

MAHARASHTRA STATE BOARD OF VOCATIONAL EDUCATION EXAMINATION, MUMBAI

1	Name of Syllabus	C.C. in Food Production (Cookery) (401117)												
2	Max. Nos of Student	25 Students												
3	Duration	6 Months												
4	Type	Full Time												
5	Nos Of Days / Week	6 Days												
6	Nos Of Hours /Days	7 Hrs												
7	Space Required	Laboratory = 1000 Sq feet Class Room = 200 Sq feet TOTAL = 1200 Sq feet												
8	Entry Qualification	S.S.C. + Any course pass from Food group of MSBVE												
9	Objective Of Syllabus/ introduction	Awareness of Safety precautions. Knowledge of Food Production (Cookery). Application of Food Production (Cookery). Ability to do Food Production (Cookery).												
10	Employment Opportunity	The trainee will either to be able to take up jobs with agencies which maintain and repair such equipments or with working experience will be in a position to start his own independent Business.												
11	Teacher's Qualification	Diploma/Certificate in concern subject												
12	Training System	<p style="text-align: center;">Training System Per Week</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th>Theory</th> <th>Practical</th> <th>Total</th> </tr> </thead> <tbody> <tr> <td>12 Hours</td> <td>30 Hours</td> <td>42 Hours</td> </tr> </tbody> </table>							Theory	Practical	Total	12 Hours	30 Hours	42 Hours
Theory	Practical	Total												
12 Hours	30 Hours	42 Hours												
13	Exam. System	Sr.	Paper Code	Name of Subject	TH/PR	Hours	Max. Marks	Min. Marks						
		1	40111711	Food Production (Cookery)	TH I	3 hrs	100	35						
		2	40111721	Basic Food Production, Food & Beverages Service (Steward)	PR I	3 hrs	100	50						
		3	40111722	Food Production (Cookery).	PR II	6 hrs	200	100						
				TOTAL			400	185						

Food Production (Cookery)

<i>Topic</i>	<i>Practical</i>	<i>Theory</i>
Food Production (Cookery)	Snacks	Western Culinary Terms
	Snacks	Indian Culinary Terms
	Cheese Snacks	Cheese
	Canapés	Horsd'ouuvres
	Food Cocktail,	Cocktail
	Sandwiches(Plain, Grilled, Toasted)	Accompaniments
	Sandwiches(Club, Open)	Garnishes
	Milk base Beverages	Pantry or Stillroom
	Continental and Indian Soups	Beverages
	Goan and Chinese Soup	Knowledge and Uses of various cuts eg. Fish
	Goan Dishes	Knowledge of Various Cuts Chiken
	Continental veg Dishes	Knowledge of Various Cuts Mutton
	Indian Veg Dishes	Knowledge of Various Cuts Pork
	Continental Non-Veg Dishes	Knowledge of Various Cuts Beef
	Indian Non-Veg Dishes	Nutrition and Low Calories
	Chinese Veg Dishes	Methods of Cooking Food with special references to 1vegetables meat etc
	Chinese Non-Veg Dishes	Courses of menu French classical
	Bakery	Knowledge of Menu Planning
	Bakery	Making of Menu
	Indian Deserts	Invalid Cookery
	Continental deserts	Reheating of Food
	Goan Deserts	Food Storage
	Continental Dishes(Veg-Nonveg)	Preservation of Food
	Continental/Indian Dishes (Veg-Nonveg).	Hygiene

Tools and Equipments required for trade of Food Production

Sr.No.	Name of item	Quantity
1.	Deep freezer, vertical 3 doors (S.S)(365 lit)	1No
2.	Refrigerator (165 lit)	1No
3.	Gas tandoori with skewers & roti set	1No/12Nos/1 set
4.	Bain marie cum Hot cabinet(S.S.)	1No
5.	Gas Burner range having 6 burners (S.S.)	2Nos
6.	Chinese gas burner (S.S.)	1No
7.	Stainless steel work table	10Nos
8.	Dough kneading table	2Nos
9.	Electrical Oven	1No
10.	Trainees locker	1No
11.	Stainless steel rack (S.S.)	3Nos
12.	Salamandar	1No
13.	Electric Geyser (25 lit)	1No
14.	Dough kneading machine (5 Kgs.)	1No
15.	Water Boiler (S.S/Electrical)(15 lit)	1No
16.	Wet grinder (7 lit)	1No
17.	Weighing machine electrical	1No
18.	Weighing machine manual	1No
19.	Grinding stone (Flat type)	1No
20.	Mixer cum grinder	1No
21.	Wash basin	1Nos
22.	Dush pins (Foot press) plastic	1No
23.	LPG Gas cooking range (over Griller)	10 Nos
24.	Frying pan (MS)	6 Nos
25.	Frying pan (Non stick)	2/4 No
26.	Kadai (copper)(Med/Small)	2 each No
27.	Aluminium Dekshi 15 lit/12 lit	4 Nos
28.	Tawa (Medium Size)	4 Nos

29.	Wok(Chinese Kadai)	2Nos.each
30.	Pressure cooker 21 lts/5lts.	8 Nos
31.	Aluminium Dekshi (4 lts)	16 Nos
32.	Aluminium Dekshi (2 lts)	8 Nos
33.	Aluminium sauce pan (3lts)	8 Nos
34.	Chopping board 8” x 12 “	12 Nos
35.	Chopping board 1 ftx1ft	24 Nos
36.	Wooden spoon	24 Nos
37.	Perfurated spoons	12 No
38.	Steel Slicer	18/6/4 Nos
39.	Steel Bowls(Sm/Med/Big)	2 Nos
40.	Colander	6 Nos
41.	Baking tray(2ftx2ft)	2 Nos

Basic Food Production, Food & Beverages Service

(Steward)

<i>Topic</i>	<i>Practical</i>
Basic Food Production, Beverages Service (Steward)	Knowledge about different sections. knowledge about kitchen equipment Identifying of masala and dry stores Learning to cut with knife
	Snacks
	Soups
	Indian Dishes
	Breakfast dishes,Beverages and Milk base drinks
	Salads and Goan dishes
	Continental and Chinese dishes
	Sweets and Desserts
	1.Origin 2.Classis sequence 3.Types of menu 4.Planning of menu 5.Food and Accompaniments 6.Garnishes
	VII BREAKFAST & AFTERNOON TEA 1.English breakfast 2.Continental breakfast 3.American breakfast
