

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

1	Name of Syllabus	C.C.In Indian Chat (401112)																																								
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 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 Indian Chat Production. prepare Pani Poori, Papri Chat, Dahi Bhalla,Lachha Tokri, Raj Kachori,Channa Bhatura & Pao Bhaji etc. 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 or Certificate in Hotel management																																								
12	Training System	Training System Per Week <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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13	Exam. System	<table><tr><td>Sr. No.</td><td>Paper Code</td><td>Name of Subject</td><td>TH/PR</td><td>Hours</td><td>Max. Marks</td><td>Mini. Marks</td></tr><tr><td>1</td><td>40111211</td><td>Indian Chat</td><td>TH-I</td><td>3 Hrs</td><td>100</td><td>35</td></tr><tr><td>2</td><td>40111221</td><td>Different Chats</td><td>PR-I</td><td>3 Hrs</td><td>100</td><td>50</td></tr><tr><td>3</td><td>40111222</td><td>Preparatory Process</td><td>PR-II</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	40111211	Indian Chat	TH-I	3 Hrs	100	35	2	40111221	Different Chats	PR-I	3 Hrs	100	50	3	40111222	Preparatory Process	PR-II	6 Hrs	200	100			TOTAL			400	185
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THEORY - I - INDIAN CHAT

1. Knowledge about Indian Chat.
2. Safety rules for using different types of knives.
3. Indian Chat ingredients and their properties and characteristics.
4. Knowledge about Indian Chat section.
5. Knowledge about equipment required for chat preparations.
6. Layout of Indian chat section.
7. Functions of Chat Sections.
8. Characteristics of chat items & Classifications of raw materials used in chat preparations.
9. Seasoning & flavoring agents.
10. Accompaniments & Garnishes.
11. Methods of cooking stuffed preparations for example : Ragda, Potato pattice etc.
12. Portion Control & Quality Control.
13. Preservation of Food & Food Storage.
14. Hygiene – Hygiene of food handler, Fire Hazards, Contents of first aid, safety.
15. Knowledge about fuels.
16. Food Costing.
17. Safety precautions & safe procedures while handling steamed preparations for example Boiled Potatoes, tomato purees etc.
18. Shelf-life of Indian Chat items.

PRACTICAL - I - Different Chat

1. Knowledge about Chat different Chat section & Basic preparations for Chat section.

INDIAN CHAT :

1. Pani puri.
2. Bhel Puri.
3. Dahi Puri.
4. Shev Puri.
5. Ragda pattice & Puri.
6. Veg Cutlets.
7. Masala Puri.
8. Khakra.
9. Kachori.
10. Ragda samosa.
11. Ragda Vada.
12. Masala Chat.
13. Pav Bhaji.
14. Pakodas
15. Dahi Bhalla.
16. Papdi Chat.
17. Roasted masala papad.
18. Roasted Masala Chana
19. Boiled Masala Corn
20. Boiled cheese corn.
21. Veg Chat Sandwich.
22. Different types of Burger.
23. Different types of Pizza's

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 different Chats and processing characteristics
- Preparation of different Indian Chat (e.g. Pani Poori, Dahi Bhalla, Papri Chat, Lachha Tokri, Raj Kachori, Channa Bhatura, Pao Bhaji 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)

D) SHELF LIFE

- Shelf-life of Indian Chat Items.

Practical – II - Preparatory Process**GENERAL****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 Chat and processing characteristics
Service Procedure of Indian Chat (e.g. Pani Poori, Dahi Bhalla, Papri Chat, Lachha Tokri, Raj Kachori, Channa Bhatura, Pao Bhaji etc.)

1. Knowledge about Chat Equipments.
2. Learning to cut with knife.
3. Learning how to prepare different types of chutneys, Sauces, Liquid Items etc.
 - Pani puri.
 - Bhel Puri.
 - Dahi Puri.
 - Shev Puri.
 - Ragda pattice & Puri.
 - Veg Cutlets.
 - Masala Puri.
 - Khakra.
 - Kachori.
 - Ragda samosa.
 - Ragda Vada.
 - Masala Chat.
 - Pav Bhaji.
 - Pakodas
 - Dahi Bhalla.
 - Papdi Chat.

Roasted masala papad.
Roasted Masala Chana
Boiled Masala Corn
Boiled cheese corn.
Veg Chat Sandwich.
Different types of Burger.
Different types of Pizza's

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)

D) SHELF LIFE

Shelf-life of **Indian Chat Items.**

LIST OF EQUIPMENTS FOR THE CERTIFICATE COURSE IN INDIAN CHAT:

1. Working Table.
2. Chopping Boards.
3. LP Gas Cooking Range.
4. Oven.
5. Griller.
6. Refrigerator.
7. Grinder Machine.
8. Blender & Mixer.
9. Dough & Batler Maker.
10. Mixer.
11. Weigh Machine.
12. Frying Pan.
13. Kadai (Large & Small).
14. Tawa (General & Large)
15. Wooden Spatula.
16. Slicer.
17. Steel Basin.
18. Holder.
19. Server.
20. Sauce Pan.
21. Steel & Plastic Mugs.
22. Balloon Whisk.
23. Measuring Jars.
24. Containers (For Keeping Ready Preparations).
25. Grater.
26. Blackboard.
27. Trainers Table.
28. Dustbin.
29. Proper Electric & Gas Connections.
30. Chart denoting the Do's & Don's in the Chat section.
