

GURUKUL EDUCATIONAL AND RESEARCH INSTITUTE

CERTIFICATE IN HOTEL MANAGEMENT

Subject and Syllabus



2022-23

Syllabus

CERTIFICATE IN HOTEL MANAGEMENT

Duration:6 months

722 PROFESSIONAL KITCHEN & COOKING

Introduction - Definition & Importance Personal & Kitchen Hygiene Uniform, Protective clothing
Kitchen Layouts, Hierarchy of Kitchen, Classical Kitchen Brigade. Glossary of kitchen terms
Introduction to Indian, Chinese and French Cuisine Introduction to basic Indian cuisine gravies.

723 KITCHEN EQUIPMENTS

Kitchen Equipments, Classification and Description Usage, Upkeep and Storage, Kitchen Tools,
Knives, Their Usage, Care & Maintenance

724 COOKING METHODS

Baking, Broiling, Grilling, Frying, Steaming, Stewing, Poaching, Poeling, Roasting, Sautéing, Braising

Herbs & Spices

Cereals and Pulses Fruits and Vegetables Salt, Sweeteners, Fat(smoking point and rancidity) Milk and
Milk Products: - Introduction, Types, Purchasing, Storing Considerations and their key uses in kitchen

Stocks, Sauces, Soups and Salads

Stocks Introduction, Classification, Usage, Preparation Sauces Introduction, Classification, Usage,
Thickening Agents, Preparation of Mother Sauces, Understanding their derivatives, propriety sauces,
making of good sauce, emerging trends Soups Introduction, Classification, Preparation, and Salient
Features, Care and precautions, trends in soup presentation. Salads, types and varieties of salads

Eggs, Poultry and Meat Eggs

– Introduction, Usage in Kitchen, Structure of Egg, Classification, Grading of Eggs, Types, Selection, Storage Poultry and Game: Introduction, Classification, Selection Criteria, Cuts of Poultry, Meat: Characteristics, selection and grading, Categories, Cuts of Meat, Storage and handling

725 .INTRODUCTION TO BAKERY

Bakery Equipments and ingredients Bakery terms and temperature Bakery ingredients and functions (flour, milk, sugar, salt and yeast Raising agents, flavoring agents and leavening agents Precautions

