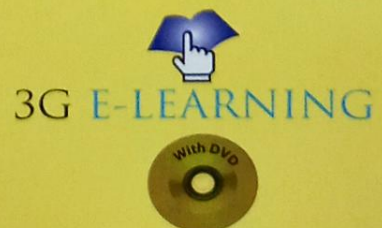


Food Production Operations



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FOOD PRODUCTION OPERATIONS



3G E-LEARNING

FOOD PRODUCTION OPERATIONS

Authored and Edited by 3G E-learning LLC, USA

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Food Production Operations

Food production is the process of transforming raw ingredients into prepared food products. Food production includes industries that take raw food products and convert them into marketable food items. The food production industry takes fruits, vegetables and grains in their harvested forms as well as meat directly after the butchering process and processes these into the types of food products that are available for sale in supermarkets. Food production ranges from minimal processing, such as cleaning and packaging, to complicated processes involving lots of additives and ingredients. Food production processes create products with longer shelf lives than raw food ingredients. Food Production Operations is an activity of preparing food products on mass scale and all the operations pertaining to it. This book introduces you to various cereals and pulses as well as culinary seeds, spices, nuts, and herbs. It also introduces you to various equipment, cooking methods, menus, and cookery. Food Production and its related operations are integral elements of hospitality management, hotel management, and restaurant businesses. It requires a skilled staff who can produce a wide variety of quality foods.

Key features:

- Familiarizes students to the various aspects of the kitchen-ranging from the layout of the kitchen department to menu planning to production of foods.
- A comprehensive textbook specially designed to meet the needs of students of hotel management and aspiring chefs.
- Topics are logically arranged according to the course outline of the subject.
- The use of simple language to facilitate a better understanding of each chapter.
- Illustrative examples of varying difficulties, wherever needed, are presented to enhance the interest of students.
- The provision of knowledge check test for each chapter is given at the end of chapter to strengthen the learning process of students.
- Case Study, Role Model, Keywords, and Examples are also provided to enrich the knowledge of students.

The Book comes with a companion DVD for rich learning experience, which includes:

1. E-Book with further reading and learning links
2. Interactive E-lecture of each chapter. E-lectures are expressive, informational, entertaining and persuasive, it uses the tool of self-exploration, which makes it easy to learn and understand each topic in detail. It is very informative as concrete details are provided and also entertaining, as graphics and other visuals are provided to make the learning process more interactive.
3. Video Lecture of each chapter, which explains each topic in detail with examples, animations, images and text and makes it easy to understand the topics in easier, simpler and better way.
4. Huge Database of Interactive Assessments for each chapter, which is also printable
5. Further reading and learning links for each topic
6. Glossary and Notes for each chapter to understand each chapter with to the point information
7. The DVD also includes a printable workbook, which walks through with a various sets of questions and choices and assists in completing the curriculum. The workbook covers; Learning Objectives, Essential Concepts, Matching Definitions, Study Problem, Questions, Fill in the Blanks and Answers.
8. Review Questions for each chapter are also given in the DVD, which are also printable

The DVD is also a useful tool for teachers to teach with digital resources in classroom and do a great job of illustrating skills and techniques that are otherwise difficult to explain.



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