



ADMINISTRATIVE MANAGEMENT COLLEGE
18th KM, Bannerghatta Road, Bangalore – 560083

Cold Food Buffet

Course description:

The course module provides a detailed description of training on cold food.

Course objectives:

1. To introduce the concept of cold buffet to the students.
2. To introduce the types of cooking and the ingredients used to prepare such products.
3. To develop the interest in meat based cold food preparation and the uses of cold sauces and glazes.

Course content:

1. Type of cold cuts.
2. Deboning of poultry for galantine and ballotine.
3. Deboning of fish for fish galantine.
4. Preparation of pate.
5. Preparation of galantine.
6. Preparation of ballotine .
7. Preparation of cold savoury soufflé.
8. Preparation of cold savoury mousse.
9. Preparation of types of chaud Froids.

Course duration:

Lecture class: 6hrs.

Practical session: 19hrs.

Assessment: 5hrs.

Pre requisite:

This course is available only for 3rd and 4th year students of BHM due to its special characteristics; however students from other classes can also join depending on how much interest they have in the module.

Hands on practice on the following preparations.

Unit I. Deboning of chicken for chicken gallantine.

Unit II. Deboning of fish and the preparation of fish gallantine.

Unit III. Preparation of force meat and stuffing.

Unit IV. Preparation of pate.

Unit V. Preparation terrine.

Unit VI. Preparation of cold soufflé.

Unit VII. Preparation of cold Mousse.

Methods of valuation

Attendance

Assignment

Practical training.

Course outcome:

Students will have a clear cut idea of cold cuts and types.

To know the nutrients present in cold cuts and their benefits.

To know various aspects of hygiene practices followed while handling cold buffet.