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	8th
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**

Under item 12:

Theory	Practical	Total
6hrs	18hrs	24hrs

13. Exam. System

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

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

****