

24 Weeks Certificate course in Food Production

1. DURATION :-

24 weeks (12 weeks in university + 12 weeks Industrial exposure + one week assessment)

Institute: 12 weeks

Industry: 12 weeks

Institute: 12 weeks X 5 days X 4 hours per day

Teaching Scheme Theory:4 hours on alternate days(3 days)

Demo/practical: 4 hours on alternate days(2 days)

2. ELIGIBILITY:

Candidates seeking admission must possess a High School Examination certificate.

3. COURSE FEE: 5000/- (FIVE Thousand only)

4. ADMISSION:

Interested candidates shall apply for admission at the time of notification in prescribed form.

Intake: 30 seats Selection /Admission Criteria: First come first serve

Teaching learning Scheme

S. No.	Course	Duration
1.	Food Production Theory	60 Hours
2.	Communication In Hospitality& Personal Hygiene	60 Hours
3.	Pantry and store practical's/ Personal Hygiene and EquipmentMaintenance/Safety (Non evaluative)	15 Hours
4.	Food Production Practical and Behavioral/Attitude Training	120 Hours
	Total	265

Marking Scheme

S.No	Subject	Total marks	Internal	external	Passing criteria
1	Food Production Theory	100	30	70	<i>A student has to score minimum 40 percent marks to pass the examination</i>
2	Personal Hygiene	100	30	70	
3	Food production Practical and Behavioral/Attitude Training	100	30	70	
4	Industrial Training/Exposure	300	90	210	
	Total Marks	600			

1. Food Production Theory

Objective:

The students acquire and develop knowledge of the Hotel and Catering Industry and its relation to their own particular jobs within the industry: Knowledge of different types of Indian cuisine ; knowledge of menu items including ingredients and method of preparation, accompaniments and garnishes, mis-en-place for food production.

Course Content:

Unit 1

Catering as a career and job prospects in the Hotel Industry. Development of Catering Industry and brief description of different types of catering establishments. Staff organization of Food and Beverage Department. Attributes and Attitudes.

Unit 2

Different types of cutlery used in good catering establishments, their description and correct use.
Different types of crockery used in good catering establishments, their description and correct use.
Different types of glassware used in good catering establishments, their description and use
Different types of silver and flatware used for the service of food their description and use.
Equipment layout Side board.

Unit 3

Different sections of kitchen and their staff organization in brief.
Restaurant vocabulary-English and French.
Relationship of waiter with: Customer, Kitchen, Management
Simple methods of Restaurant controls.
Breakfast-different types, laying and service. Breakfast menu items and their preparation.
Buffet-layout, display and service.
Room service-House Rules & equipment used.
Coffee shop and cafeteria service.

Unit 4

Different types of Menus - A la carte Table d hotel.
Menu and meal planning.
Various courses of a meal
Rules for laying the table and side board and Mis-en-place.
Rules for waiting at the table and some useful tips for good service.

Unit 5

Beverage Classification.

Basic knowledge and service of alcoholic and non-alcoholic beverages Knowledge of equipment used in restaurants and auxiliary areas. wines: Definition of wines; broad categories of wines; trade names of famous wines.

Service of white wine, red wine and sparkling wine. Storage of alcoholic beverages.

Beer service, trade names, storage and types. Brief description about spirits, whisky, rum, brandy and vodka.

Basic knowledge of portions and cost control. Basic knowledge of liqueurs, mineral waters.

Cocktails-different types important cocktails and Rules for making cocktails. Simple Beverages-hot and cold and their preparation.

2. Communication In Hospitality And Personal Hygiene

Objective:

Students will be able to comprehend and communicate specific terms of speech in the specified areas and write essential reports.

Course Content:

UNIT 1

Massages Booking Use of food and beverage vocabulary.

Reported speech and dialogue writing; Role Play, Analyzing Situation; Dictation and comprehension related to the food & beverage industry.

Unit 2

Verbal:

Telephone Conversation.

Person to person-with colleagues, customer, subordinate superiors.

Social skills-Courtesy, apology, compliments, suggestion, recommendation, suggested selling.

Unit 3

Non-Verbal:

Body language- Gestures, Posture, Body movement, Hands etc.

Written:

Language

Unit 4

Hygienic Storage - Dry, Refrigerated & Freezer storage & protective display.

Danger Zone

Food spoilage - detection and prevention.

Food contamination & spoilage due to kitchen pests. Cross contamination.

Unit 5

Personal Hygiene

Necessity of personal hygiene.

Health of staff.

Sanitary practices

Protective clothing

Importance of rest, recreation and exercise.

PRACTICALS

- i) Equipments – Identification, Description, Uses & handling
 - ii) Hygiene – Kitchen etiquettes, Practices & knife handling
 - iii) Safety and security in kitchen
 - iv) Vegetables – classification
 - v) Cuts – julienne, jardinière, macedoines, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoix
 - vi) Preparation of salad dressings
 - vii) Identification and Selection of Ingredients – Qualitative and quantitative measures.
 - viii) Basic Cooking methods and pre-preparations
 - ix) Blanching of Tomatoes and Capsicum
 - x) Preparation of concasse
 - xi) Boiling (potatoes, Beans, Cauliflower, etc)
 - xii) Frying – (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc.
 - xiii) Braising – Onions, Leeks, Cabbage
 - xiv) Starch cooking (Rice, Pasta, Potatoes)
 - xv) Egg cookery – Preparation of variety of egg dishes • Boiled (Soft & Hard) • Fried (Sunny side up, Single fried, Bull"s Eye, Double fried) • Poaches • Scrambled • Omelette (Plain, Stuffed, Spanish) •En cocotte (eggs Benedict)
 - xvi) Indian cookery : Rice dishes, Breads, Main course, Basic Vegetables, Paneer Preparations
- I. Regional snacks including samosa , pakora , idli, dosa, dhokla, noodles etc.
 - II. Preparation of rice dishes :steamed rice, pulao, biryani, Kashmiri pulao.
 - III. Preparation of vegetable dishes (any 5 seasonal dishes)
 - IV. Preparation of paneer dishes
 - V. Kneeding of flour, preparation of indian bread : roti, poories,naan, phulka,parathas,kulchas etc
 - VI. **Sweets**: preparation of regional sweets (atleast 5 dishes)
 - VII. **Beverages** : preparation of tea ,coffee , lassi etc.

Industrial Training:

Students will be placed in hotels/restaurants for industrial training/job trainingfor 12 weeks after institute training
12 weeks X 6 Days X 8

After completion training students have to pass two theory papers and one practical exam successful completion and passing end semester exam students will be awarded certificate course in food and beverage service department will provide placement assistance in hotels and restaurants