lectures
	Terms & Larder Control	22/8/23 22/8/23	22/8/23 22/8/23	Online PPT Presentation	Assignment after completion			
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Unit 2 nd	Duties and responsibilities of the larder chef.	29/8/23	29/8/23	Online PPT Presentation	Assignment after completion	To explain and inform the students about duties and responsibilities of the larder chef.	At the end of the Second unit students would be able to understand about the duties and responsibilities of the larder chef.	Covered in 03 lectures
		29/8/23	29/8/23					
Head of the Institution Remarks with Initial: -								



Unit 3 rd	Charcuterie	29/7/23 5/9/23 5/9/23	29/8/23 5/9/23 5/9/23	Online PPT Presentation	Assignment after completion	To explain about the charcuterie.	At the end of the third unit students would be able to understand about the charcuterie.	Covered in 04 lectures
Head of the Institution Remarks with Initial: -								
Unit 4 th	Sausage, forcemeats, brines, cures & marinades	5/9/23 12/9/23 12/9/23	5/9/23 12/9/23 12/9/23	Online PPT Presentation	Assignment after completion	To explain about the sausage, forcemeats, brines, cures & marinades.	At the end of the fourth unit students would be able to understand about sausage, forcemeats, brines, cures & marinades.	Covered in 03 lectures
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Unit 5th	Galantines, pates, ham, bacon & gammon.	12/9/23	12/9/23	Online PPT Presentation	Assignment after completion	To explain about the galantines, pates, ham, bacon & gammon.	At the end of the fifth unit students would be able to understand about the galantines, pates, ham, bacon & gammon.	Covered in 01 lectures

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Unit 6th	Aspic, gelee, chaud froid, mouse & mousseline.	19/9/23 19/9/23 19/9/23 03/10/23	19/9/23 19/9/23 19/9/23 03/10/23	Online PPT Presentation	Assignment after completion	To explain about the aspic, gelee, chaud froid, mouse & mousseline.	At the end of the sixth unit students would be able to understand about the aspic, gelee, chaud froid, mouse & mousseline.	Covered in 05 lectures
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UNIT 07	Non-edible displays, quenelles, parfaits, roulades	03/10/23	03/10/23	Online PPT Presentation	Assignment after completion	To explain about the non-edible displays, parfaits, quenelles, roulades.	At the end of the seventh unit students would be able to understand about non-edible displays, parfaits, quenelles, roulades.	Covered in 02 lectures
		03/10/23	03/10/23					
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UNIT 08	Appetizers & garnishes	10/10/23	10/10/23	Online PPT Presentation	Assignment after completion	To explain about the appetizers & garnishes.	At the end of the eight-unit students would be able to understand about the appetizers & garnishes.	Covered in 06 lectures
		10/10/23	10/10/23					
		10/10/23	10/10/23					
		7/10/23	7/11/23					
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UNIT 09	Sandwiches	7/11/23	7/11/23	Online PPT Presentation	Assignment after completion	To explain about the sandwiches.	At the end of the ninth unit students would be able to understand about the sandwiches.	Covered in 02 lectures
		7/11/23	7/11/23					



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UNIT 10	Use of wine and herbs in cooking.	14/11/23 14/11/23	14/11/23 14/11/23	Online PPT Presentation	Assignment after completion	To explain about the use of wine and herbs in cooking.	At the end of the tenth unit students would be able to understand about the use of wine and herbs in cooking.	Covered i 02 lecture.
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