

**MAHARASHTRA STATE BOARD OF VOCATIONAL EDUCATION
EXAMINATION, MUMBAI**

1	Name of Syllabus	C.C.IN SYRUPS & THANDAI (401114)																																									
2	Max. Nos of Student	25 Students																																									
3	Duration	6 Month																																									
4	Type	Part Time																																									
5	Nos Of Days / Week	6 days (24 Hrs / week)																																									
6	Nos Of Hours /Days	4 hrs.																																									
7	Space Required	1) Workshop = 400 sqfeet 2) Class Room = 200 sqfeet TOTAL = 600 sqfeet																																									
8	Entry Qualification	5 th Passed																																									
9	Objective Of Syllabus/ introduction	After completion of this level the trained person would be able to handle raw materials and products in a safe and hygienic manner. handle the various equipments used in syrup & Thandai Production. prepare syrup & Thandai etc.																																									
10	Employment Opportunity	Self Employment / May get job in Establishment																																									
11	Teacher’s Qualification	Diploma Or Certificate in Hotel management																																									
12	Training System	<div>Training System Per Week</div> <table><tr><td>Theory</td><td>Practical</td><td>Total</td></tr><tr><td>6 hrs</td><td>18hrs</td><td>24hrs</td></tr></table>							Theory	Practical	Total	6 hrs	18hrs	24hrs																													
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Theory - I - SYRUPS & THANDAI

1. Importance of food safety Importance of safe handling of cutting and grinding equipments.
2. Importance of Goods Manufacturing Practices.
3. Knowledge of orange squash, lemon squash, strawberry & raspberry syrup.
4. Refreshing drinks for example Cola's, sprite, 7up, Miranda.
5. Stimulated drinks for example iced tea, Cold Coffee.
6. Nourishing drinks for example Fresh fruit juices & milk products
7. Knowledge of fresh fruit juices & Tinned Juices.
8. Knowledge of different types of Syrups & squashes.
9. Knowledge of different types of Mocktails.
10. Identification of various raw material used in Indian Syrups & Thandai.
11. Quality of various raw material used in Indian Syrups & Thandai.
12. Objectives of Syrups & Thandai.
13. Classifications of raw material, Perishable & Non-perishable.
14. Accompaniments & Garnishes.
15. Methods of Mixing, Shaking & Blending.
16. Hygiene – Hygiene of syrups & thandai handler, Contents of first aid, safety.
17. Types of Syrups & Thandai service.

Practical - I - Syrup Preparations

- **Safety Precautions:**
- Knowledge about Syrups & Thandai Equipments.
- Learning to cut syrups & thandai garnishes with knife.
- Methods of Mixing, Shaking & Blending Cocktails.
- Knowledge of Syrups & Thandai section.
- Different types of glassware's used for Syrups & Thandai preparations.
- Drawing various glassware's & capacity
- Items , furniture and their sizes used in syrups & thandai section.
- Order taking & service of syrups & thandai.
- Service & Preparing different types of Syrups & thandai (Ice tea, Milkshakes, & juices)

Syrups Preparations:

- Pina colada.
- Bloody Merry.
- Margarita.
- Khus Syrup.
- Watermelon Juice.
- Mango Juice.
- Pineapple Juice.
- Pomegranate syrup.
- Granulated Sugar Syrup.
- Lime Syrup.
- Sweet lime Juice.

Practical - II - Thandai Preparations

- **Safety Precautions:**

- Knowledge about Syrups & Thandai Equipments.
 - Learning to cut syrups & thandai garnishes with knife.
 - Methods of Mixing, Shanking & Blending Cocktails.
 - Knowledge of Syrups & Thandai section.
 - Different types of glassware's used for Syrups & Thandai preparations.
 - Drawing various glassware's & capacity
 - Items , furniture and their sizes used in syrups & thandai section.
 - Order taking & service of syrups & thandai.
 - Service & Preparing different types of Syrups & thandai (Ice tea, Milkshakes, & juices)
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- Vanilla Milkshake & Crush.
 - Mango Milkshake & Crush.
 - Strawberry Milkshake & Crush.
 - Pineapple Milkshake & Crush.

A) Safety Precautions

- Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments
- Maintain good housekeeping Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point.

B) PRINCIPLES and PROCESSING

- Handling of Ingredients used in manufacturing of Indian Syrups and processing Characteristics Preparation of Indian Syrups (e.g. Rose,Khus,Kesar,Badam & Thandai. etc.)

C) PACKAGING

- Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.)
- Practice canning and tray packaging (with or without MAP)

List Of Tools and Equipments

- | | |
|------------------------|---------------------|
| • Diesel/ PNG Bhatti-1 | • Grinder-1 |
| • Filling Machine-1 | • Sealing Machine-1 |
| • Tables-2 | • Patila-2 |
| • Karhai-2 | • Jug-2 |
| • Chalni-2 | • Bottles-4 |
