

BOOK LIST

Sr No.	Book Name	Quantity
	Food Production	01
1	Quantity Food Production Operations & Indian Cuisine	1
2	Le Cordon Bleu Pastry School (101 steps relies)	01
3	Food Production & Patisserie (Annamalai Murugan)	
4	Food & Seeds Processing and storage techniques (Dr. Prasann Kumar, Dr. Pawan Bharathi)	01
5	Food processing & preservation technilogy	1
6	International cuisine & food production management	01
7	Food Production Operations (Yogesh Singh)	01
8	Larousse patisserie & bakery	1
9	Bakery bible (Rose levy beralbaum)	1
10	The Art and craft of cold kitchen	1
11	Grade mænger (cold kitchen fundamentals)	1
12	La rouse gastronomique	1
13	The art of plâtting	1
14	Working the plate	1
15	Professional chef	1
16	Plating for gold	1
17	Taste and Techniques	1
	Food & Beverage Services	
1	Food & beverage ser. (R Singaravelavan)	01
2	Fundamentals of food & beverage (S.k.singh)	1
3	Front of the house Restaurant manners, misbehaviors & services (Jeff Benjamin)	1
4	Setting the table the transforming power of hospitality in business (Danny Meyer)	01



5	Restaurant success by the numbers (Roger Fields)	01
6	Food & beverage ser practical & techniques	01
7	The essential bar book (Jennifer Fielder)	
8	Raise the bar (Jon Taffer)	01
9	Drink a cultural history of alcohol (Lain Gately)	-
10	The cocktail codex fundamentals, formulas evolutions (David Carroll)	-
Housekeeping		
1	Hotel & Hospitality management housekeeping	01
2	Fundamental of housekeeping	-
3	Hotel housekeeping for future manager	01
4	Housekeeping management	-
Front Office		
1	Hotel front office	01
2	Hotel front office training manual (Sudhir)	01
3	Hotel front office operation management (J.R.Tewani)	01
4	Hotel accommodations (Roy c. wood)	01
5	Front office management (S.k. Bhatnagar)	-

