



ARUN MUCHHALA GROUP

SAI SHIVA EDUCATIONAL TRUST'S

ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT

AFFILIATED TO UNIVERSITY OF MUMBAI

Notice

04-08-2023

This is to inform you that Food Production Department of Arun Muchhala International college of Hotel Management has Organized a **“Modern Plate Presentation ”** Value Added Course from 19-08-2023 . These sessions will be conducted by “Mrs. Deepa Uplap” Food Production HOD . It is 5 weeks course of 6hrs per week.. Time table for the course as follows:

Date	Course	Hours	Time
WEEK 1 19-08-2023	SOUPS	6	9am to 4pm
WEEK 2 26-08-2023	STARTERS	6	9am to 4pm
WEEK 3 02-09-2023	SALADS	6	9am to 4pm
WEEK 4 09-09-2023	MAIN COURSE	6	9am to 4pm
WEEK 5 16-09-2023	FRUIT CARVING	6	9am to 4pm

All the details about the course will be shared with the students in the class. Students need to register for the course before 10-08-2023 to Magalaxmi Madam.

Deepa

Deepa Uplap
Convener

Bipin
Bipin Jadhav
Principal



Prajakta Dhuri
Prajakta Dhuri
IQAC Co-ordinator

FOOD PRODUCTION & PATISSERIES

VALUE ADDED COURSE

SYLLABUS 2023-2024

MODERN PLATE PRESENTATION

WEEK 1

Theory 1hrs

- 1.1. Introduction to Plate Presentation Fundamental.
- 1.2. Introduction to various Ingredients used for garnish.
- 1.3. Selection different types of bowls for soup.

Practical 5hrs

- 1.1. SOUPS : MEXICAN TORTILLA, CREAM OF SPINACH, CREAM OF VEG, ALMOND GRAPES GACHPACHO.
- 1.2. Demo on SOUP making and Presentation.
- 1.3. Various Garnishes used.
- 1.4. Method of Serving.

WEEK 2

Theory 1hrs

- 1.1. Introduction to ingredients used in starters.
- 1.2. Selection different types of plates for starters.
- 1.3. Tips for combining Texture, Color & base..

Practical 5hrs

- 1.1. STARTERS : HOT AND ANGRY COTTAGE SATTAY, CHICKEN CHOORS, GRILLED COTTAGE CHEESE WITH SAUTEED VEGETABLES.



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- 1.3. Various Garnishes used.
- 1.4. Method of Serving.

WEEK 2

Theory 1hrs

- 1.1. Introduction to ingredients used in starters.
- 1.2. Selection different types of plates for starters.
- 1.3. Tips for combining Texture, Color & base..

Practical 5hrs

- 1.1. STARTERS : HOT AND ANGRY COTTAGE SATTAY, CHICKEN CHOORS, GRILLED COTTAGE CHEESE WITH SAUTEED VEGETABLES.



- 1.2 Demo of making of starters
- 1.4. Modern Plate Presentation of Starters.
- 1.3 Garnishes for starters.

WEEK 3

Theory 1hrs

- 1.1. Introduction to Salad : Base, Body, Dressing, Garnish.
- 1.2. Selection different types of Lettuce used for salads.
- 1.3. Different bowls and Plates used for salads.

Practical 5hrs

- 1.1. Salads: **WATER MELON FETTA, SWEET POTATO TENDER COCONUT SALAD, QUINOA POACHED PEAR SALAD**
- 1.2. Demo of making Salads.
- 1.3. Garnishes for Salad.
- 1.4 Different styles of presentations

WEEK 4

Theory 1hrs

- 1.1. Brief knowledge on cooking of proteins like Chicken, Fish, Mutton & Paneer.
- 1.2. Various sauces & Accompaniments used in Main Course.

Practical 5hrs

- 1.1. Main Course: **JACK DANEIL STUFFED CHICKEN, CAJUN GRILLED COTTAGE STACK, SPINACH RICOTTA RAVIOLLI.**
- 1.2. Demo of Main course.
- 1.3. Plate Presentation of Main course.
- 1.4. Garnishes of Main Course.

WEEK 5



Theory 1hrs

- 1.1. Simple Yet Heart-winning Table Setups ideas.
- 1.2 different types of fruits and vegetable can be used as carving.
- 1.3. Various Carving Tools & Equipment.

Practical 5hrs.

- 1.1. Fruits Carving: Watermelon Flower, Musk Melon Basket.
- 1.2. Demo of Fruit Carving.
- 1.3. Students Practice.
- 1.4. Table presentations.



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STUDENTS ATTENDANCE SHEET 2022- 2023

R No.	STUDENTS NAME	CLASS	19-08-23	26-08-23	02-09-23	09-09-23	10-09-23
1	Cyril Varghese	FY	Cyr	Cyr	Cyr	Cyr	Cyr
2	Royston Ronald	FY	Roy	Roy	Roy	Roy	Roy
3	lendave Om	FY	Ouv	Ouv	Ouv	Ouv	Ouv
4	Radibran nut	FY	Rn	Rn	Rn	Rn	Rn
5	Chaudhari Krishna	FY	R	R	R	R	R
6	Shinde Bhooni	FY	Bhoi	Bhoi	Bhoi	Bhoi	Bhoi
7	mehra Tanu	FY	Tanu	Tanu	Tanu	Tanu	Tanu
8	Shefal Sorael	FY	Sora	Sora	Sora	Sora	Sora
9	Ambre vedant	FY	Ved	Ved	Ved	Ved	Ved
10	mahajan Ansh	FY	An	An	An	An	An
11	Jayanth Jaylaga	FY	Jay	Jay	Jay	Jay	Jay
12	Mahesh Suryans	FY	M	M	M	M	M
13	Kalneh Pooji	FY	P	P	P	P	P
14	Pray embre	FY	P	P	P	P	P
15	Vinod Sur	FY	V	V	V	V	V

Deepa
CONVENER
DEEPA UPLAP



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FOOD PRODUCTION & PATISSERIES

VALUE ADDED COURSE

Report Modern Plate Presentation

Date:18-09-2023

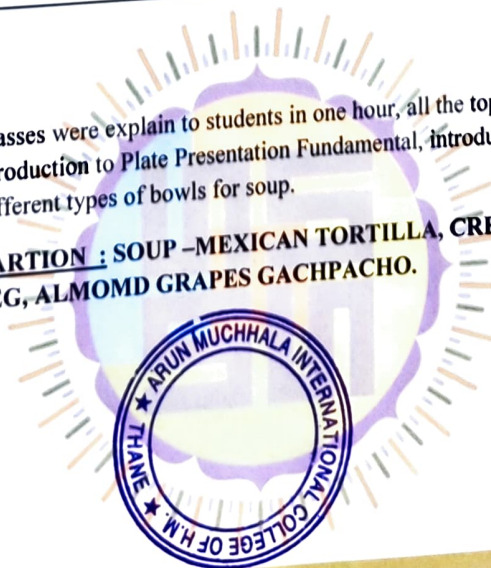
Food Production Department of Arun Muchhala International College of Hotel Management has organized a 30hrs Value Added Course on Modern Plate Presentation. This report is based on a 5-week course Conducted on each Saturday 9:00 am to 4:00 pm. This Value added course has been conducted by Chef Deepa Uplap, HOD Food Production. Total 15 students were enrolled for this course. Following is Time table for the course.

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WEEK 1

Through ICT mode theory classes were explain to students in one hour, all the topics were cleared to the students topic cover like introduction to Plate Presentation Fundamental, introduction to various, ingredients used for garnish, selection different types of bowls for soup.

PRACTICAL DEMONSTARTION : SOUP -MEXICAN TORTILLA, CREAM OF SPINACH,CREAM OF VEG, ALMOMD GRAPES GACHPACHO.





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Chef had taken briefing of all soups were she had cover all preparation of soups and methods of making. After that with the instruction of Chef Deepa students started making preparation of all soups like cutting and chopping vegetable, blanching of spinach, almond, making of white sauce etc. At the same time Chef Deepa also started demonstrating of Each SOUPS. After completion of all soup innovative plating skills with garnishes and accompaniment show to all students and students followed the same.

WEEK 2

Theory class was 1 hour where Introduction to ingredients used in staters like exotic vegetables: asparagus, broccoli, variety of cheese etc. Selecting different types of plates for staters like colorful plate, white plate, square plate, tiles etc. Tips for combining Texture, Color & base. It is very crucial in plating which elevates the dish. Color Combinations and texture are very important in the dish.

Practical : STATER- HOT AND ANGRY COTTAGE SATTAY, CHICKEN CHOORS, GRILLED COTTAGE CHEESE WITH SAUTEED VEGETABLES.

Demo of making of staters where all the misenplace where done by the students under the guidance of the chef. Chef started with making of staters one by one, simultaneously teaching the students basics of cooking. Various dips were made to accompaniment the stater such as peanut sauce for satay, cheese dip for grilled paneer. Modern Plate Presentation techniques were shown to students using different plates, short glass, tiles etc. of Staters. Garnishes for staters.

WEEK 3:

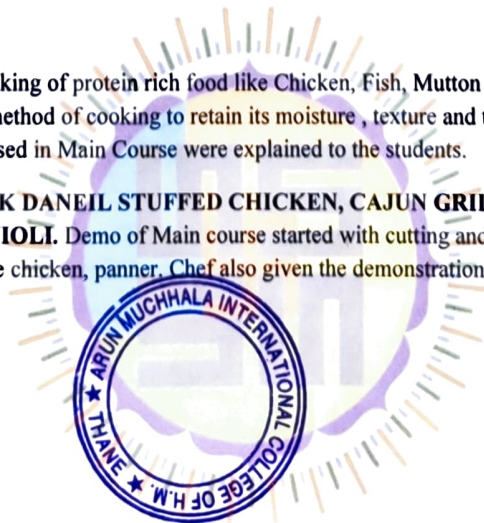
Theory: Explained salad components in detail : Base, Body, Dressing, Garnish. Selecting different types of Lettuce used for salads. Different bowls and Plates used for salads.

Practical : SALAD- WATER MELON FETTA, SWEET POTATO TENDER COCONUT SALAD, QUINOA POACHED PEAR SALAD. All the pre-preparation of salad body. Made all the salad dressings. Kept in fridge to chill. All the lettuce leaves were kept in cold water to maintain its crunch. Garnishes for Salad. Before serving all the components of salad were mixed and served chilled. Different styles of plate presentations salads were shown.

WEEK 4:

Theory: Breif knowledge cooking of protein rich food like Chicken, Fish, Mutton & Paneer. Explain how much time and what is best method of cooking to retain its moisture, texture and taste. Importance of Various sauces & Accompaniments used in Main Course were explained to the students.

Practical: Main Course: JACK DANEIL STUFFED CHICKEN, CAJUN GRILLED COTTAGE STACK, SPINACH RICOTTA RAVIOLI. Demo of Main course started with cutting and chopping of ingredients. Chef showed how to marinate chicken, panner. Chef also given the demonstration of ravioli pasta and its sauce





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accompanied with garlic bread. Different styles of plate presentation were shown to the students. Finally attractive garnishes were made to elevate the appearance of the dish.

WEEK 5:

Theory: Pictures of different table setups were shown to the students. What are all the points to be remembered while laying a table setup were explained to the students. Different types of fruits and vegetable were shown which can be used as carving. Various Carving Tools & Equipments were shown for fruit carving.

Practical: Carving Fruits like : Watermelon Flower, Musk Melon Basket. Demonstration of Fruit Carving was done by the chef. Chef explained the techniques of food carving. Students Practiced the same and finally a small table presentation was done by the chef.

Last day was felicitation where all students were given certificate by Chef Deepa Uplap.

Outcome of course : This course helped them to enhance their knowledge and skill. This boosted their Creativity, allowing to experiment with different flavors, textures, and color . They gain Industry Knowledge which helps to learn insight of Hot Kitchen.

Deepa

Convener Name

Deepa Uplap

Bipin

Principal

Bipin Jadhav

Prajakta

IQAC coordinator

Prajakta Dhuri

