

| 1 | Name of Syllabus | C. C. In Basic Food production (401118) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---------|--|--|-------|--------|------------|-------------|--|---------|------------|-----------------|-------|-------|------------|-------------|---|----------|-----------------------|------|--------|-----|----|---|----------|-----------------------|------|--------|-----|-----|---|----------|-----------------|-------|--------|-----|----|--|--|-------|--|--|-----|-----|
| 2 | Max.Nos of Student | 25 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | Duration | 6 months | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | Type | Part Time | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5 | Nos Of Days / Week | 6 Days | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | Nos Of Hours /Days | 4 hrs. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 | Space Required | 1) Kitchen = 400 sqfeet 2) Class Room = 200 sqfeet TOTAL = 600 sqfeet | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8 | Entry Qualification | 8 th | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | Objective Of Syllabus/ introduction | 1) Develop proper knowledge of cooking 2) Develop skill in various types of cuisines 3) Develop confidence and cooking skills by arranging industrial visits and lectures of personnel from industries. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 | Employment Opportunity | This course for Assistant cook | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 11 | Teacher’s Qualification | Diploma / Degree in Hotel Management | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 12 | Training System | Training System Per Week <table><tr><td>Theory</td><td>Practical</td><td>Total</td></tr><tr><td>6hrs</td><td>18hrs</td><td>24hrs</td></tr></table> | | | | | | Theory | Practical | Total | 6hrs | 18hrs | 24hrs | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Theory | Practical | Total | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6hrs | 18hrs | 24hrs | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | Exam. System | <table><tr><th>Sr. No.</th><th>Paper Code</th><th>Name of Subject</th><th>TH/PR</th><th>Hours</th><th>Max. Marks</th><th>Mini. Marks</th></tr><tr><td>1</td><td>40111811</td><td>Basic Food Production</td><td>TH-I</td><td>3 hrs.</td><td>100</td><td>35</td></tr><tr><td>2</td><td>40111821</td><td>Basic Food Production</td><td>PR-I</td><td>6 hrs.</td><td>200</td><td>100</td></tr><tr><td>3</td><td>40111822</td><td>Food Production</td><td>PR-II</td><td>3 hrs.</td><td>100</td><td>50</td></tr><tr><td></td><td></td><td>Total</td><td></td><td></td><td>400</td><td>185</td></tr></table> | | | | | | Sr. No. | Paper Code | Name of Subject | TH/PR | Hours | Max. Marks | Mini. Marks | 1 | 40111811 | Basic Food Production | TH-I | 3 hrs. | 100 | 35 | 2 | 40111821 | Basic Food Production | PR-I | 6 hrs. | 200 | 100 | 3 | 40111822 | Food Production | PR-II | 3 hrs. | 100 | 50 | | | Total | | | 400 | 185 |
| Sr. No. | Paper Code | Name of Subject | TH/PR | Hours | Max. Marks | Mini. Marks | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | 40111811 | Basic Food Production | TH-I | 3 hrs. | 100 | 35 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | 40111821 | Basic Food Production | PR-I | 6 hrs. | 200 | 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | 40111822 | Food Production | PR-II | 3 hrs. | 100 | 50 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | Total | | | 400 | 185 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Syllabus : - Basic Food Production

THEORY - I - Basic Food Production

| Sr No | Topics Name |
|--------------|---|
| 1 | Introduction to the institute and in particular to Food production course safety precautions Observed by the trainees |
| 2 | Maintaining personal cleanliness & Hygiene Practices Carry out basic First Aid treatment/notifying accident. Practicing Fire Safety measures Occupational hazards and safety norms. Safety rules in Kitchen Basics of Personal Hygiene |
| 3 | Knowledge about Kitchen equipment and familiarization of their handling in the Kitchen |
| 4 | Different section in the Kitchen Kitchen organization Energy & water conservation |
| 5 | Safety rules for using knives, Information on Mise en place |
| 6 | Assists cook is preparing Ingredients for Cooking and making simple preparation like sandwiches, salad, savories etc |
| 7 | Stocks, Soups & Sauces |
| 8 | Salads, Salads Dressing |
| 9 | Sandwiches and Canapés |
| 10 | Methods of Cooking Foods |
| 11 | Time management between food production & service |
| 12 | Indian Cuisines |
| 13 | Continental Cuisines |
| 14 | Chinese Cuisines |
| 15 | Preparations of Soups |

PRACTICAL – I - Basic Food Production

| Sr No | Topics Name |
|-------|---|
| 1 | Basis cooking methods |
| 2 | Basic preparation of masala's |
| 3 | Different types of vegetable & non vegetable cuts for cooking |
| 4 | Preparations of stock & soups |
| 5 | Preparations of sandwiches |

Practical II – Food Production

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|---|---|
| 1 | Chinese cuisines |
| 2 | Indian Cuisines |
| 3 | Continental cuisines |
| 4 | Preparations of salad & salad dressings |
| 5 | Kebab & tandoori dishes |

List of Tools and Equipment

| S.N. | Name of items | Quantity |
|------|--|----------|
| 1 | Deep freezers | 01 |
| 2 | Scale | 01 |
| 3 | Food Mixer- with attachments | 01 |
| 4 | Masalagrinder | 01 |
| 5 | Convectionoven | 01 |
| 6 | 2 burner gas range and work table and stainless steel sink with draining board | 03 |
| 7 | Butchers knives | 03 |
| 8 | Chefs knives case (8 per case) | 01 |
| 9 | Carving knives | 02 |
| 10 | Large Steel degchi | 06 |
| 11 | Iron kadai (different sizes) | 04 |
| 12 | Dosatawa | 02 |
| 13 | Frypan | 06 |
| 14 | Slicers | 06 |
| 15 | Frying Spoon | 06 |
| 16 | Round ladle | 06 |
| 17 | Grater | 06 |
| 18 | Woodenspoon and spatula | each-15 |
| 19 | Sauté pan- small and medium | each-10 |
| 20 | Measuring jug | 06 |
| 21 | Wire whisk | 06 |
| 22 | Colander | 06 |
| 23 | Peeler | 15 |
| 24 | Stainless steel Degchiwith lid | 12 |
| 25 | S/s bowl, flat and round bottom | each -15 |
| 26 | Fire extinguisher | 02 |
