

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																													
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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>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
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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

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