



GOVERNMENT OF INDIA  
MINISTRY OF SKILL DEVELOPMENT & ENTREPRENEURSHIP  
DIRECTORATE GENERAL OF TRAINING

**COMPETENCY BASED CURRICULUM**

# **FOOD PRODUCTION (GENERAL)**

(Duration: One Year)

**CRAFTSMEN TRAINING SCHEME (CTS)**

**NSQF LEVEL- 4**



**SECTOR – FOOD PROCESSING & PRESERVATION**

# FOOD PRODUCTION (GENERAL)

(Non-Engineering Trade)



(Revised in 2018)

**CRAFTSMEN TRAINING SCHEME (CTS)**

**NSQF LEVEL - 4**

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Developed By

Ministry of Skill Development and Entrepreneurship

Directorate General of Training

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<b>List of Expert Members contributed/ participated for finalizing the course curriculum of Food Production (General) trade held on 06.06.2017 at CSTARI, Kolkata</b>			
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S No.	Topics	Page No.
1.	Course Information	1
2.	Training System	2-5
3.	Job Role	6
4.	General Information	7-8
5.	NSQF Level Compliance	9
6.	Learning/ Assessable Outcome	10-11
7.	Learning Outcome with Assessment Criteria	12-16
8.	Trade Syllabus	17-25
9.	Core Skill – Employability Skill	26-30
10.	Annexure I	
	List of Trade Tools & Equipment	31-33
	List of Tools & Equipment for Employability Skill	34
11.	Annexure II - Format for Internal Assessment	35

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## 1. COURSE INFORMATION

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During one year duration of “Food Production (General)” trade, a candidate is trained on Professional Skill, Professional Knowledge and Employability Skill. In addition to this, a candidate is entrusted to undertake project work, extracurricular activities and on-the-job training to build up confidence. The broad components covered related to the trade are categorized in two semesters each of six months duration. The semester wise course coverage is categorized as below:

**1<sup>st</sup> Semester** – In the first semester, the trainee learns about elementary first-aid, firefighting, environment regulation and housekeeping, etc. The trainee identifies trade tools, kitchen equipment and kitchen operation process. He understands the importance of personal hygiene, cleanliness of kitchen/ cooking utensils, food handling and hygiene protective clothing. He practices safe handling of kitchen knives and other hand tools. He identifies basic ingredients, spices, condiments, herbs, pulses, vegetables, fruits, continental vegetables and various meat products, etc. The trainee understands and practices various cuts of vegetables viz. Julienne, jardinière, brunoise, and passion cuts, etc. The trainee learns preparing mise en place and practices various cooking methods viz. Blanching, sautéing, steaming, stewing, roasting, grilling, braising, baking, etc. He prepares and practices basic Indian foods like dal, vegetables, chutney, raita, Indian bread etc. The trainee learns to prepare ala carte menu for breakfast/ buffet.

**2<sup>nd</sup> Semester** – In the second semester, the trainee learns to prepare, season and cook soup, meats, vegetable and other food stuff. He learns to make varieties of exotic Indian foods based on regional cuisine/ ethnic royal cuisine and various continental/ Chinese food. The trainee learns to work in the Garde manger and prepares various salads, salad dressings, sandwiches, canapés, fruit juice and other cold foods, etc. The trainee learns to work in a bakery and prepares various desserts and sweet dishes viz. breads/ bread rolls, soup sticks, pastries, jam tort, swiss roll, puff, patties, cookies and cakes, etc. The trainee learns to cook varieties of Indian and continental chicken and meat recipes. It is also demonstrated to the trainee via presentation about the activities which are not feasible to be practiced at the Institute viz. non-seasonal ingredients, various cuts; lamb, beef, mutton, pork and game bird, etc. The trainee also undergoes four weeks on-the-job training in various hotel industries at the end of the second semester which gives them more practical exposure to industrial environment.

### **2.1 GENERAL**

The Directorate General of Training (DGT) under Ministry of Skill Development & Entrepreneurship offers a range of vocational training courses catering to the need of different sectors of the economy/ labour market. The vocational training programs are delivered under the aegis of National Council of Vocational Training (NCVT). Craftsman Training Scheme (CTS) and Apprenticeship Training Scheme (ATS) are two pioneer programs of NCVT for propagating vocational training.

‘Food Production (General)’ trade under CTS is one of the popular courses delivered nationwide through a network of ITIs. The course is of one year (02 semester) duration. It mainly consists of Domain area and Core area. In the Domain area, Trade Theory & Practical impart professional skills and knowledge. While the core area (Employability Skill) imparts requisite core skills, knowledge, and life skills. After passing out the training program, the trainee is awarded National Trade Certificate (NTC) by NCVT which is recognized worldwide.

**Candidates broadly need to demonstrate that they are able to:**

- Read and interpret technical parameters/documents, plan and organize work processes, identify necessary materials and tools;
- Perform tasks with due consideration to safety rules, accident prevention regulations and environmental protection stipulations;
- Apply professional skill, knowledge & employability skills while performing jobs.
- Document the technical parameters related to the task undertaken.

### **2.2 CAREER PROGRESSION PATHWAYS**

- Can join Apprenticeship programs in different types of industries leading to a National Apprenticeship certificate (NAC).

### **2.3 COURSE STRUCTURE**

Table below depicts the distribution of training hours across various course elements during a period of one year (02 semesters): -

S No.	Course Element	Notional Training Hours
1.	Professional Skill (Trade Practical)	1000
2.	Professional Knowledge (Trade Theory)	240
3.	Employability Skills	110
4.	Soft Skills	200
5.	Library & Extracurricular activities	50
6.	Project Work	120
7.	Revision	120
8.	On-the-job Training	160
9.	Examination	80
	<b>Total</b>	<b>2080</b>

## 2.4 ASSESSMENT & CERTIFICATION

The trainee will be tested for his skill, knowledge and attitude during the period of the course and at the end of the training program as notified by the Government of India (GoI) from time to time. The employability skills will be tested in the first two semesters itself.

a) The **Internal Assessment** during the period of training will be done by **Formative Assessment Method** by testing for assessment criteria listed against learning outcomes. The training institute has to maintain an individual trainee portfolio as detailed in assessment guideline. The marks of internal assessment will be as per the template (Annexure – II).

b) The final assessment will be in the form of summative assessment method. The All India Trade Test for awarding NTC will be conducted by NCVT at the end of each semester as per the guideline of Government of India. The pattern and marking structure is being notified by Govt. of India from time to time. **The learning outcome and assessment criteria will be the basis for setting question papers for final assessment. The examiner during final examination will also check** the individual trainee's profile as detailed in assessment guideline before giving marks for practical examination.

### 2.4.1 PASS REGULATION

The minimum pass percentage for practical is 60% & minimum pass percentage of theory subjects is 40%. For the purposes of determining the overall result, 50% weightage is applied to the result of each semester examination.

### 2.4.2 ASSESSMENT GUIDELINE

Appropriate arrangements should be made to ensure that there will be no artificial barriers to assessment. The nature of special needs should be taken into account while undertaking the assessment. Due consideration should be given while assessing for teamwork, avoidance/reduction of scrap/wastage and disposal of scrap/waste as per procedure,

## ***Food Production (General)***

behavioral attitude, sensitivity to the environment and regularity in training. The sensitivity towards OSHE and self-learning attitude are to be considered while assessing competency.

Assessment will be evidence based comprising the following:

- Job carried out in labs/workshop
- Record book/ daily diary
- Answer sheet of assessment
- Viva-voce
- Progress chart
- Attendance and punctuality
- Assignment
- Project work

Evidences of internal assessments are to be preserved until forthcoming semester examination for audit and verification by examining body. The following marking pattern to be adopted while assessing:

Performance Level	Evidence
<b>(a) Weightage in the range of 60%-75% to be allotted during assessment</b>	
For performance in this grade, the candidate should produce work which demonstrates attainment of an acceptable standard of craftsmanship with occasional guidance, and due regard for safety procedures and practices	<ul style="list-style-type: none"> <li>• Demonstration of good skill in the use of hand tools, machine tools and workshop equipment.</li> <li>• Below 70% tolerance dimension achieved while undertaking different work with those demanded by the component/job.</li> <li>• A fairly good level of neatness and consistency in the finish.</li> <li>• Occasional support in completing the project/job.</li> </ul>
<b>(b) Weightage in the range of 75%-90% to be allotted during assessment</b>	
For this grade, a candidate should produce work which demonstrates attainment of a reasonable standard of craftsmanship, with little guidance, and regard for safety procedures and practices	<ul style="list-style-type: none"> <li>• Good skill levels in the use of hand tools, machine tools and workshop equipment.</li> <li>• 70-80% tolerance dimension achieved while undertaking different work with those demanded by the component/job.</li> <li>• A good level of neatness and consistency in the finish.</li> <li>• Little support in completing the project/job.</li> </ul>
<b>(c) Weightage in the range of more than 90% to be allotted during assessment</b>	



## *Food Production (General)*

For performance in this grade, the candidate, with minimal or no support in organization and execution and with due regard for safety procedures and practices, has produced work which demonstrates attainment of a high standard of craftsmanship.

- High skill levels in the use of hand tools, machine tools and workshop equipment.
- Above 80% tolerance dimension achieved while undertaking different work with those demanded by the component/job.
- A high level of neatness and consistency in the finish.
- Minimal or no support in completing the project.



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**Cook, Institutional;** prepares, seasons and cooks soups, meats, vegetables, desserts and other foodstuff for consumption in hotels, restaurants and other establishments. Fries, boils, broils, roasts or steams vegetables, meats, fish and other food to prepare dishes listed on menu and prepare salads, sandwiches, cakes, fruit juices and other cold foods. Supervises dish washing and preparing of vegetables and other foodstuff for cooking. May specialize in preparing a particular cuisine such as Indian/Chinese/Continental or specialize in Garde manger/bakery and be designated accordingly.

**Cook, Domestic;** prepares and cooks meals in private households. Plans menu according to own judgment or employer's instructions and prepares soup, salad, breads, lentil, vegetables and meats. Cooks foodstuff according to recipes or own judgment. Cleans or supervises cleaning of kitchen and cooking utensils. May serve meals, perform duties of valet and be designated as COOK-BEARER.

**Cook, Ship** Cook, Ship on board ship. Plans menu taking account of foods in season and local availability. Cooks food stuffs in quantities according to menu and number of persons to be served. Cleans, cuts and cooks meat, fish and poultry and bakes breads and pastry. Washes dishes and cleans galley and galley equipment. May order supplies and maintain record and accounts. May supervise activities of one or more workers who assist in preparing and serving, meals.

**Cooks, Other;** prepare special food or dishes in private households or public eating places and include cooks not elsewhere classified, such as SWEET MASTER plans and prepares general and special sweet dishes, in hotels, restaurants and other such establishments. DIET COOK prepares special diets for people under medical restriction. TEA AND COFFEE MAKER brews and prepares beverages like coffee and tea in hotels, clubs or similar establishments and ensures proper cleanliness of stall.

**Reference NCO-2015:**

- (i) 5120.0200 - Cook, Institutional
- (ii) 5120.0300 - Cook, Domestic
- (iii) 5120.0400 - Cook, Ship
- (iv) 5120.9900 - Cooks, Other

## 4. GENERAL INFORMATION

<b>Name of the Trade</b>	<b>FOOD PRODUCTION (GENERAL)</b>
<b>NCO - 2015</b>	5120.0200, 5120.0300, 5120.0400, 5120.9900
<b>NSQF Level</b>	Level 4
<b>Duration of Craftsmen Training</b>	1 Year (2 Semesters)
<b>Entry Qualification</b>	Passed 10 <sup>th</sup> class examination under 10+2 System of education
<b>Unit Strength (No. of Student)</b>	20 (Max. supernumeraries seats: 6)
<b>Space Norms</b>	96 Sq m
<b>Power Norms</b>	5.0 KW
<b>Instructors Qualification for:</b>	
<b>(i) Food Production (General) Trade</b>	<p>Degree in Hotel Management/ Catering Technology from recognized university with one year post qualification experience in the relevant field.</p> <p style="text-align: center;"><b>OR</b></p> <p>Diploma in Hotel Management/ Catering Technology from a recognized board of education with two-year post qualification experience in the relevant field.</p> <p style="text-align: center;"><b>OR</b></p> <p>NTC/ NAC passed in the trade with three-year post qualification experience in the relevant field.</p> <p><b><u>Desirable:</u></b> Preference will be given to a candidate with Craft Instructor Certificate (CIC) in the relevant trade.</p> <p><b><u>Note:</u></b> <i>Out of two Instructors required for the unit of 2(1+1), one must have Degree/Diploma and other must have NTC/NAC qualifications.</i></p>

**Food Production (General)**

<b>(ii) Employability Skill</b>	<p>MBA OR BBA with two-year experience OR Graduate in Sociology/ Social Welfare/ Economics with two-year experience OR Graduate/ Diploma with two-year experience and trained in Employability Skills from DGT institutes.</p> <p style="text-align: center;"><b>AND</b></p> <p>Must have studied English/ Communication Skills and Basic Computer at 12<sup>th</sup>/ Diploma level and above.</p> <p style="text-align: center;"><b>OR</b></p> <p><b>Existing Social Studies Instructors duly trained in Employability Skills from DGT institutes.</b></p>				
<b>List of Tools and Equipment</b>	As per Annexure – I				
<b>Distribution of training on hourly basis: (Indicative only)</b>					
<b>Total Hrs/ Week</b>	<b>Trade Practical</b>	<b>Trade Theory</b>	<b>Soft Skills</b>	<b>Employability Skills</b>	<b>Extracurricular Activity</b>
40 Hours	25 Hours	6 Hours	5 Hours	2 Hours	2 Hours

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NSQF level for **'Food Production (General)'** trade under CTS: **Level 4**

As per notification issued by Govt. of India dated- 27.12.2013 on National Skill Qualification Framework total 10 (Ten) Levels are defined.

Each level of the NSQF is associated with a set of descriptors made up of five outcome statements, which describe in general terms, the minimum knowledge, skills and attributes that a learner needs to acquire in order to be certified for that level.

Each level of the NSQF is described by a statement of learning outcomes in five domains, known as level descriptors. These five domains are:

- a. Process
- b. Professional knowledge,
- c. Professional skill,
- d. Core skill and
- e. Responsibility.

The Broad Learning outcome of **'Food Production (General)'** trade under CTS mostly matches with the Level descriptor at Level- 4.

The NSQF level-4 descriptor is given below:

LEVEL	Process Required	Professional Knowledge	Professional Skill	Core Skill	Responsibility
Level 4	Work in familiar, predictable, routine, situation of clear choice	Factual knowledge of field of knowledge or study	Recall and demonstrate practical skill, routine and repetitive in narrow range of application, using appropriate rule and tool, using quality concepts	Language to communicate written or oral, with required clarity, skill to basic Arithmetic and algebraic principles, basic understanding of social political and natural environment	Responsibility for own work and learning

## **6. LEARNING/ ASSESSABLE OUTCOME**

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*Learning outcomes are a reflection of total competencies of a trainee and assessment will be carried out as per the assessment criteria.*

### **6.1 GENERIC LEARNING OUTCOME**

1. Apply safe working practices.
2. Comply with environment regulation and housekeeping.
3. Assist in exigencies and carry out elementary first-aid during emergencies.
4. Work in a team, understand and practice soft skills, technical English to communicate with required clarity.
5. Explain energy conservation, global warming and pollution and contribute in day-to-day work by optimally using available resources.
6. Explain personnel finance, entrepreneurship and manage/organize related task in day-to-day work for personal & societal growth.

### **6.2 SPECIFIC LEARNING OUTCOME**

7. Maintain hygiene and cleanliness of kitchen, kitchen equipment and cooking utensils.
8. Work with head cook in menu planning and menu engineering.
9. Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the industry.
10. Work with head cook in preparing of mise en place & preparation of foods. Prepare, season and cook soup, meats, vegetable and other foodstuff.
11. Plan and prepare basic Indian food recipes.
12. Prepare food for breakfast buffet/ ala carte menu.
13. Work in the Garde manger of various foods preparing organization. Prepare salads, sandwiches, fruit juices and other cold foods.
14. Prepare exotic Indian food and plan menu according to own judgment or as per instructions.
15. Carry out duties associated with preparation of meals.

## ***Food Production (General)***

16. Work in the bakery of various food preparing organizations. Prepare various desserts and sweet dishes.
17. Prepare food in continental/ chinese kitchen of various food preparing organizations.
18. Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc.



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## 7. LEARNING OUTCOME WITH ASSESSMENT CRITERIA

GENERIC LEARNING/ ASSESSABLE OUTCOME	
LEARNING/ ASSESSABLE OUTCOME	ASSESSMENT CRITERIA
1. Apply safe working practices	1.1 Follow and maintain procedures to achieve a safe working environment in line with occupational health and safety regulations and requirements, and according to policy.
	1.2 Recognize and report all unsafe situations according to policy.
	1.3 Identify and take necessary precautions on fire and safety hazards and report according to work policy and procedures.
	1.4 Identify, handle and store/ dispose-off dangerous goods and substances according to policy and procedures following safety regulations and requirements.
	1.5 Identify and observe policies and procedures with regard to illness or accident.
	1.6 Identify safety alarms accurately.
	1.7 Report supervisor/ competent of authority in the event of accident or sickness of any staff and record accident details correctly according to accident/injury procedures.
	1.8 Identify and observe evacuation procedures according to site policy.
	1.9 Identify Personal Productive Equipment (PPE) and use the same as per related working environment.
	1.10 Identify basic first-aid and use them under different circumstances.
	1.11 Identify different fire extinguisher and use the same as per requirement.
2. Comply with environment regulation and housekeeping	2.1 Identify environmental pollution & contribute to the avoidance of instances of environmental pollution.
	2.2 Deploy environmental protection legislation & regulations.
	2.3 Take opportunities to use energy and materials in an environmentally friendly manner.
	2.4 Avoid waste and dispose waste as per procedure.
3. Assist in exigencies and carry out elementary first-aid during emergencies.	3.1 Demonstrate elementary first-aids.
	3.2 Demonstrate safety practices to be observed in kitchen.
	3.3 Demonstrate use of personal protective dresses.
	3.4 Identify emergency exit route.
	3.5 Demonstrate fire fighting procedure using fire extinguishers.



## *Food Production (General)*

4. Work in a team, understand and practice soft skills, technical English to communicate with required clarity.	4.1 Obtain sources of information and recognize information.
	4.2 Use documents, regulations and occupationally related provisions.
	4.3 Conduct appropriate and target oriented discussions with higher authority and within the team.
	4.4 Present facts and circumstances, possible solutions & use English and French terminology.
	4.5 Resolve disputes within the team.
	4.6 Conduct written communication.
5. Explain energy conservation, global warming, pollution, and contribute in day-to-day work by using available resources optimally.	5.1 Explain the concept of energy conservation, global warming, pollution and utilize the available resources optimally & remain sensitive to avoid environment pollution.
	5.2 Dispose waste following standard procedure.
6. Explain personnel finance, entrepreneurship and manage/organize related task in day-to-day work for personal & societal growth.	6.1 Explain personnel finance and entrepreneurship.
	6.2 Explain role of various schemes and institutes for self-employment i.e. DIC, SIDA, SISI, NSIC, SIDO, Idea for financing/non-financing support agencies to familiarize with the policies/programmes, procedure & the available scheme.
	6.3 Prepare Project report to become an entrepreneur for submission to financial institutions.

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SPECIFIC LEARNING/ ASSESSABLE OUTCOME	
LEARNING/ ASSESSABLE OUTCOME	ASSESSMENT CRITERIA
7. Maintain hygiene and cleanliness of kitchen, kitchen equipment and cooking utensils.	7.1 Demonstrate safety practices to be observed in kitchen.
	7.2 Demonstrate use of personal protective dresses.
	7.3 Demonstrate procedure to maintain personal hygiene, care of skin, hand, feet, food handlers etc.
	7.4 Demonstrate disposal procedure of waste materials.
	7.5 Demonstrate use of hygienic protective clothing.
8. Work with head cook in menu planning and menu engineering.	8.1 Identify commonly used raw vegetables.
	8.2 Demonstrate and identify commonly used pulses & fruits.
	8.3 Demonstrate and identify commonly used Continental vegetables.
	8.4 Demonstrate and identify commonly used spices, condiments & herbs.
	8.5 Demonstrate and identify commonly used Meat products.
9. Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the industry.	9.1 Demonstrate julienne cuts of vegetables.
	9.2 Demonstrate jardinière, brunoise cuts of vegetables.
	9.3 Demonstrate macedoine cuts of vegetables.
	9.4 Demonstrate paysane cuts of vegetables.
	9.5 Demonstrate mirepoix cuts of vegetables.
	9.6 Demonstrate shredding cuts of vegetables.
10. Work with head cook in preparing of mise en place & preparation of foods. Prepare, season and cook soup, meats, vegetable and other foodstuff.	10.1 Demonstrate any one of the cooking methods: Blanching - tomatoes, vegetables, Sautéing – vegetables, Frying - shallow and deep, fat frying.
	10.2 Demonstrate any one of the cooking methods: Steaming, Stewing - mutton & vegetables, Poaching - fish & egg, Roasting/searing - potatoes & chicken.
	10.3 Demonstrate any one of the cooking methods: Grilling – vegetables & fish, Braising – chicken & vegetables, Baking, Broiling of spices, grinding processes.
	10.4 Prepare any one of the stocks White stock, Brown stock, Fish stock.
	10.5 Prepare any 2 international soups.
	10.6 Prepare any one of the basic mother sauce along with its 2 derivatives.
	10.7 Prepare any one variety of purees.

## *Food Production (General)*

	10.8 Prepare any one variety of creams.
	10.9 Prepare any one variety of compound butter.
	10.10 Prepare any 2 varieties of vegetables recipes.
	10.11 Prepare any 2 varieties of potatoes recipes.
11. Plan and prepare basic Indian food recipes.	11.1 Plan and demonstrate menu preparation.
	11.2 Make plan for purchasing ingredients for specific menu.
	11.3 Choose different spices and ingredients for specific menu.
	11.4 Prepare any 2 varieties of dal.
	11.5 Prepare any 2 varieties of vegetables.
	11.6 Prepare any 2 varieties of chutney.
	11.7 Prepare any 2 varieties of raita.
	11.8 Prepare any 2 varieties of rice.
	11.9 Prepare any 2 varieties of Indian bread.
12. Prepare food for breakfast buffet/ ala carte menu.	12.1 Prepare breakfast of any 2 varieties using egg viz. boiled, omelet, poached, steamed, fried (sunny side up), scrambled etc.
	12.2 Prepare any 2 egg cookeries.
	12.3 Prepare any 2 classic egg recipes.
13. Work in the Garde manger of various food preparing organizations. Prepare salads, sandwiches, fruit juices and other cold foods.	13.1 Prepare different types of simple salad.
	13.2 Demonstrate various accompaniments/ garnishing.
	13.3 Prepare different compound salad.
	13.4 Prepare salad dressing recipes.
	13.5 Prepare any two varieties of sandwiches.
	13.6 Prepare any two varieties of Canapés.
14. Prepare exotic Indian foods and plan menu according to own judgment or as per instructions.	14.1 Plan menu, choose spices and ingredients for the recipes.
	14.2 Follow safety norms and maintain proper hygiene while preparation of food.
	14.3 Prepare any 2 varieties of festive menus based on regional cuisine.
	14.4 Prepare any 2 varieties of ethnic royal cuisine.
15. Carry out duties associated with preparation of meals.	15.1 Plan menu, choose spices and ingredients for the recipes.
	15.2 Follow safety norms and maintain proper hygiene while preparing of food.
	15.3 Prepare any one of the fish dishes –snacks, Indian main preparation, Continental preparations.
	15.4 Prepare any one of the meat dishes – Indian, Continental, Snacks.
	15.5 Prepare any one of the chicken recipes – Indian, Continental.

## ***Food Production (General)***

16. Work in the bakery of various foods preparing organization. Prepare various desserts and sweet dishes.	16.1 Plan menu and ingredients for the recipes.
	16.2 Prepare any 2 recipes - Bread, Bread rolls, Garlic breads.
	16.3 Prepare any one recipe - Soup Sticks, Cheese sticks.
	16.4 Prepare any 3 recipes- Pastries, Jam tort, Lemon tort, Swiss roll, Puff, Pastries/ Vegetables, Patties, Cookies and Cakes.
17. Prepare food in Continental/ Chinese kitchen of various food preparing organizations.	17.1 Plan menu, choose spices and ingredients for the recipes.
	17.2 Follow safety norms and maintain proper hygiene while preparation of food.
	17.3 Prepare any one of the Farinaceous dishes - Spaghetti, Marconi, Penne etc.
	17.4 Prepare any 2 of the Chinese recipes- Soups, Noodles, Rice, Meat, Vegetables, etc.
18. Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc.	18.1 Estimate items required as per the purchasing specification and quality.
	18.2 Plan menu, choose spices and ingredients for the recipes.
	18.3 Prepare recipes as per prevailing food standards and preventing health hazard.
	18.4 Follow safety norms and maintain proper hygiene while preparation of food.
	18.5 Log book prepared by trainees during OJT will be checked for various activities performed.

  
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<b>SYLLABUS - FOOD PRODUCTION (GENERAL)</b>			
<b>FIRST SEMESTER – 06 Months</b>			
<b>Week No.</b>	<b>Learning Outcome</b>	<b>Professional Skills (Trade Practical) With Indicative Hours</b>	<b>Professional Knowledge (Trade Theory)</b>
1	<ul style="list-style-type: none"> <li>Apply safe working practices.</li> <li>Comply with environment regulation and housekeeping.</li> </ul>	<ol style="list-style-type: none"> <li>Visit main kitchen and understand the process flow. (03 hrs)</li> <li>Visit various sections of kitchen in the institute. (03 hrs)</li> <li>Demonstrate &amp; practice the kitchen operation process. (06 hrs)</li> <li>Identify kitchen service equipment. (03 hrs)</li> <li>Familiarize &amp; understand the usage of equipment &amp; tools. (06 hrs)</li> <li>Practice safe methods of using the kitchen knife and hand tools. (04 hrs)</li> </ol>	<p>Introduction to catering/ hotel industry.</p> <p>Introduction of kitchen.</p> <p>Objective of Cooking</p> <p>An orientation programme on the course and related job/ career opportunities.</p> <p>Organizational hierarchy of Kitchen Department, Attributes, Duties and responsibilities of kitchen services personnel.</p> <p>Small, medium &amp; large equipment and their handling in kitchen.</p> <p>Safety rules for using different types of knives &amp; other equipment.</p>
2	<ul style="list-style-type: none"> <li>Assist in exigencies and carry out elementary first-aid during emergencies.</li> <li>Maintain hygiene and cleanliness of kitchen, kitchen equipment and cooking utensils.</li> </ul>	<ol style="list-style-type: none"> <li>Practice elementary first-aid. (04 hrs)</li> <li>Demonstrate safety practices to be observed in kitchen. (05 hrs)</li> <li>Practice use of personal protective dresses. (04 hrs)</li> <li>Practice on hygiene/ cleanliness and procedure to maintain it. (04 hrs)</li> <li>Practice disposal procedure of waste materials. (04 hrs)</li> <li>Identify emergency exit route, practice firefighting and use of fire extinguishers. (04 hrs)</li> </ol>	<p>First-aid for cuts/ burns and its importance.</p> <p>Fire hazards, contents of first-aid.</p> <p>Personal safety and industrial safety.</p> <p>Personal hygiene &amp; Care of Skin, Hand, Feet, Food handlers.</p> <p>Hygienic protective clothing.</p> <p>Grooming and Etiquettes.</p> <p>Working area hygiene and its importance.</p> <p>Preparedness for emergency situations.</p> <p>Waste management.</p>
3-4	<ul style="list-style-type: none"> <li>Work with head cook in menu planning and</li> </ul>	<ol style="list-style-type: none"> <li>Identify/ familiarize commonly used raw vegetables. (10 hrs)</li> </ol>	<p>Classification of raw materials,</p> <p>Preparation of ingredients,</p> <p>Method of mixing foods,</p>

	menu engineering.	<p>14. Demonstrate and identify commonly used pulses &amp; fruits. (10 hrs)</p> <p>15. Demonstrate and identify commonly used Continental vegetables. (05 hrs)</p> <p>16. Demonstrate and identify commonly used spices, condiments &amp; herbs. (10 hrs)</p> <p>17. Demonstrate and identify commonly used meat products. (05 hrs)</p> <p>18. Demonstrate/ video presentation on other raw materials used in kitchen. (10 hrs)</p>	<p>Effect of heat on various foods,</p> <p>Weighing and measures texture of food.</p>
5-8	<ul style="list-style-type: none"> <li>Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the Industry.</li> </ul>	<p>19. Practice the julienne cuts of vegetables &amp; prepare a dish. (14 hrs)</p> <p>20. Practice the jardinière, brunoise cuts of vegetables &amp; prepare a dish. (14 hrs)</p> <p>21. Practice the Macedoine cuts of vegetables &amp; prepare a dish. (14 hrs)</p> <p>22. Practice the Payssane cuts of vegetables &amp; prepare a dish. (14 hrs)</p> <p>23. Practice the Mirepoix cuts of vegetables &amp; prepare a dish. (14 hrs)</p> <p>24. Practice the shredding cuts of vegetables &amp; prepare a dish. (12 hrs)</p> <p>25. Demonstrate and practice other cuts of vegetables used in the kitchen. (18 hrs)</p>	<p>Culinary terms</p> <p>French word for basic food items. Cutting techniques.</p> <p>Yield management/Wastage control.</p>
9-12	<ul style="list-style-type: none"> <li>Work with head cook in preparing of mise en place &amp; preparation of foods. Prepare, season and cook</li> </ul>	<p>26. Practice cooking methods: Boiling - potatoes &amp; rice. (06 hrs)</p> <p>27. Practice cooking methods: Blanching-tomatoes, vegetables. (06 hrs)</p> <p>28. Practice cooking methods:</p>	<p>Layout of the Kitchen and different Sections.</p> <p>Methods of cooking with special application of meat, fish, vegetables, cheese, pulses and egg etc.</p>

**Food Production (General)**

	<p>soup, meats, vegetable and other foodstuff.</p>	<p>Sautéing – vegetables. (06 hrs)</p> <p>29. Practice cooking methods: Frying-Shallow and deep frying. (06 hrs)</p> <p>30. Practice cooking methods: Fat frying e.g. fritters, patties etc. (06 hrs)</p> <p>31. Practice cooking methods: Steaming – rice&amp;pudding. (06 hrs)</p> <p>32. Practice cooking methods: Stewing-mutton &amp; vegetables. (08 hrs)</p> <p>33. Practice cooking methods: Poaching-fish &amp; egg. (08 hrs)</p> <p>34. Practice cooking methods: Roasting/searing -potatoes &amp; chicken. (08 hrs)</p> <p>35. Practices cooking methods: Grilling – vegetables&amp; fish. (10 hrs)</p> <p>36. Practice cooking methods: Braising – chicken&amp; vegetables. (10 hrs)</p> <p>37. Practice cooking methods: Baking – potatoes&amp; vegetables. (06 hrs)</p> <p>38. Practice cooking methods: Microwave – rice &amp; vegetables. (06 hrs)</p> <p>39. Practice cooking methods: Broiling of spices, grinding processes.(08 hrs)</p>	<p>Conventional &amp; non-conventional method of cooking;</p> <ul style="list-style-type: none"> <li>- Solar cooking</li> <li>- Microwave cooking</li> <li>- Fast food operation</li> </ul> <p>Variety of fish, meat &amp;vegetable.</p> <p>Cuts of fish, meat etc.</p>
13-16	<ul style="list-style-type: none"> <li>• Plan and prepare basic Indian food recipes.</li> </ul>	<p>40. Prepare and practice different menus.(100 hrs)</p> <ul style="list-style-type: none"> <li>(i) Dal -05 variety</li> <li>(ii) Vegetables-10 variety</li> <li>(iii) Chutney-05 variety</li> <li>(iv) Raita-05 variety</li> <li>(v) Rice-05 variety</li> <li>(vi) Indian Bread-05 variety</li> </ul>	<p>Balancing of recipes</p> <p>Standardization of recipe</p> <p>Maintaining recipe files</p> <p>Menu planning</p> <p>Brief study of Portion control</p> <p>Purchasing specification, quality control, indenting &amp; costing</p> <p>Rechauffe.</p>
17	<ul style="list-style-type: none"> <li>• Prepare food for</li> </ul>	<p>41. Prepare and practice the</p>	<p>Egg Structure and their</p>

**Food Production (General)**

	breakfast buffet/ ala carte menu.	<p>Breakfast - egg preparation: (18 hrs)</p> <p>(i) Boiled (ii) Omelet (iii) Poached (iv) Steamed (v) Fried (Sunny side up) (vi) Scrambled etc.</p> <p>42. Practice egg cookery including classical preparation. (7 Hrs)</p>	<p>correlation to heat.</p> <p>Selection of quality</p> <p>Various ways of cooking eggs with examples in each. Method &amp; prevention of blue ring formation.</p>
18	<ul style="list-style-type: none"> <li>Work in the Garde manger of various foods preparing organization. Prepare salads, sandwiches, fruit juice, and other cold foods.</li> </ul>	<p>43. Prepare different types of Simple Salad - 05 varieties. (25 Hrs)</p>	<p>Salads and their classification</p> <p>Accompaniments &amp; Garnishes.</p>
19-21	<ul style="list-style-type: none"> <li>Work with Head cook in preparing of mise en place &amp; preparation of foods. Prepare, season and cook soup, meats, vegetable and other food stuffs.</li> </ul>	<p>44. Prepare different stocks: (12 hrs)</p> <p>(i) White stock, (ii) Brown stock (iii) Fish stock</p> <p>45. Demonstrate &amp; prepare Basic mother Sauce along with 5 derivative of each.(30 hrs)</p> <p>46. Prepare &amp; practice compound butter- 3 Nos.(6 hrs)</p> <p>47. Prepare &amp; practice Soups- 5 Nos. (7 hrs)</p> <p>48. Prepare &amp; practice Purees-2 varieties. (6 hrs)</p> <p>49. Prepare &amp; practice Cream - 3 varieties. (7 hrs)</p> <p>50. Prepare &amp; practice International soups – 5 variety. (7 hrs)</p>	<p>Basic stocks, Aspic &amp; jellies. Roux blanc, Roux blonde, Roux burn.</p> <p>Recipes and quantities required to produce 1ltr of stocks white &amp; brown.</p> <p>Recipes required to produce 1 ltr of the different sauce with the necessary precaution to be observed while preparing.</p> <ul style="list-style-type: none"> <li>- Bechamel Sauce</li> <li>- Tomato sauce</li> <li>- Veloute sauce</li> <li>- Espagnole sauce</li> <li>- Hollandaise sauce</li> <li>- Mayonnaise sauces</li> </ul> <p>Soup:- definition, classification with example in each group, Recipe for one litre consomme, 10Nos popular consommés with their garnishes.</p>



			Famous national soups of some countries. Butter: History, types, butter making procedure.
22-23	Project work/ Industrial visit Broad Areas: a) Prepare different types of appetizers and salads. b) Prepare different types of soups. c) Preparation of different menu according to own judgement.		
24-25	Revision		
26	Examination		

**Note: -**

1. *At least one industrial visit in every two weeks shall be arranged.*
2. *An activity report to be submitted by the trainees and internal assessment marks (Max 10) will be awarded based on it.*
3. *One hour soft skill classes to be arranged on a daily basis. Some of the sample project works (indicative only) are given against each semester.*
4. *The instructor may design their own project and also inputs from local industry may be taken in designing such new project.*
5. *The project should broadly cover maximum skills in the particular trade and must involve some problem solving skill. Emphasis should be on Teamwork: Knowing the power of synergy/ collaboration, work to be assigned to a group (Group of at least 4 trainees). The group should demonstrate Planning, Execution, Contribution and Application of Learning. They need to submit a project report.*
6. *If the instructor feels that for the execution of specific project more time is required than he may plan accordingly to produce components/ sub-assemblies in appropriate time, i.e., may be in the previous semester or during execution of normal trade practical.*

<b>SYLLABUS - FOOD PRODUCTION (GENERAL)</b>			
<b>SECOND SEMESTER – 06 Month</b>			
<b>Week No.</b>	<b>Learning outcome Reference</b>	<b>Professional Skills (Trade Practical) With Indicative Hours</b>	<b>Professional Knowledge (Trade Theory)</b>
27-28	<ul style="list-style-type: none"> <li>Work with Head cook in preparing of mise en place &amp; preparation of foods. Prepare, season and cook soup, meats, vegetable and other food stuffs.</li> </ul>	51. Prepare and practice cooking: <ul style="list-style-type: none"> <li>(i) Vegetables - 10 varieties. (25 hrs)</li> <li>(ii) Potatoes - 10 varieties. (25 hrs)</li> </ul>	Vegetables: Effect of heat on different vegetables  Reaction with metal, In acid/ alkaline medium.  Method of cooking of different vegetables.
29-31	<ul style="list-style-type: none"> <li>Prepare exotic Indian foods and plan menu according to own judgment or as per instructions.</li> </ul>	52. Prepare and practice Festive Menus based on regional cuisine -05 Nos. (30 hrs) 53. Prepare and practice -Ethnic royal Cuisine-05 varieties (45 hrs)	Larder organization & Lay-Out. Larder control, maintenance & upkeep of Larder equipment & supplies.
32	<ul style="list-style-type: none"> <li>Work in the Garde manger of various foods preparing organization. Prepare salads, sandwiches, fruit juice, and other cold foods.</li> </ul>	54. Prepare and practice different Compound salad - 5 varieties (15 hrs) 55. Prepare & practice Salad dressing - 05 varieties. (10 hrs)	Classification of <i>Horsd'oeuvre</i> . Composition of salads and salad dressings.
33-35	<ul style="list-style-type: none"> <li>Carry out duties associated with preparation of meals.</li> </ul>	56. Demonstrate various cuts of fishes. (10 hrs) 57. Prepare and practice fish dishes.(65 hrs) <ul style="list-style-type: none"> <li>(i) Snacks - 4 Nos.</li> <li>(ii) Indian main preparation – 4 Nos.</li> <li>(iii) Continental preparations - 4 Nos.</li> </ul>	Fish classification, scaling, cleaning & preparation  Basic cuts and its uses & storage.

## Food Production (General)

36-37	<ul style="list-style-type: none"> <li>Carry out duties associated with preparation of meals.</li> </ul>	<p>58. Demonstrate various cuts: (06 hrs)</p> <ul style="list-style-type: none"> <li>(i) Lamb,</li> <li>(ii) Mutton</li> <li>(iii) Pork</li> </ul> <p>59. Prepare and practice meat dishes. (44 hrs)</p> <ul style="list-style-type: none"> <li>(i) Indian - 4 Nos.</li> <li>(ii) Continental - 4 Nos.</li> <li>(iii) Snacks - 4 Nos.</li> </ul>	Butchery cut of beef, Lamb, Mutton & Pork, its uses and weight.
38-39	<ul style="list-style-type: none"> <li>Carry out duties associated with preparation of meals.</li> </ul>	<p>60. Demonstrate cuts of chicken. (06 hrs)</p> <p>61. Practice preparations of Chicken. (38hrs)</p> <ul style="list-style-type: none"> <li>(i) Indian - 5 Nos.</li> <li>(ii) Continental - 5 Nos.</li> </ul> <p>62. Demonstrate poultry and Gamebird. (06 hrs)</p>	<p>Poultry: Classification</p> <p>Preparation, dressing &amp; cuts with its uses.</p> <p>Classification of game birds</p> <p>Preparation and cuts with its uses.</p>
40	<ul style="list-style-type: none"> <li>Work in the Garde manger of various foods preparing organization. Prepare salads, sandwiches, fruit juice, and other cold foods.</li> </ul>	<p>63. Practice preparation of the following:</p> <ul style="list-style-type: none"> <li>(i) Sandwiches -10 varieties</li> <li>(ii) Canapés -10 varieties</li> </ul> <p>(25 hrs)</p>	<p>Assembling of:</p> <ul style="list-style-type: none"> <li>- Cold buffets</li> <li>- Sandwiches</li> <li>- Canapés</li> </ul> <p>Proper storage of leftovers.</p> <p>Classification of Cheese and their uses.</p> <p>Variety of pasta and their cooking methods.</p>
41	<ul style="list-style-type: none"> <li>Work in the Bakery of various foods preparing organization. Prepare various desserts and sweet dishes.</li> </ul>	<p>64. Prepare and practice various type of Bread and Bread rolls. (15 hrs)</p> <p>65. Prepare Soup Sticks/ Garlic breads/ Cheese sticks. (10 hrs)</p>	<p>Characteristics &amp; types of Leavening/ Raising agent.</p> <p>Theory of bread Making Bread rolls, Bread Slices, Indian Breads.</p>
42-43	<ul style="list-style-type: none"> <li>Work in the Bakery of various foods preparing organization. Prepare various</li> </ul>	<p>66. Prepare and practice of: (50 hrs)</p> <ul style="list-style-type: none"> <li>(i) Pastries</li> <li>(ii) Jam tort</li> <li>(iii) Lemon Tort</li> </ul>	<p>Recipes of Pastry;</p> <ul style="list-style-type: none"> <li>- Short crust pastry,</li> <li>- Puff Pastry, Flaky Pastry,</li> <li>- Choux Pastry,</li> <li>- Danish pastry and their</li> </ul>

## Food Production (General)

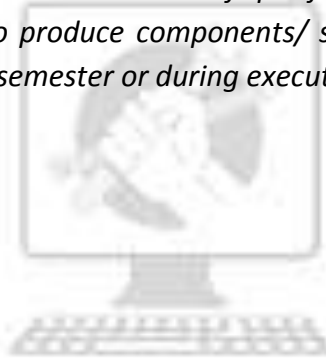
	desserts and sweet dishes.	(iv) Swiss roll (v) Puff (vi) Pastries/Vegetables (vii) Patties (viii) Cookies (ix) Cakes	derivatives. Kitchen stewarding & upkeep of equipment & its role.
44-45	<ul style="list-style-type: none"> <li>Prepare food in Continental/Chinese kitchen of various foods preparing organization.</li> </ul>	<p>67. Identify Pasta and prepare Farinaceous dishes. (20 hrs)</p> <p>(i) Spaghetti-2 varieties (ii) Marconi-2 varieties (iii) Penne-2 varieties</p> <p>68. Prepare and practice Chinese dishes.(30hrs)</p> <p>(i) Soups-4 Nos. (ii) Noodle &amp; rice-4 Nos. (iii) Meat dishes- 2 Nos. (iv) Vegetables-2 Nos.</p>	<p>Prevailing food standards in India.</p> <p>Food adulteration as a public health hazard.</p> <p>Sample tests in the detection of common food.</p> <p>HACCP/ISO22001</p> <p>Role and scope of FSSAI.</p>
46-49	<ul style="list-style-type: none"> <li>Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc.</li> </ul>	<p>69. On-the-Job Training (OJT). (4 Weeks)</p> <p><b>Note:</b> During OJT, students have to maintain a log book on daily basis indicating activities performed during the day which shall also be countersigned by section/ department supervisor.</p>	
50	<p>Project work/ Industrial visit</p> <p>Broad Areas:</p> <p>a) Prepare special meals/medical meals for people under medical restrictions.</p> <p>b) Prepare special menu for special festive occasions with an ethnic touch.</p> <p>c) Plan &amp; prepare different types of Oriental/ Continental food according to own judgement.</p>		
51	<b>Revision</b>		
52	<b>Examination</b>		

**Note: -**

- At least one industrial visit in every two weeks shall be arranged.

## ***Food Production (General)***

2. *An activity report to be submitted by the trainees and internal assessment marks (Max 10) will be awarded based on it.*
3. *One hour soft skill classes to be arranged on a daily basis. Some of the sample project works (indicative only) are given against each semester.*
4. *The instructor may design their own project and also inputs from local industry may be taken in designing such new project.*
5. *The project should broadly cover maximum skills in the particular trade and must involve some problem solving skill. Emphasis should be on Teamwork: Knowing the power of synergy/ collaboration, work to be assigned to a group (Group of at least 4 trainees). The group should demonstrate Planning, Execution, Contribution and Application of Learning. They need to submit a project report.*
6. *If the instructor feels that for the execution of specific project more time is required than he may plan accordingly to produce components/ sub-assemblies in appropriate time, i.e., may be in the previous semester or during execution of normal trade practical.*



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**9. SYLLABUS - CORE SKILLS**

<b>CORE SKILL – EMPLOYABILITY SKILL</b>	
<b>First Semester</b>	
<b>1. English Literacy</b>	
<b>Duration : 20 hrs</b>	
<b>Marks : 09</b>	
Pronunciation	Accentuation (mode of pronunciation) on simple words, Diction (use of word and speech)
Functional Grammar	Transformation of sentences, Voice change, Change of tense, Spellings.
Reading	Reading and understanding simple sentences about self, work and environment
Writing	Construction of simple sentences Writing simple English
Speaking/ Spoken English	Speaking with preparation on self, on family, on friends/ classmates, on known people, picture reading, gain confidence through role- playing and discussions on current happening, job description, asking about someone's job, habitual actions. Cardinal (fundamental) numbers, ordinal numbers. Taking messages, passing on messages and filling in message forms, Greeting and introductions, office hospitality, Resumes or curriculum vita essential parts, letters of application reference to previous communication.
<b>2. IT Literacy</b>	
<b>Duration : 20 hrs</b>	
<b>Marks : 09</b>	
Basics of Computer	Introduction, Computer and its applications, Hardware and peripherals, Switching on-Starting and shutting down of the computer.
Computer Operating System	Basics of Operating System, WINDOWS, The user interface of Windows OS, Create, Copy, Move and delete Files and Folders, Use of External memory like pen drive, CD, DVD etc. Use of Common applications.
Word Processing and Worksheet	Basic operating of Word Processing, Creating, Opening and Closing Documents, Use of shortcuts, Creating and Editing of Text, Formatting the Text, Insertion & Creation of Tables. Printing

## Food Production (General)

	document. Basics of Excel worksheet, understanding basic commands, creating simple worksheets, understanding sample worksheets, use of simple formulas and functions, Printing of simple excel sheets.
Computer Networking and Internet	Basic of Computer Networks (using real life examples), Definitions of Local Area Network (LAN), Wide Area Network (WAN), Internet, Concept of Internet (Network of Networks), Meaning of World Wide Web (WWW), Web Browser, WebSite, Web page and Search Engines. Accessing the Internet using Web Browser, Downloading and Printing Web Pages, Opening an email account and use of email. Social media sites and its implication. Information Security and antivirus tools, Do's and Don'ts in Information Security, Awareness of IT - ACT, types of cyber crimes.
<b>3. Communication Skills</b>	
<b>Duration : 15 hrs</b> <b>Marks : 07</b>	
Introduction to Communication Skills	Communication and its importance Principles of effective communication Types of communication - verbal, non-verbal, written, email, talking on phone. Non-verbal communication -characteristics, components-Para-language Body language Barriers to communication and dealing with barriers. Handling nervousness/ discomfort.
Listening Skills	Listening-hearing and listening, effective listening, barriers to effective listening, guidelines for effective listening. Triple- A Listening - Attitude, Attention & Adjustment. Active listening skills.
Motivational Training	Characteristics essential to achieving success. The power of positive attitude. Self awareness Importance of commitment Ethics and values Ways to motivate oneself Personal goal setting and employability planning.
Facing Interviews	Manners, etiquettes, dress code for an interview Do's & don'ts for an interview

## Food Production (General)

Behavioral Skills	Problem solving Confidence building Attitude
<b>Second Semester</b>	
<b>4. Entrepreneurship Skills</b>	<b>Duration : 15 hrs</b> <b>Marks : 06</b>
Concept of Entrepreneurship	Entrepreneur - Entrepreneurship - Enterprises: Conceptual issue Entrepreneurship vs. management, Entrepreneurial motivation. Performance & record, Role & function of entrepreneurs in relation to the enterprise & relation to the economy, Source of business ideas, Entrepreneurial opportunities, The process of setting up a business.
Project Preparation & Marketing Analysis	Qualities of a good entrepreneur, SWOT and risk analysis. Concept & Application of PLC, Sales & Distribution management. Difference between small scale & large scale business, Market survey, Method of marketing, Publicity and advertisement, Marketing mix.
Institution's Support	Preparation of project. Role of various schemes and institutes for self-employment i.e. DIC, SIDA, SISI, NSIC, SIDO, Idea for financing/ non-financing support agencies to familiarize with the policies / programmes, procedure & the available scheme.
Investment Procurement	Project formation, Feasibility, Legal formalities i.e., Shop act, Estimation & costing, Investment procedure - Loan procurement - Banking processes.
<b>5. Productivity</b>	<b>Duration : 10 hrs</b> <b>Marks : 05</b>
Benefits	Personal/ Workman - Incentive, Production linked Bonus, Improvement in living standard.
Affecting Factors	Skills, Working aids, Automation, Environment, Motivation - How it improves or slows down productivity.
Comparison with Developed Countries	Comparative productivity in developed countries (viz. Germany, Japan and Australia) in select industries, e.g. Manufacturing, Steel, Mining, Construction etc. Living standards of those countries, wages.
Personal Finance Management	Banking processes, Handling ATM, KYC registration, safe cash handling, Personal risk and insurance.
<b>6. Occupational Safety, Health and Environment Education</b>	<b>Duration : 15 hrs</b> <b>Marks : 06</b>



## *Food Production (General)*

Safety & Health	Introduction to occupational safety and health Importance of safety and health at workplace.
Occupational Hazards	Basic hazards, chemical hazards, vibroacoustic hazards, mechanical hazards, electrical hazards, thermal hazards. occupational health, occupational hygiene, occupational diseases/ disorders & its prevention.
Accident & Safety	Basic principles for protective equipment. Accident prevention techniques - control of accidents and safety measures.
First Aid	Care of injured & sick at the workplaces, First-aid & transportation of sick person.
Basic Provisions	Idea of basic provision legislation of India. Safety, health, welfare under legislative of India.
Ecosystem	Introduction to environment. Relationship between society and environment, ecosystem and factors causing imbalance.
Pollution	Pollution and pollutants including liquid, gaseous, solid and hazardous waste.
Energy Conservation	Conservation of energy, re-use and recycle.
Global Warming	Global warming, climate change and ozone layer depletion.
Ground Water	Hydrological cycle, ground and surface water, Conservation and harvesting of water.
Environment	Right attitude towards environment, Maintenance of in-house environment.
<b>7. Labour Welfare Legislation</b>	
<b>Duration : 05 hrs</b> <b>Marks : 03</b>	
Welfare Acts	Benefits guaranteed under various acts- Factories Act, Apprenticeship Act, Employees State Insurance Act (ESI), Payment Wages Act, Employees Provident Fund Act, The Workmen's Compensation Act.
<b>8. Quality Tools</b>	
<b>Duration : 10 hrs</b> <b>Marks : 05</b>	
Quality Consciousness	Meaning of quality, Quality characteristic.
Quality Circles	Definition, Advantage of small group activity, objectives of quality

## ***Food Production (General)***

	circle, Roles and function of quality circles in organization, Operation of quality circle. Approaches to starting quality circles, Steps for continuation quality circles.
Quality Management System	Idea of ISO 9000 and BIS systems and its importance in maintaining qualities.
House Keeping	Purpose of housekeeping, Practice of good housekeeping.
Quality Tools	Basic quality tools with a few examples.



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LIST OF TOOLS & EQUIPMENTS			
FOOD PRODUCTION (GENERAL) (for batch of 20 Candidates)			
S No.	Name of the Tools and Equipment	Specification	Quantity
<b>A. TRAINEES TOOL KIT</b>			
1.	All size Knife	3 varieties of Knife	20 sets
2.	Peeler		20 nos.
3.	Scooper		20 nos.
4.	Chef coat and trouser		20 sets
5.	Kitchen duster		20 nos.
6.	Apron		20 nos.
7.	Safety Shoe		20 pairs
8.	Chef cap and scarf		20 nos. Each
<b>B. SHOP TOOLS &amp; EQUIPMENT</b>			
<b>(i) List of Tools:</b>			
9.	Chopping Boards (Polypropylene)	(i) Green (ii) Red (iii) Yellow (iv) White (v) Blue	06 nos. 01 no. 01 no. 01 no. 01 no.
10.	Butcher Knife		01 no.
11.	Clever		01 no.
12.	L.P. Gas Cooking Range	With Oven & Griller	04 nos.
13.	Cooking Range (High)		01 no.
14.	Dry Store Shelf		01 no.
15.	Gas Tandoor and Skewer		01 no.
16.	Weighing Machine	Up to 5 kg.	01 no.
17.	Frying Pan	(i) Non- Stick (ii) Medium (iii) Small (iv) Large	04 nos. Each
18.	Kadai	(i) Large (ii) Small	02 nos. 03 nos.
19.	Palta	Stainless Steel	02 nos.

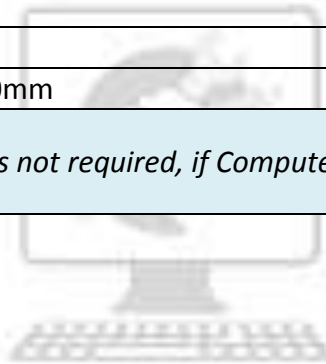
## Food Production (General)

20.	Heavy Bottom Pan	Medium (10 Ltr)	01 no.
21.	Degchi (Stainless Steel)	(i) 15 Ltr (ii) 12 Ltr	02 nos. Each
22.	Tawa- General		02 nos.
23.	Wok (Chinese Kadai)		02 nos.
24.	Roiling Pin and Rolling Base		02 nos.
25.	Cooker	(i) 2 Ltr (ii) 5 Ltr	01 no. Each
26.	Mandolin Grater		02 nos.
27.	Wooden Spatula		05 nos.
28.	Strainers	(i) Conical (ii) Strainers	02 nos. 04 nos.
29.	Perforated Spoon		05 nos.
30.	Steel Bowls	(i) Small (ii) Medium (iii) Big	10 nos. Each
31.	Steel Slicer		05 nos.
32.	Probe thermometer	75 - 150°C	01 no.
33.	Cake stand		02 nos.
34.	Colander		03 nos.
35.	Baking Try		05 nos.
36.	Holder (Togs)		05 nos.
37.	Heat proof gloves		02 pairs
38.	Saucepan		05 nos.
39.	SS Tray		06 nos.
40.	Pie Dish		06 nos.
41.	Mugs (Steel)	Small, Medium, Large	03 nos. Each
42.	Steel Plates		10 nos.
43.	Steel Spoons		10 nos.
44.	Steel Ladle		10 nos.
45.	Balloon Whisk	Small size	05 nos.
46.	Measuring Jars	Up to 1 liters	03 nos.
47.	Containers	(For keeping dry items)	As required
48.	Serving dish		08 nos.
49.	Grinding Stone		02 nos.
50.	Bread Moulds		05 nos.
51.	Coconut Grater		02 nos.
52.	Baking equipment	(i) Cake moulds (ii) Muffin moulds (iii) Mixing bowls (iv) Pizza cutter (v) Cookie cutter (5 shapes)	05 nos. 12 nos. 02 nos. 01 no. 02 nos. Each

<b>(ii) List of Equipment:</b>			
53.	Refrigerator	(i) 365 Ltr.	01 no. each
54.	Chest Freezer		01 no.
55.	Deep fat fryer	05 Ltr (Portable)	01 no.
56.	Sandwich griller/toaster		01 no.
57.	Microwave oven	15Ltr min.	01 no.
58.	Grinder Machine	10 Ltr capacity (min)	01 no.
59.	Blender/Mixer		01 no.
60.	Juicer machine		01no.
61.	Salamander		01 no.
62.	Dough Kneading Maker	With attachments	01 nos.
<b>D. Shop Floor Furniture and Materials</b>			
63.	Instructor's table		01 no.
64.	Instructor's chair		02 nos.
65.	Locked lockers		02 nos.
66.	White board	(Minimum 4 x 6 feet)	01 no.
67.	Fire Extinguisher CO <sub>2</sub>	2 KG	02 nos.
68.	Fire Buckets	Standard size	02 nos.
69.	Proper Electric & Gas Connections		01 no.
70.	Dustbins	Colour coded	05 nos.
71.	Working table	1 table /5 student	As required
72.	Hand wash basin		05 nos.
73.	Hygiene Kit		05 nos.
74.	Wash Basins		04 nos.
75.	Chart denoting the Do's and Don'ts Kitchen		01 no.
<b>Note:</b> All the tools and equipment are to be procured as per BIS specification.			

TOOLS & EQUIPMENTS FOR EMPLOYABILITY SKILLS		
S No.	Name of the Equipment	Quantity
1.	Computer (PC) with latest configurations and Internet connection with standard operating system and standard word processor and worksheet software.	10 nos.
2.	UPS - 500VA	10 nos.
3.	Scanner cum Printer	01 no.
4.	Computer Tables	10 nos.
5.	Computer Chairs	20 nos.
6.	LCD Projector	01 no.
7.	White Board 1200mm x 900mm	01 no.

**Note:** Above Tools & Equipments not required, if Computer LAB is available in the institute.



**Skill India**  
 कौशल भारत - कुशल भारत

**FORMAT FOR INTERNAL ASSESSMENT**

<b>Name &amp; Address of the Assessor:</b>			<b>Year of Enrollment:</b>											
<b>Name &amp; Address of ITI (Govt./Pvt.):</b>			<b>Date of Assessment:</b>											
<b>Name &amp; Address of the Industry:</b>			<b>Assessment location: Industry/ ITI</b>											
<b>Trade Name:</b>		<b>Semester:</b>		<b>Duration of the Trade/course:</b>										
<b>Learning Outcome:</b>														
<b>S No.</b>	<b>Maximum Marks (Total 100 Marks)</b>		<b>15</b>	<b>5</b>	<b>10</b>	<b>5</b>	<b>10</b>	<b>10</b>	<b>5</b>	<b>10</b>	<b>15</b>	<b>15</b>	<b>Total Internal Assessment Marks</b>	<b>Result (Y/N)</b>
	<b>Candidate Name</b>	<b>Father's/Mother's Name</b>	<b>Safety Consciousness</b>	<b>Workplace Hygiene</b>	<b>Attendance/ Punctuality</b>	<b>Ability to Follow Manuals/ Written Instructions</b>	<b>Application of Knowledge</b>	<b>Skills to Handle Tools &amp; Equipment</b>	<b>Economical Use of Materials</b>	<b>Speed in Doing Work</b>	<b>Quality in Workmanship</b>	<b>VIVA</b>		
<b>1</b>														
<b>2</b>														