

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

1	Name of Syllabus	<b>Certificate course in Sweets &amp; Snacks (401111)</b>																																								
2	Max. Nos of Student	25 Students																																								
3	Duration	6 Month																																								
4	Type	Part Time																																								
5	Nos Of Days / Week	6 days																																								
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 <sup>th</sup> 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 Sweets Production. • handle the various equipments used in Snacks Production • learn the Wastage Management and up keeping of work place.																																								
10	Employment Opportunity	Self Employment / May get job in Establishment																																								
11	Teacher’s Qualification	Diploma in Hotel management or c.c. in Hotel management																																								
12	Training System	<b>Training System Per Week</b> <table><tr><td>Theory</td><td>Practical</td><td>Total</td></tr><tr><td>6 hrs</td><td>18 hrs</td><td>24 hrs</td></tr></table>						Theory	Practical	Total	6 hrs	18 hrs	24 hrs																													
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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>40111111</td><td>Sweets &amp; Snacks</td><td>TH-I</td><td>3 Hrs</td><td>100</td><td>35</td></tr><tr><td>2</td><td>40111121</td><td>Snacks</td><td>PR-I</td><td>3 Hrs</td><td>100</td><td>50</td></tr><tr><td>3</td><td>40111122</td><td>Sweets</td><td>PR-2</td><td>6 Hrs</td><td>200</td><td>100</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	40111111	Sweets & Snacks	TH-I	3 Hrs	100	35	2	40111121	Snacks	PR-I	3 Hrs	100	50	3	40111122	Sweets	PR-2	6 Hrs	200	100			TOTAL			400	185
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## Theory (Sweets & Snacks )

Importance of food safety. Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc.

Protective clothing and equipments . First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc.

Basic of Hygiene Personal hygiene. Importance of hand washing and sanitation in ensuring food safety quality along with health Of workers too. Desirable qualities of good human relationship Importance of Time & Communication Skills.

Identification of the Layout. Identification of various raw material used in sweets & snacks making. Steam,Oil,Fryer,Kadhai Traditional . Understanding of Plant Sanitation . Understanding of Milk Handling Milk & Milk Products – Sugar, Fruit & Vegetable , Plant products- Dry Fruits- Species & Pulses , Knowledge of Food Safety , Basics Understanding of Food Law

Tools & Equipment , Knowledge of Packaging material , Importance of shelf life of various sweets Legislations pertaining to food

Interrelation of 4 Ms , (man; material; methods and machines) in ensuring food and workplace safety. Protective clothing and equipments . Importance of Goods Manufacturing Practices. First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. General Awareness , Country , Seasons , Environment sweets making , Importance of GMP; GHP and HACCP , Ingredients used and their quality for manufacturing , Sweets, Importance of Packaging , Importance of Shelf Life. Protective clothing and equipments , Importance of Goods Manufacturing Practices. First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. Importance of Temperatures. To learn all the tasks related to Food Cost i.e handling of raw material, recipe procedures, handling of finished items, portion control,Wastage Management etc.

Source of Raw Material , General Specifications of Raw Material , Benefits of Sweets in human life , Basics of Microbiological Hygiene & Sanitation Practices in detail.

### Practical No.-1(Snacks)

#### **A) Safety Precautions**

Observe safe working procedures and the necessary precautions. Observe safety procedures of handling steam, diesel; gas; electrical; cutting and grinding equipments. Practice good housekeeping . Basics of First Aid

#### **B) Hand washing and Sanitation**

Procedure for hand washing and sanitation. Sanitation of equipments and workplace (before and after work)

#### **C) Professional ethics**

Positive attitude & Learning etiquettes. Obedience and communication skills

#### **D) PACKAGING**

Basics of Packaging .

#### **E) Method of Cooking**

Various method of Snacks preparations.

## **Practical No.-2 (Sweets)**

### **A) Safety Precautions**

Observe safe working procedures and the necessary precautions. Observe safety procedures of handling steam; diesel; gas; electrical; cutting and grinding equipments. Practice good housekeeping . Basics of First Aid

### **B) Hand washing and Sanitation**

Procedure for hand washing and sanitation. Sanitation of equipments and workplace (before and after work)

### **C) PRINCIPLES and PROCESSING**

- Basics of Plant Layout & Working
- Basics of Material Handling
- Basic Method of Cooking
- Basics of Plant Sanitation
- Basics of Hygienic handling of raw milk and recommended practices
- Basics of Food Ingredients
- Basics of Food Safety
- Basics of Processing

### **D PACKAGING**

- Basics of Packaging & Presentation

### **E) SHELF LIFE**

- Basics Concept of shelf-life & its Importance.
- Quality- General Testing of Raw Material Physical.

### **F) Food Cost**

- Handling of Raw material in order to minimize the wastage.
- Preparation of Bengali sweets by following 100% recipe procedures.
- Handling of Finished Items in order to minimize the wastage.
- 100% portion control while serving & packing sweets.

**List of tools and equipments to be describe with their Basic Use.**

S.No	Description	Qty	S.No	Description	Qty
1.	Diesel/PNG Bhatti-	2	1.	Steam jacketed kettle	1
2.	Pressure Cooker	2	2.	Measuring Jar	2
3.	Frying Pan-	2	3.	Grinder	2
4.	Steel Laddles	4	4.	Chenna Karahi	1
5.	Wooden Laddles	4	5.	Tadu(Musti)	1
6.	Extuder	1	6.	Pata	2
7.	Masala Drum	1	7.	Teflon	1
8.	Pizza Oven	1	8.	Jhara	2
9.	Fryer-	1	9.	Dabbu	2
10.	Hydro	2	10	Electronic weighing balance	1
11.	Potato Peeler	1	11	Milk chiller	2
12.	Dipping cabinet	1	12	Belan	2
13.	Tongs	2	13	Knives	2
14.	Filling Machine	2	14	Pista Cutter	2
15.	Sealing Machine	2	15	Sieves	2
16.	Bain Marie	1	16	Teflon	1
17.	Steam jacketed kettle	1	17	Tadu(Musti)	1
18.	<i>Karahi</i>	2	18	Working tables	2
19.	<i>Jhara</i>	2	19	Dryfruit cutter/slicer	2
20.	<i>Palta</i>	2	20	Wooden Phatta	4
21.	<i>Belan</i>	2	21	Khapcha	2
22.	Knives	4	22	Dabbu	2
23.	Dal grinder	2	23	Milk Boiler	1
24.	Sieves	2	24	Milk Chiller	1
25.	Patila	2	25	Working tables	
26.	Dry fruit cutter/slicer	2	26		