

## UNIT - 4

### International Cuisine & Bakery-Confectionery

### Topic3: French Cuisine

Objective : To plan various dishes prepared in French Cuisine

GALGOTIAS  
UNIVERSITY

## TOPICS COVERED

- INTRODUCTION
- GEOGRAPHICAL LOCATION
- POPULAR INGREDIENTS
- SPECIALITY CUISINE
- SPECIAL EQUIPMENT

## INTRODUCTION

- Provençal cuisine
- Haute cuisine
- Popularized by famous chef La varenne
- Chef Marie Antonie Careme
- Chef Escoffier
- Nouvelle cuisine

## GEOGRAPHICAL LOCATION

- located in western Europe
  - border by English channel and Atlantic ocean
  - different region have their effect on their local cuisine
- 
- south western France
  - north western France
  - east and north eastern France
  - northern France
  - south eastern France
  - southern France
  - western France
  - central France







# School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management





## POPULAR INGREDIENT

<p>Pig trotters: feet of the pig</p>	
<p>Herring: oily fish grows up to 10 inch</p>	
<p>Belon oysters: flat oysters with a unique nutty taste, Huitres (Fr)</p>	
<p>Charolais: famous beef cattle in France</p>	

# School of Hospitality & Tourism

Course Code : BSCH3001





Course Name: Food Production Management

<p>Tripe: edible offal of various farm animal <b>-Offals ,stews , soups, --</b></p>	
<p>Agneau de paulliac: It comes from Bordeaux, unique thing about this is breed that its allowed to graze on marshes of Medoc.</p>	
<p>Escargots (Fr.) – Snails</p>	
<p>Poultry of bresse: In Burgundy it is renowned for its meat and flavour.</p>	

# School of Hospitality & Tourism

Course Code : BSCH3001


Course Name: Food Production Management

<p>Moutarde de Dijon: most valued and popular mustard from Dijon.</p>	
<p>Camargue rice: it's a short grain rice also known as red rice. South France .</p>	
<p>Globe artichoke: it is basically the shoot of the plant.</p>	
<p>Chicory: green elongated leaves that curl in the middle</p>	

# School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management

<p>Perigord truffle: highly flavoured variety of mushroom</p>	 A photograph showing several dark, round, highly textured truffles resting on a bed of white, fluffy cream on a light-colored plate.
<p>Roquefort: it's a blue veined cheese made from sheep's milk</p>	 A photograph of a wedge of Roquefort cheese with a green rind, next to its original green packaging which has the brand name 'ROQUEFORT' visible.
<p>Saint nectaire: it is from Auvergne, made from cow's milk</p>	 A photograph of a round, flat cheese with a textured, golden-brown rind, served on a white plate with a slice cut out and a knife.
<p>Petit basque: buttery yellow cheese made from sheep's milk</p>	 A photograph of a round, thick cheese with a yellowish-orange rind and a white label that reads 'PETIT BASQUE'.



# School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management

Rocamadour: This cheese comes from Perigord and is made from goat's milk



Brillat savarin: it's a soft white cheese made from cow's milk



Neufchatel: it is produced in Normandy and has soft to crumbly texture



Chaource: This cheese is produced in Champagne and is made from cow's milk



# School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management

Langres



Munster cheese: strong flavour  
soft cheese made from cows milk



Camembert: soft white mould  
cheese made from unpasteurized  
cow's milk







Saint marcellin: soft cheese made  
from cow's and goat's milk



Beurre echire: finest variety of  
butter



## SPECIALITY CUISINE

<p>Baguette: long thin loaf of bread that is commonly made from basic lean dough</p>	
<p>Puree saint Germaine: It is a puree soup made up of green peas and bacon</p>	
<p>Sauerkraut: It is prepared with cabbage</p>	
<p>Quenelle de brochette: It's a kind of pureed meat or vegetable with firm texture can be shaped into an oval shape which is known as <i>quenelle</i>.</p>	

# School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management

Bouillabaisse: fish stew that is prepared with different kinds of cooked fish



Foie gras-fattened goose/duck liver



Ratatouille: traditional vegetable dish, made from stewed vegetables



Blanquette de veau: famous white French veal dish made by stewing veal meat



Poulet saute chasseur: Chasseur means to cook food in hunter style.



Coq au vin: braised preparation of chicken from Burgundy.



Pot au feu: it means pot on fire, in this, tougher meats are stewed on a slow fire



Boeuf Bourgiognon: it's a stewed preparation of beef



# School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management

Gateau opera: it's a traditional cake made with a almond sponge



Tarte tatin: it's a traditional apple dessert from Normandy



Crepe suzette: It's a flat pancake that is stewed in orange flavoured caramel sugar. Flambéed



Madeleine: It is a very small-shaped cake which has a shell-like appearance



# SPECIAL EQUIPMENT

**Cocotte en fonte:** it's a casserole with a tight fitting lid on heavy bottom pan.



**Passoire chinoise:** it's a conical strainer



**Terrine mould:** It is a ceramic mould used for making terrine.



**Essoreuse:** it's a salad spinner



**Mandolin slicer:** grater used for slicing and grating vegetables



**Hachoir:** it's a half-moon-shaped chopper



**Lame:** it's a sharp blade that is mounted on a stand



**Moule à savarin:** A ring mould with a hole in the centre is commonly used for cakes and terrines





**French fry cutter:** This equipment is used for making sticks of potatoes that are used for preparing French fries.



**Escargot dish:** it's used for serving classical snails dishes



**Crêpe Suzette pan:** it's a sharp blade that is mounted on a stand



**Sauté pan:** it's a shallow pan with raised slanting sides that is used for tossing food



<b>Fondue pots</b>	
<b>Baguette tray:</b> it's a baking tray with a wavy finish	



THANK YOU

GALGOTIAS  
UNIVERSITY

# School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management

## References :

1. International Food Production -By Chef Bali
2. Professional Garde Manger-By Culinary Institute of America
3. The Larder Chef by Leto and Mojo
4. Garde Manger by D.D. Sharma
5. On Cooking –Sarah Labensky
6. Basic Training Kitchen- Chef Vikas Singh

GALGOTIAS  
UNIVERSITY