



**Maharashtra State Board of
Secondary & Higher Secondary School, Pune**

Department of Food Products Technology

Subject: Food Products Technology (SB)

Standard: Twelve

Faculty: HSC Vocational

Syllabus

Paper II : Advanced Cookery Technology (SB)
Theory

Sr. No	Unit	Sub-Unit
1	Stocks and Soups	1.1 Stocks
		1.2 Kinds / Classification and storage of stock
		1.3 Soup
2	Sauces	2.1 Importance of sauces
		2.2 Types of sauces
3	Appetizers, accompaniments and salads	3.1 Appetizers
		3.2 Salads
		3.3 Salad Dressings. English, American and Lemon Dressing
4	Sandwiches	4.1 Introduction
		4.2 Preparation of sandwich
		4.3 Types of sandwich
5	Meat, Sea foods and Poultry	5.1 Meat: Cuts and their uses
		5.2 Tenderness of meat
		5.3 Fish: Classification, storage & cuts
		5.4 Cooking methods
		5.5 Chicken: Cuts
6	Ice Cream and Chocolates	6.1 Definition
		6.2 Classification
		6.3 Preparation of chocolates

Practicals

Sr. No	List of Practical
1	Stocks-Preparation of white stock, brown stock, vegetable stock, glazes.
2	Soups-Preparation of consommé, Cream of tomato soup, Spinach soup, Cabbage chowder, Minestrone and Mulligatawny.
3	Sauces Preparation of white sauce (Penne with cream cheese sauce and baked vegetables) Preparation of brown sauce (Poulet sauté chicken) Preparation of veloute sauce (Veloute Danoise) Preparation of tomato sauce (Spaghetti Bolognese, Baked beans with Toast) Preparation of Hollandaise sauce & Asparagus with Hollandaise sauce Preparation of Mayonnaise (Russian salad & Waldrof Salad)
4	Cocktails-Preparation of melon, grape fruit, mixed fruit, orange and florida cocktails.
5	Indian snacks - Refer Annexure I
6	Salads-Preparation of salads - Cole slaw, mixed vegetable salad, pasta salad, green salad, tossed salad.
7	Sandwiches - Preparation of vegetable sandwich, vegetable burger, club sandwich, chicken sandwich, canapés.
8	Meat, Seafood, Poultry: Preparation of Meat products - Seekh kabab, shammi kabab, mutton curry Preparation of Chicken products. brown stew Tandoori chicken, chicken tikka, brown stew. Preparation of Egg products - Omelet, egg curry, French toast Preparation of Seafood products - Fish colert (salad), fish Florentine, fish curry, prawns rice.
9	Ice creams - Preparation of vanilla, butterscotch, pista, chocolate, mango, strawberry ice cream. Preparation of kulfi Preparation of falooda
10	In plant training for 10 days in established Hotels, Canteen and Restaurants. OR Running the canteen in the institute/school/college