

1	Name of Syllabus	<b>C. C. In Basic Food production (401118)</b>																																								
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 <sup>th</sup>																																								
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	<table><tr><th colspan="7">Training System Per Week</th></tr><tr><td colspan="2">Theory</td><td colspan="2">Practical</td><td colspan="3">Total</td></tr><tr><td colspan="2">6hrs</td><td colspan="2">18hrs</td><td colspan="3">24hrs</td></tr></table>						Training System Per Week							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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3	40111822	Food Production	PR-II	3 hrs.	100	50																																				
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## **Syllabus : - Basic Food Production**

### **THEORY - I - Basic Food Production**

<b>Sr No</b>	<b>Topics Name</b>
<b>1</b>	Introduction to the institute and in particular to Food production course safety precautions Observed by the trainees
<b>2</b>	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
<b>3</b>	Knowledge about Kitchen equipment and familiarization of their handling in the Kitchen
<b>4</b>	Different section in the Kitchen Kitchen organization Energy & water conservation
<b>5</b>	Safety rules for using knives, Information on Mise en place
<b>6</b>	Assists cook is preparing Ingredients for Cooking and making simple preparation like sandwiches, salad, savories etc
<b>7</b>	Stocks, Soups & Sauces
<b>8</b>	Salads, Salads Dressing
<b>9</b>	Sandwiches and Canapés
<b>10</b>	Methods of Cooking Foods
<b>11</b>	Time management between food production & service
<b>12</b>	Indian Cuisines
<b>13</b>	Continental Cuisines
<b>14</b>	Chinese Cuisines
<b>15</b>	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

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