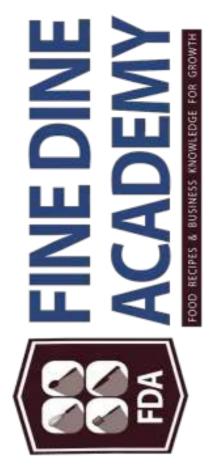




Food Recipe Training & Restaurant Management Academy Academic Year - 2023





CONTRANTAL CUSNES (MEG & NON-MEG)









SANDWICH (VEG & NON-VEG)

DESCRIPTION

CHOPPING SKILLS :-

You will learn the correct type of Cutting Technique on each and every vegetable and chicken Platting, Presentation, Topping.

COURSES COVERED :-

Different Types of Veg Sandwich & Non Veg Sandwich

Different types of Bread Omelette's & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory



FRIED CRISPY CHICKEN (NON-VEG)

DESCRIPTION

MARINATING AND SEASONING :-

You will learn the correct type of Cutting, marinating and seasoning Technique of fresh chicken and also its Platting, Presentation with different types of Topping.

COURSES COVERED :-





Different Types of Original Fried Crispy Chicken & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)





BURGER (VEG & NON-VEG)

DESCRIPTION

CHOPPING SKILLS :-

You will learn the correct type of Cutting Technique on each and every vegetable and Preparing methods of Frozen patty for Burgers & its Platting, Presentation, Topping.

COURSES COVERED :-

Different Types of Veg Burger & Non Veg Burgers & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory





WRAP (VEG & NON-VEG)

DESCRIPTION

CHOPPING SKILLS :-

You will learn the correct type of Cutting Technique on each and every vegetable and chicken Platting, Presentation, Topping.

COURSES COVERED :-

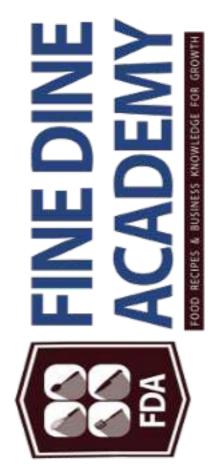
Different Types of Veg Wrap & Non Veg Wrap Different

types of Bread Omelette's & Its Production Cost Calculation

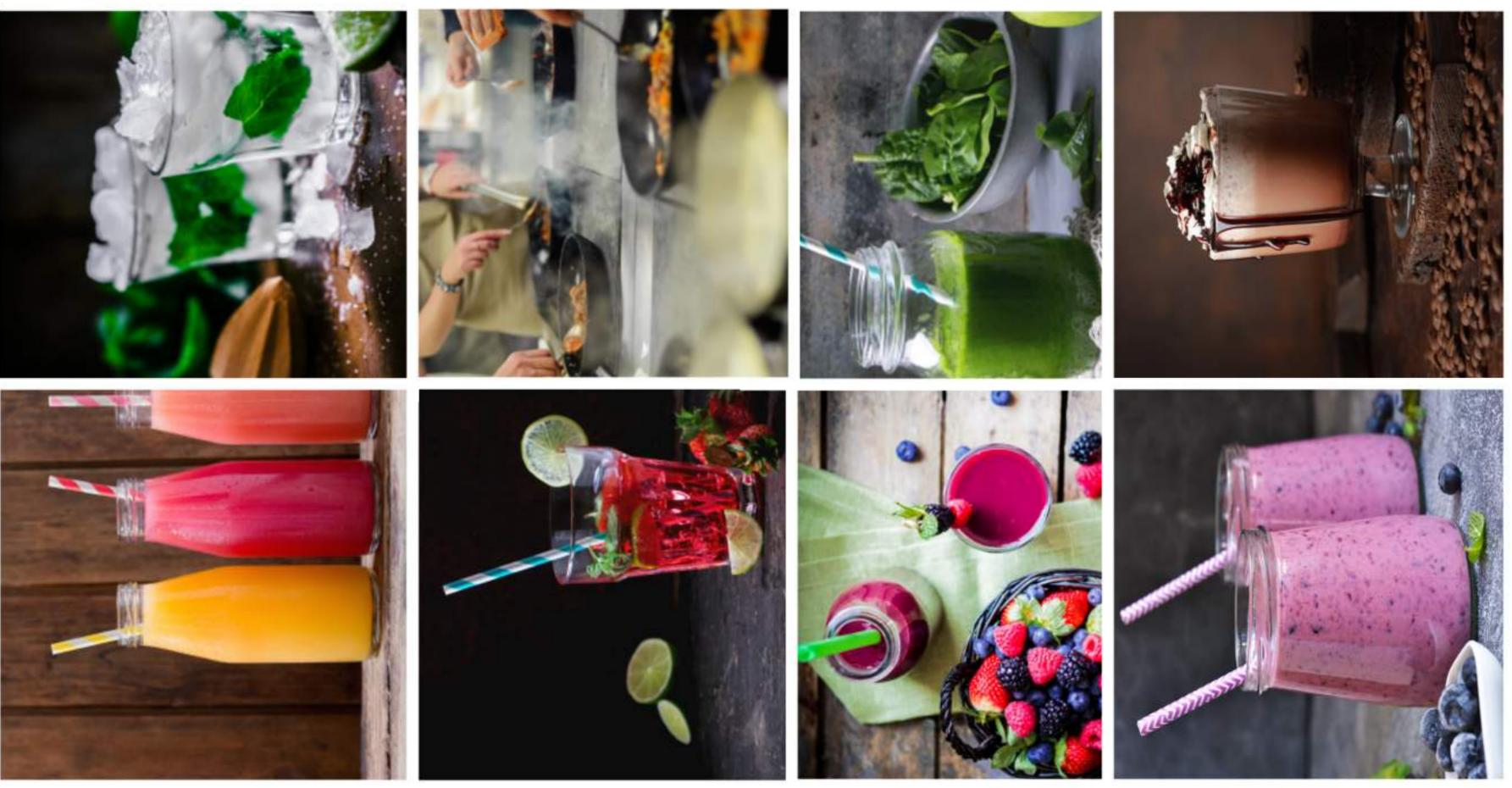
COURSES TYPE :-

90% Practical, 10% Theory





FIOT & COLD BEVERACES









FRESH JUCES (COLD BEVERAGES)

DESCRIPTION

INTRODUCTION:-

Fresh juices are packed with soluble fiber, a type of fiber that supports good bacteria growth and digestive health.

COURSES COVERED :-

Different Types of Fresh juices £

Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



MILKSHAKES, THICKSHAKES & **MOJITO'S** (COLD BEVERAGES)

DESCRIPTION

INTRODUCTION:-

Fresh or Frozen Fruits, Nuts, Seeds, Berries, Ice-cream, Milk (dairy or vegan) are some of the ingredients that are used to make shakes. Milkshakes can be customized with various flavorings, spices, cookies, and herbs

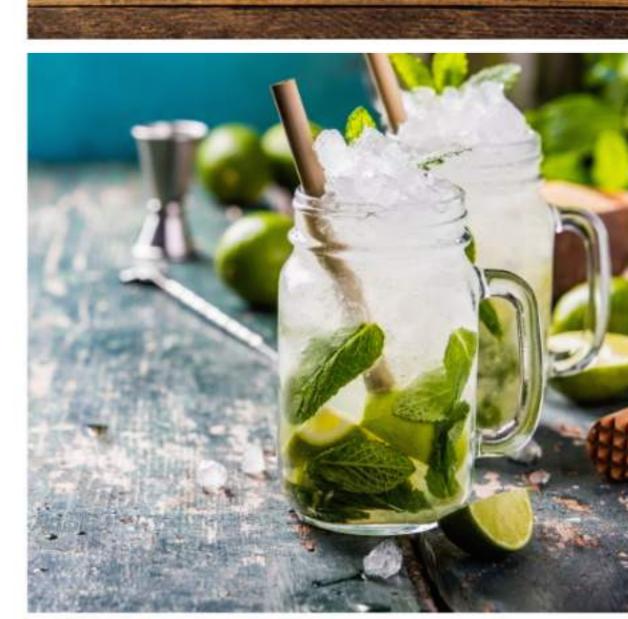
COURSES COVERED :-



Different Types of Milkshakes & Mojito's with different customization and toppings В Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)









TEA & COFFEE'S (HOT DRINKS)

DESCRIPTION

NTRODUCTION:-

Coffee and tea are among the world's most popular beverages, with black tea being the most sought-after variety of the later, accounting for 78% of all tea production and consumption.

COURSES COVERED :-

Different flavours of Tea & Coffee's & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)





SOUP'S (HOT BEVERAGES)

DESCRIPTION

NTRODUCTION:-

Soup is a primarily liquid food, generally served warm or hot (but may be cool or cold), that is made by combining ingredients of meat or vegetables with stock, milk, or water.

COURSES COVERED :-

Different Types of Soup's & Draduation Cost Coloulatio

Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)









LASSI (COLD BEVERAGES)

DESCRIPTION

NTRODUCTION :-

Lassi is a regional name for buttermilk, the traditional dahibased drink in the Indian subcontinent. Lassi is a blend of yogurt, water, spices and sometimes fruit.

COURSES COVERED :-

Different types of Lassi Products &

Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



FLOODA (ICE-CREAM)

DESCRIPTION

NTRODUCTION :-

Traditionally it is made by mixing rose syrup, vermicelli, and sweet basil seeds with milk, often served with ice cream

COURSES COVERED :-

Different Types of Falooda's

Я





Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)







DESSERTS (ICE-CREAM)

DESCRIPTION

NTRODUCTION:-

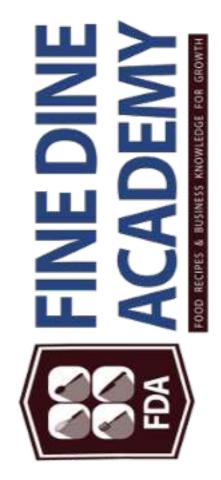
Dessert is a course that concludes a meal. The course consists of sweet foods, such as confections, and possibly a beverage such as dessert wine and liqueur.

COURSES COVERED :-

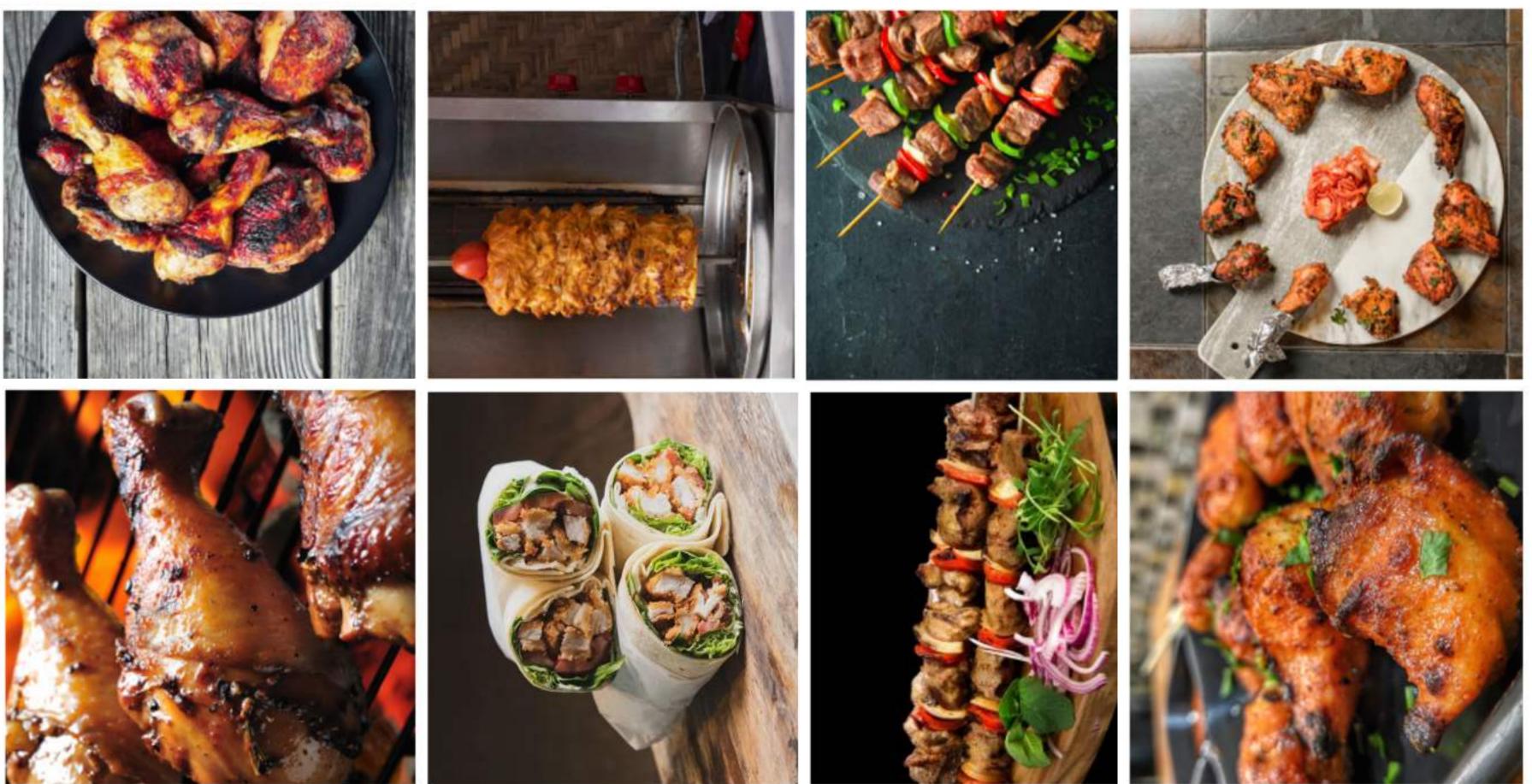
Different Types of Desserts and its **Beautiful Presentation** B Its Production Cost Calculation

COURSES TYPE --

90% Practical, 10% Theory(SOP)



ARABAN CUSNE CVEC & NON-VEC)









SHAWARMA CHICKEN (NON-VEG)

DESCRIPTION

MARNATING AND SEASONING :-

You will learn the correct type of Cutting, marinating and seasoning Technique of fresh chicken and also its Platting, Presentation with different types of Topping.

COURSES COVERED :-

Different Types of Shawarma Chicken,





with Original Recipe, Fresh Mayonnaise, Marinating Ingredients & Toppings & Its Production Cost Calculation **COURSES TYPE :-**90% Practical, 10% Theory(SOP) For More Details Contact +91 89256 89555

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KEBAB'S (VEG & NON-VEG)

DESCRIPTION

NTRODUCTION :-

Kebab or kabob is a type of cooked meat dish that originates from cuisines of the Middle East. Many variants of the category are popular around the world, including the skewered shish kebab and the doner kebab with bread

COURSES COVERED :-

Different types of Kebab's on Both Veg & Non-Veg &

Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



GRILL CHICKEN (NON-VEG)

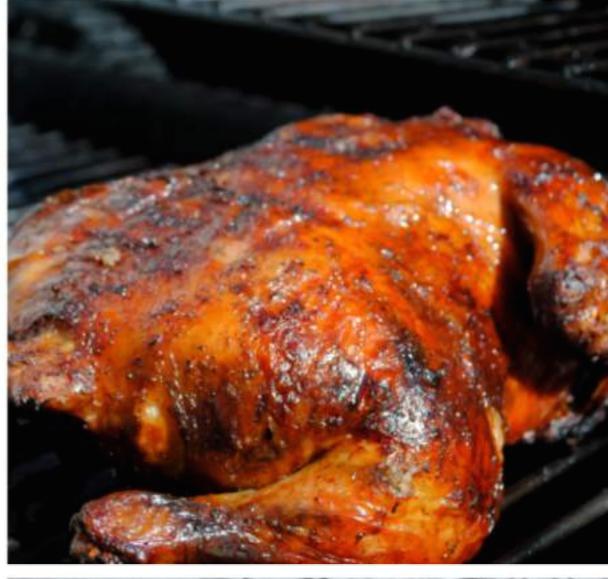
DESCRIPTION

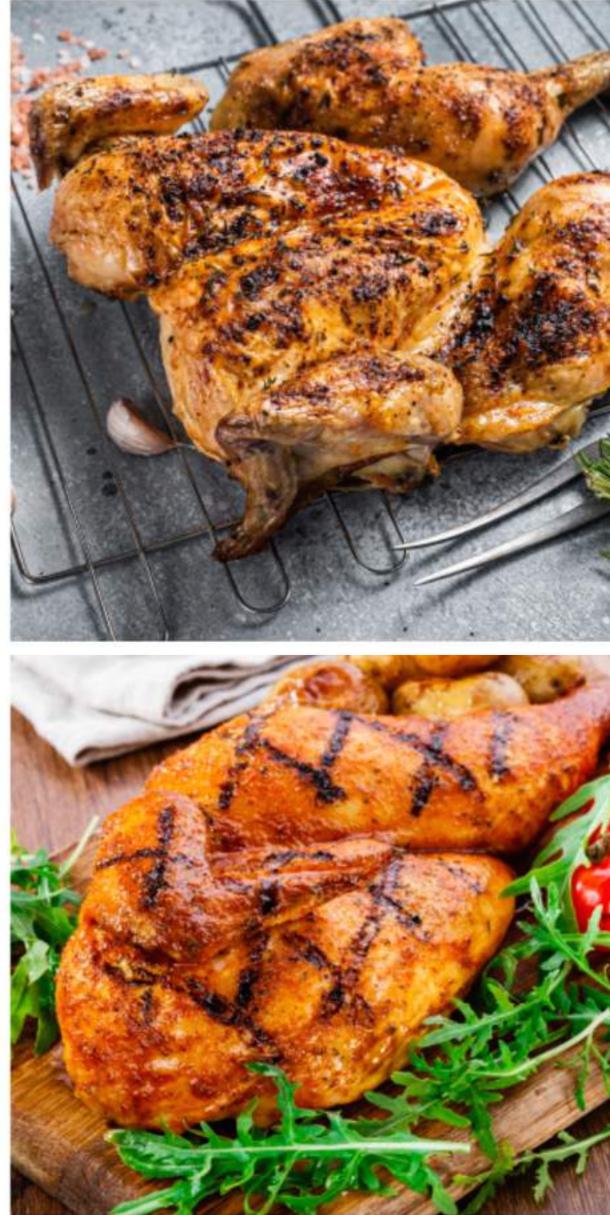
MARINATING AND SEASONING :-

You will learn the correct type of Cutting, marinating and seasoning Technique of fresh chicken and also its Platting, Presentation with different types of Topping.

COURSES COVERED :-

Different Types of Grill Chicken, with





Original Recipe, Fresh Mayonnaise, Marinating Ingredients & Toppings &

Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



BARBEQUE CHICKEN (NON-VEG)

DESCRIPTION

MARNATING AND SEASONING :-

You will learn the correct type of Cutting, marinating and seasoning Technique of fresh chicken and also its Platting, Presentation with different types of Topping.

COURSES COVERED :-

Different Types of Barbeque Chicken,





barbecue sauce, Fresh Mayonnaise, marinating Ingredients & Toppings &

Its Production Cost Calculation

COURSES TYPE -

90% Practical, 10% Theory(SOP)



TANDOORI CI-IICKEN (NON-VEG)

DESCRIPTION

MARINATING AND SEASONING :-

You will learn the correct type of Cutting, marinating and seasoning Technique of fresh chicken and also its Platting, Presentation with different types of Topping.

COURSES COVERED :-

Different Types of Tandoori Chicken,



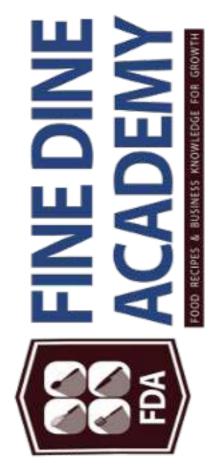


with Original Recipe, Fresh Mayonnaise, Marinating Ingredients & Toppings &

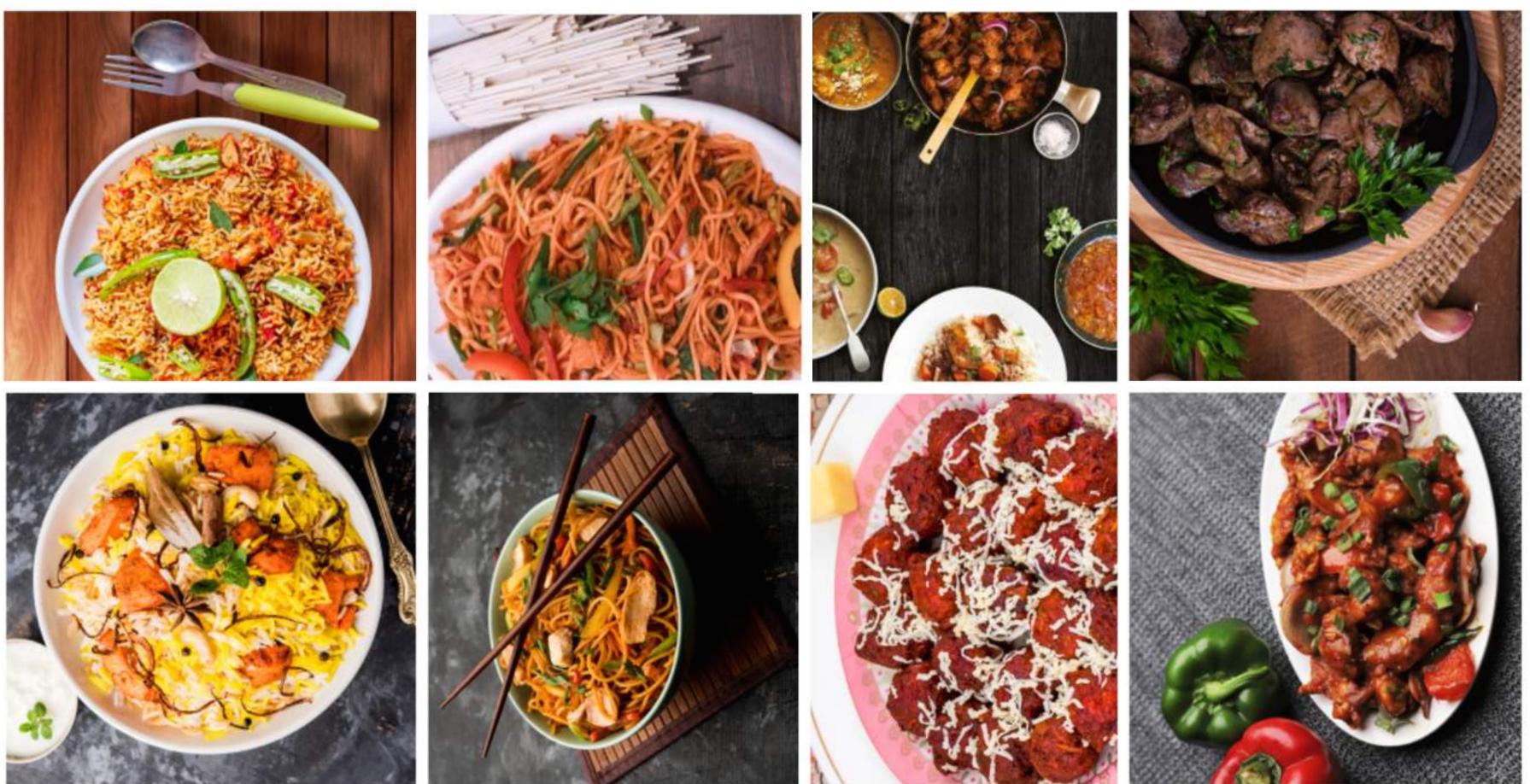
Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)









CHNESE FRIED RICE & NOODLES (VEG & NON-VEG)

DESCRIPTION

NTRODUCTION:-

Fried rice is a dish of cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed with other ingredients such as eggs, vegetables, seafood, or meat.

COURSES COVERED :-





Different types of Fried Rice & Noodles on Both Veg & Non-Veg Masala's Incredients. ß Its Production Cost Calculation COURSES TYPE :-90% Practical, 10% Theory(SOP) For More Details Contact +91 89256 89555 Visit Us : www.finedineacademy.com



CHINESE STARTERS (VEG & NON-VEG)

DESCRIPTION

NTRODUCTION :-

It's a Indo Chinese Recipes that are very famous across India. Which includes various items that are divided in (Gravy's, Semi Gravy & Dry) all with top notch taste to the Customers.

COURSES COVERED :-



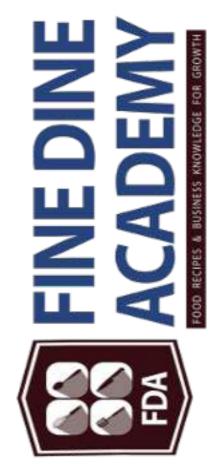


Different Types of Chinese Starters &

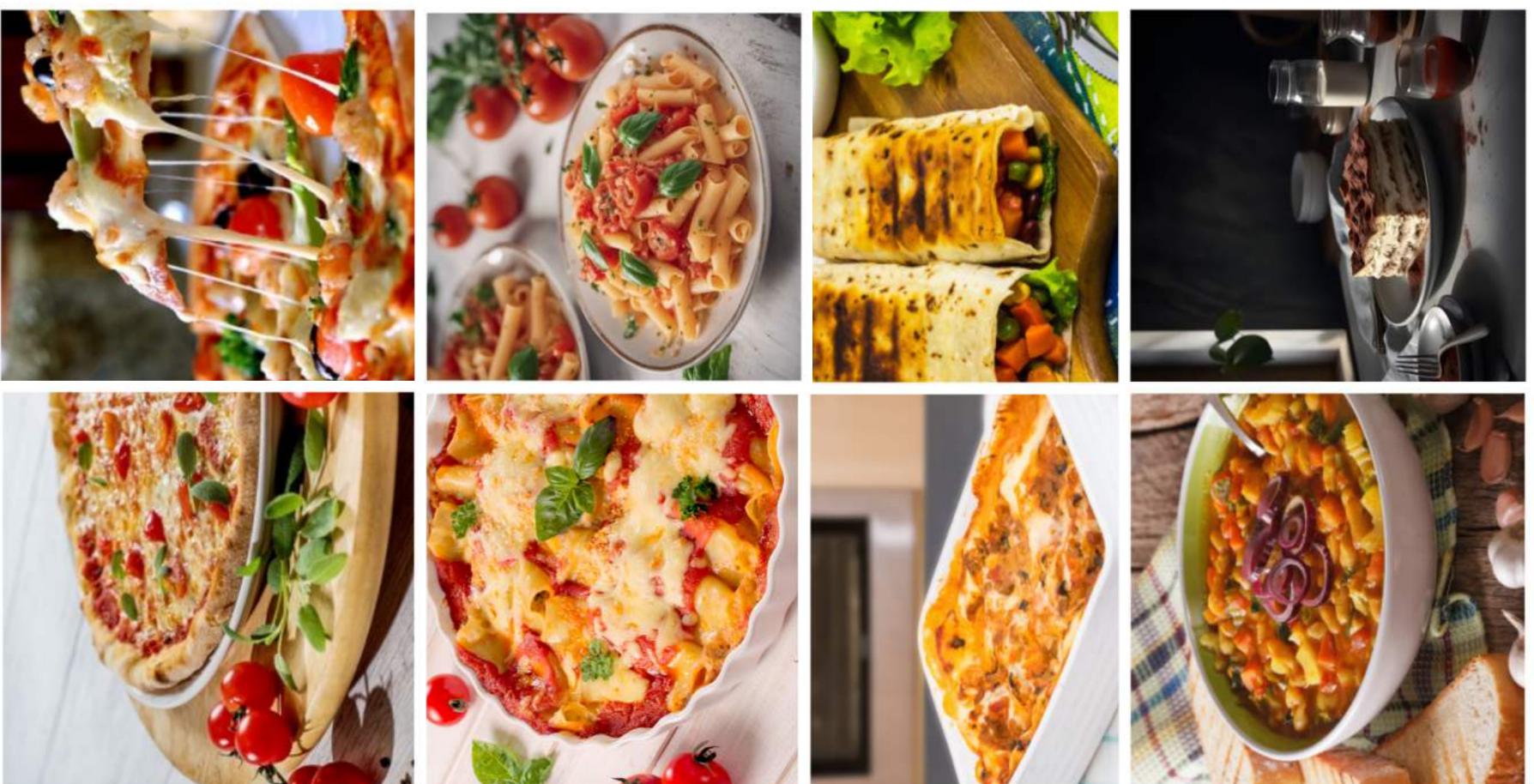
Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



TALAN CUSN CVEC & NON-VEC)













PREMUM PIZZA (VEG & NON-VEG)

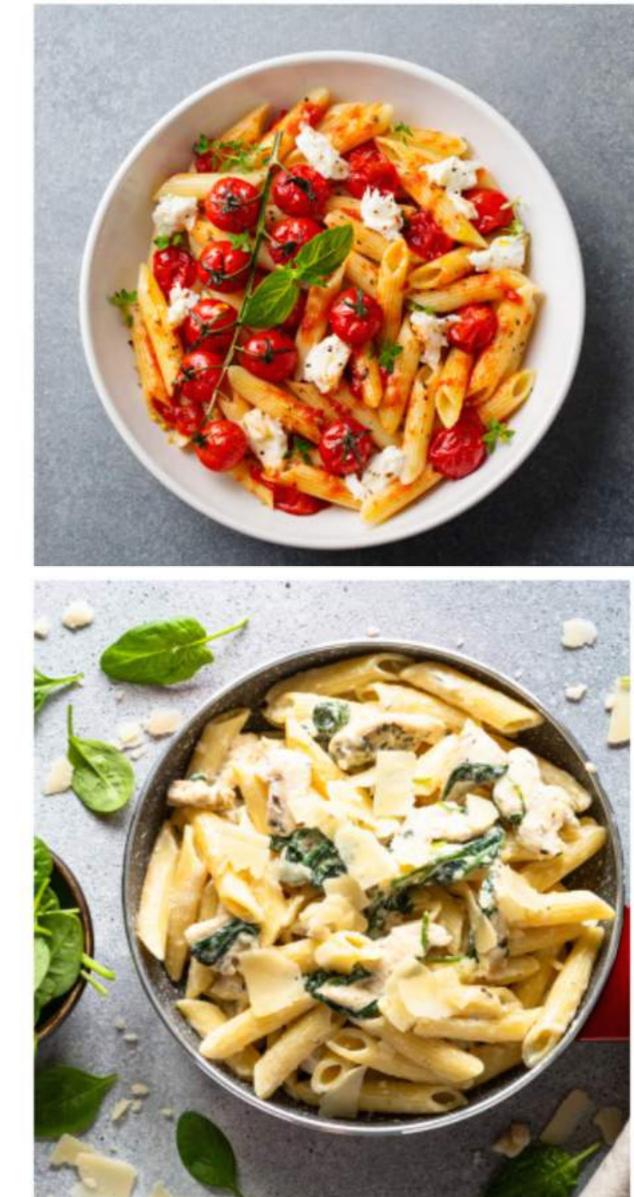
DESCRIPTION

NTRODUCTION:-

Pizza is a dish of Italian origin consisting of a usually round, flat base of leavened wheat-based dough topped with tomatoes, cheese, and often various other ingredients, which is then baked at a high temperature, traditionally in a wood-fired oven.

COURSES COVERED :-

Different types of Pizza's on Both Veg & Non-Veg with Original Thin Crest Making. ß Its Production Cost Calculation COURSES TYPE --90% Practical, 10% Theory(SOP) For More Details Contact +91 89256 89555 Visit Us : www.finedineacademy.com





ITALIAN PASTA (VEG & NON-VEG)

DESCRIPTION

NTRODUCTION :-

Pasta is a type of food typically made from an unleavened dough of wheat flour mixed with water or eggs, and formed into sheets or other shapes, then cooked by boiling or baking.

COURSES COVERED :-

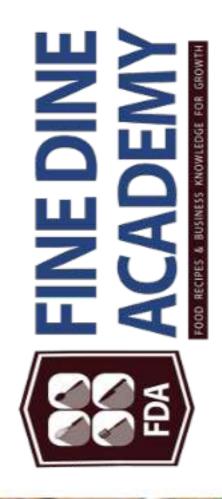
Different types of Pasta's on

Both Veg & Non-Veg & & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)





AUT-INTC BRYAN CVEC & NON-VEC)









CHENNALSTYLE DUM BIRYANI (VEG & NON-VEG)

DESCRIPTION

INTRODUCTION:-

Chicken Biryani is a luxurious delight known worldwide and loved by all. You will learn the art of beautiful melange of chicken layered with long grain basmati rice and then slow cooked (dum) to the perfection.

COURSES COVERED :-





Different Types of Veg, Chicken & Mutton, Fish with Raita, Brinjal Curry, Bread Halwa. Ĥ Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



-IVDERABAD STYLE BIRYANI (VEG & NON-VEG)

DESCRIPTION

INTRODUCTION:-

Hyderabadi biryani (also known as Hyderabadi dum biryani) is a style of biryani originating from Hyderabad, India made with basmati rice and meat (mostly mutton). Originating in the kitchens of the Nizam of Hyderabad.

COURSES COVERED :-





Different Types of Veg, Chicken & Mutton, Fish with Raita, Brinjal Curry, Bread Halwa. Я

Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



AMBUR STYLE SEERAGA SAMBA BIRYANI (VEG & NON-VEG)

DESCRIPTION

NTRODUCTION:-

The tiny rice called Seeraga samba gets its name from its resemblance to cumin, which is known as seeragam in Tamilnadu. This Seeraga samba rice requires mollycoddling in the field and is sparing with yield but rewards with fragrance and taste.

COURSES COVERED :-





Different Types of Veg, Chicken & Mutton, Fish with Raita, Brinjal Curry, Bread Halwa. & Its Production Cost Calculation **COURSES TYPE :-**90% Practical, 10% Theory(SOP)







MANDI BRIYANI (NON-VEG)

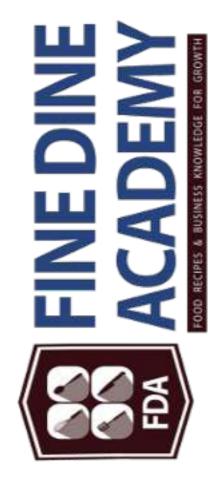
DESCRIPTION

NTRODUCTION :-

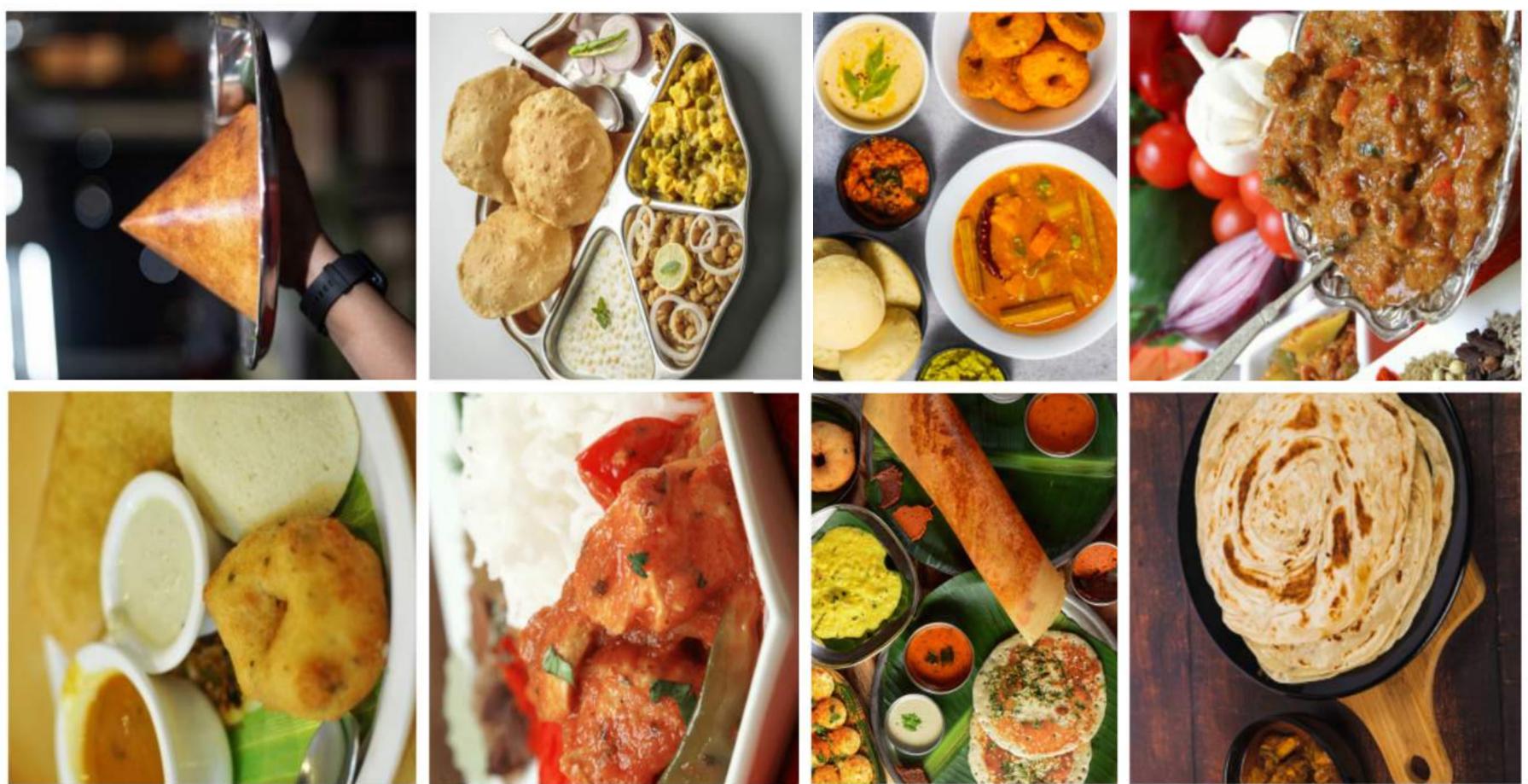
Mandi is a traditional dish originating from Hadhramaut, Yemen, consisting mainly of meat and rice with a special blend of spices. It's even considered a staple dish in many regions.

COURSES COVERED :-

Marination Process, Levels of rice & Masala's Incredients. & Its Production Cost Calculation **COURSES TYPE :-**90% Practical, 10% Theory(SOP) For More Details Contact +91 89256 89555 Visit Us : www.finedineacademy.com



SOUTH NDAN CUSNES CVEC & NON-VEC)







SOUTH INDIAN CUISINE (PURE VEG)

DESCRIPTION

NTRODUCTION :-

The cuisine of South India is extremely diverse and is well-known for its light, low-calorie appetizing meals. Traditional South Indian cuisine is mainly rice based and there are many dishes like dosa's, Vada's and uthappams that are made by mixing rice with lentils.

CUIDEEC CUAPPID -



Different Types of Sambar, Rasam, Poriyal, Kuttu, Aviyal, Vetha Kolambu, Payasam, Etc & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



SOUTH AND NORTH INDIAN GRAVY'S (VEG & NON-VEG)

DESCRIPTION

NTRODUCTION :-

Gravy is the soul of Indian cuisine. Gravy is a thick liquid of saucy consistency that provides body and flavor to the curries and other food preparations.

COURSES COVERED :-





Different Types of Indian Gravy's with Veg & Non-Veg Types &

Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



SOUTH INDIAN STARTERS (VEG & NON-VEG)

DESCRIPTION

NTRODUCTION:-

Among the different regions of Tamil Nadu, cuisines of Chettinad, a region that falls in the Sivaganga district situated in southern part of the state, has earned huge fame for its spicy and aromatic dishes, particularly the Non-Vegetarian ones.

COURSES COVERED :-

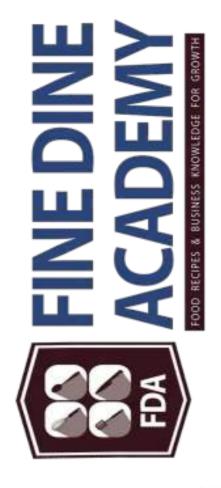




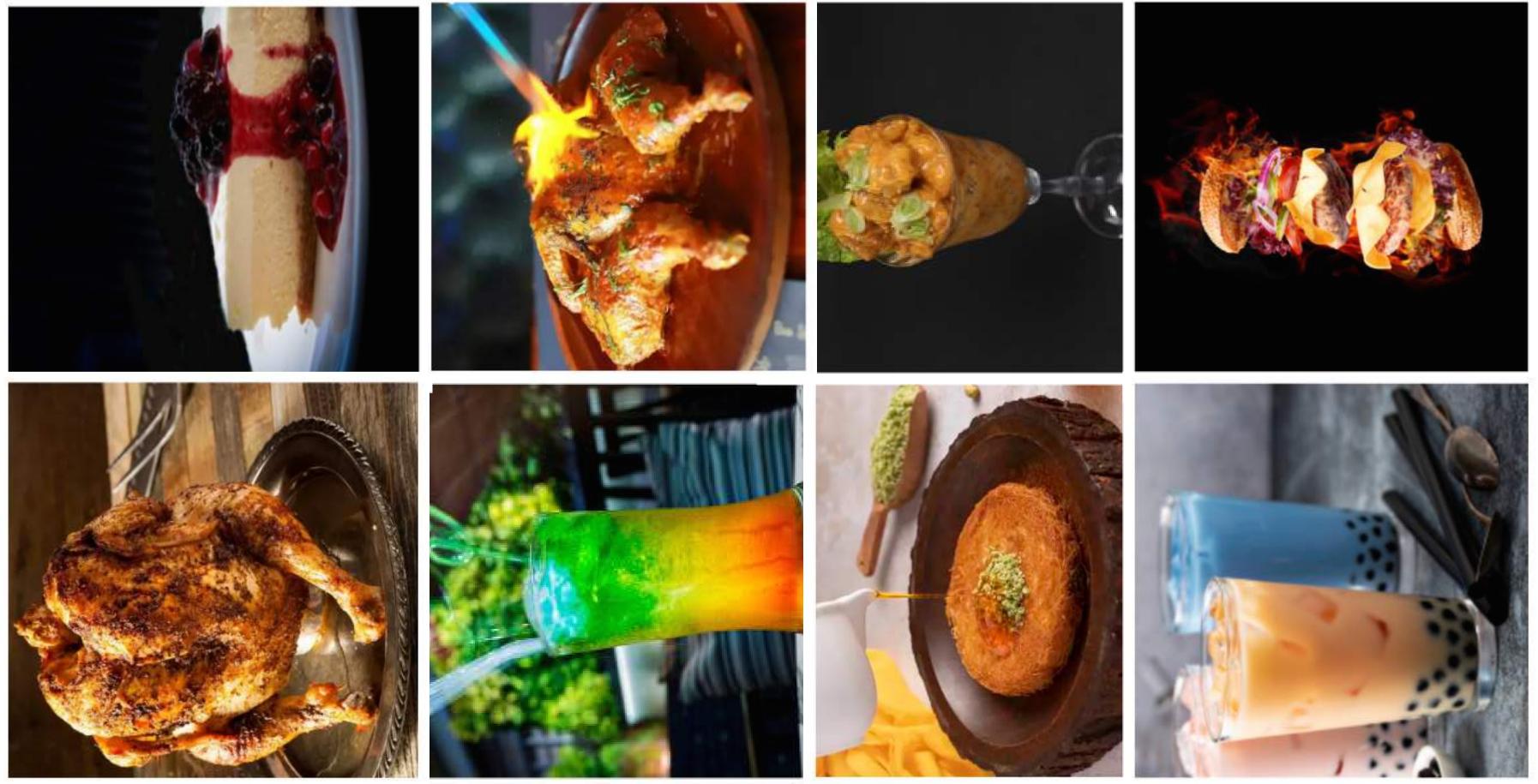
Different types of South Indian Starters in (Veg & Non-Veg) & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



TOP TRENDING EXOTIC DS-IS(VEG & NON-VEG)







TRENDING & EXOTIC DISHES (VEG & NON-VEG)

DESCRIPTION

NTRODUCTION :-

Food trends refer to the changes and shifts in consumer preferences, behaviors, and consumption patterns related to food and beverages. These trends can encompass a wide range of factors, including ingredients, flavors, cooking techniques, dining habits, and nutritional considerations.

COURSES COVERED :-

New Trending Products such as (Infused Chicken, Valcano Burger, Kunafa, Cutting Desserts Etc) & Its Production Cost Calculation





COURSES TYPE :-

90% Practical, 10% Theory





CONFECTIONERY (BAKING & PASTRIES)

DESCRIPTION

NTRODUCTION:

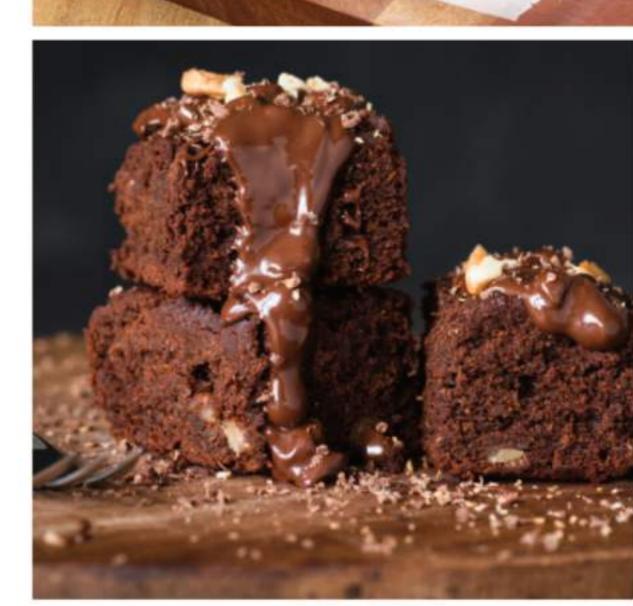
Bakers' confectionery includes sweet baked goods, especially those that are served for the dessert course. Bakers' confections are sweet foods that feature flour as a main ingredient and are baked. Major categories include cakes, sweet pastries, doughnuts, scones, and cookies.

COURSES COVERED :-

Different Types of Baking Items with different customization & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)









PREMUM WAFFLES (SNACKS)

DESCRIPTION

NTRODUCTION:-

A waffle is a dish made from leavened batter or dough that is cooked between two plates that are patterned to give a characteristic size, shape and surface impression.

COURSES COVERED :-

Different flavours & Shapes of Waffles

with toppings like Ice-creams, nuts or Choco chips. & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)







BURMESE CUISINE (NON-VEG) DESCRIPTION

NTRODUCTION :-

Burmese cuisine is typified by a wide-ranging array of dishes, including traditional Burmese curries, Burmese salads, and soups that are traditionally eaten with white rice. Burmese cuisine also features Indian breads as well as noodles in many forms, as fried or dry noodles, noodle soups,

COURSES COVERED --

a and the state of the and the second s

Different types of Burmese Cuisine (Non-Veg) & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



TRADITIONAL ORGANIC HEALTHY FOODS

DESCRIPTION

NTRODUCTION:-

Feed your family healthy and organic meals with The Organic Center's favorite recipes. Each dish comes with a side of science on the nutritional and environmental benefits of the organic ingredients used. We have included a variety of vegetarian and vegan recipes that your kids will love.

COURSES COVERED :-





Different Types of Traditional Food Recipe's Ex:(Kuli Paniyaram, Seeru Thaniya Puttu, Ragi Puttu Etc) £ Its Production Cost Calculation

COURSES TYPE --

90% Practical, 10% Theory(SOP)



FROZEN ITEMS (SNACKS)

DESCRIPTION

INTRODUCTION:-

Frozen Delicacies have ready to cook, heat and eat food options that are great for every day quick meal, Dinner Parties and quick snacks for families. There are many types of frozen items available such as Veg & Non-Veg categories.

COURSES COVERED :





Different Types of Frozen Items (French Fries, Nuggets, Smilies, Fish Fingers, Meat Balls Etc) В

Its Production Cost Calculation

COURSES TYPE --

90% Practical, 10% Theory(SOP)







MOMO'S (VEG & NON-VEG)

DESCRIPTION

NTRODUCTION :-

Momo's are usually steamed, though they are sometimes fried or steam-fried. Meat or vegetables fillings becomes succulent as it produces an intensively flavored broth sealed inside the wrappers.

COURSES COVERED :-

Different types of Momo's on Both Veg

& Non-Veg with Momo's Sheet Making. & Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)







NORTH INDIAN (CHAT ITEMS)

DESCRIPTION

NTRODUCTION :-

The origin of the word chaat probably comes in connection to the taste and sensation of chat patta which can be best described as salty, sweet and tangy in most savoury snacks and foods.

COURSES COVERED :-

Different Types of Chat Items & to Production Cost Colculation

Its Production Cost Calculation

COURSES TYPE :-

90% Practical, 10% Theory(SOP)



<u>CONTACT US FOR MORE DETAILS:</u> 89256 89555/ 89256 89666

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