



**Children's University
School of Nutrition and Health
Department of Home Science
Gandhinagar.**

**ACADEMIC
YEAR
2020-2021**

M.Sc.- FN

Year	II	Course Type: Core Compulsory Course No: CCFN 402 Course Title: Modern Cookery	Credits	4
Semester	IV		Hours/wk	4

COURSE CONTENT / SYLLABUS- Practical

Unit I	Application of Science in cooking <ul style="list-style-type: none">• Cookery as a Science<ul style="list-style-type: none">• Objective of cooking• Preliminary Preparations• Cooking methods<ul style="list-style-type: none">• Moist heat Method and Dry heat method• Microwaves cooking• Solar cooking• Advances in food technology
Unit II	Role of food ingredients in cookery <ul style="list-style-type: none">• Foundation ingredients• Fats• Resigning Agents• Salt• Liquid• Flavouring and Seasoning• Sweetening and thickening
Unit III	Food ingredients and Spices used in Indian and Western Cookery <ul style="list-style-type: none">• Importance of spices• Basic information about spices• Functional foods in cookery• Ingredients used in bakery items• Points consider while making bakery items
Unit IV	Beverages and Appetizers <ul style="list-style-type: none">• Classification• Nutritive value• Cooking tips• Serving