

LIST OF COMMITTEE MEMBERS

Members and Experts



1. Mr. S.SUBBAIAH, M.E. MBA.,
REGIONAL JOINT DIRECTOR OF TRAINING
MANNARPURAM, TRICHY.

2. MR. GOVINDARASSU. A DHMCT., FPM (USA), VSM (USA)
PRINCIPAL & CORRESPONDENT
NATIONAL INDUSTRIAL SCHOOL OF HOTEL MANAGEMENT & CATERING TECHNOLOGY,
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3. MR. N. MINTOPRABU. CBH CT (DUBAI).
DIRECTOR
PAARK INDUSTRIAL SCHOOL OF HOTEL MANGEMENT & CATERING TECHNOLOGY
THANJAVUR.

4. MR. V. GOVINDARAJAN. HM&CT (NAVY)
PRINCIPAL
VANDAYAR INDUSTRIAL SCHOOL OF HOTEL MANAGEMENT & CATERING TECHNOLOGY
THANJAVUR.

5. MR. RAMESH. DHMCT, BBA .,
PRINCIPAL
PAARK INDUSTRIAL SCHOOL OF HOTEL MANGEMENT & CATERING TECHNOLOGY
THANJAVUR.

COURSE DETAILS

Name of Trade : **FOOD PRODUCTION**

Qualification : **10TH PASS / FAIL**

Age : **14-40 Years**

Duration : **1 Year**

Number of Practical hours : **32 hrs. per week**

Number of Theory Hours : **12 hrs. per week**

Space Required

Workshop : **600 sq. feet**

ClassRoom : **200 sq. feet**

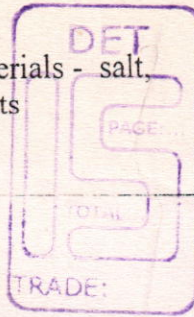
Power Required in KW : **5 k.w.**

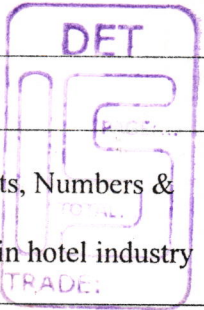
SYLLABUS FOR FOOD XXXXXXXXXX PRODUCTION



Week No.	Theory	Practical
01.	Introduction to Hospitality industry	Wearing of proper uniform – their importance – general grooming – identification of different kitchen equipments & tools, their uses, maintaince, proper usage of gas cylinders, and regulators , identification of different commodities, vegetables and continental herbs.
02.	Introduction to cookery kitchen glossary & culinary terms	Demonstration different cutting of vegetables, preservation of nutritive value of vegetables, avoiding discoloration.
03.	Culinary History Introduction to Indian cuisine	Boiled rice Sambar Rasam Cabbage foogath. Curd rice / Potato Masala Egg Masala / Pea Pulao Carrot halwa.
04.	Introduction to French cuisine	Chettinadu Chiken / Yakhni Pulao Aloo Gobi / Chappathi Tomato Ka shorba/ Nariyal Ka shorba. Bhaturas / Aloo chole.
05.	Introduction to chinese cuisine & Nouvele cuisine	Russian salad / Chiken ala King with buttered rice , Glazed carrot / sauted spinach Cabinet pudding/ Banana custard Oeuf farci / soup au gumbo Hamburger / French fries, coleslaw & Tamato ketchup.
06.	Aims & objectives of cooking effect of cooking weighing and measuring	Chicken Briyani / Vegetable khorma/ onion cucumber raita Stuffed parathas / Ceylon egg curry Chenna pulao / Palak paneer

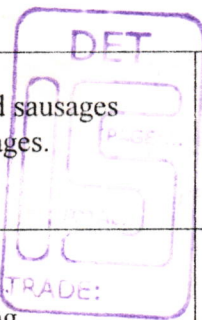
07	Characteristic of raw materials - salt, liquid & sweetening agents	Fried wontons / Sweet & Sour Vegetables / Sweet corn chicken soup / chilli vinegar / Soya sauce / Egg fied rice / prawn fied rice / Chilli chicken Chicken Shezwan / Chikcen Hongkong / date and walnut pancake / chicken spring rolls
	Fats, Oil and leavening agents	Fish meuniere with melted butter Fish Orly / Tomato sauce Fish Colbert or FISH-N-CHIPS with French fries, Tartare sauce or Maitre d hotel batter.
08	Raisening, Thickening and binding agents	Mother sauces preperation, demonstration of various salad dressing, Caramel custard / Diplomat pudding Prawn cocktail / French onion soup.
	Flavouring and seasoning agents	Mulugatwany soup / Aloo chat Masala dal / methi ka roti / Ghee rice / Bhagarabaingan Chicken Pepper fry / Paratha / Mint raita
09	Conducting tests	Batter fried bindi / Stuffed capsicum / tamarind rice / Sesame chutney / Vegetable pakora / Chicken '65' DOSA varieties / Sambar / Chutney
10	Herbs and spices Llist of Indian and western spices	Pineapple chat / Masala peanut / masala papad / Cold coffee / Milk shakes / Club sandwiches Shahi tukra / French toast and tomato ketchup Masala vadai, sundal, Medhu vadai, Pongal and coconut chutney
11	Preparation of ingredients Textures.	Consomme Xaviere / Bread rolls Poached fish / Hollandaise sauce / Grilled tomato / aubergine ala 3-Beans Salad Date and Walnut cake.
12	Methods of cooking Various cooking techniques	Waldorf Salad / Gazpacho Veal Parmigiano with buttered spaghetti / Buttered turnip / Pommes layonnaise





		Melting moments Sheperd's Pie
13	Basic French – alphabets, Numbers & Vocabulary Commonly used terms in hotel industry	PIZZA (Different varieties) Spaghetti bolognaise / Anti pasto de milanazane Minestrone soup Crepe suzette
	Stock Various stocks & its preparations.	Cockie Leekie soup Salad Nicoise Irish stew / Bread rolls / Worcestershire sauce Queen of pudding Amaretti
14	Sauce cookery Mother sauces & its Preparation Derivatives	Sauçages, Bacon, Ham, Fresh Juices, Diced Fruits
15	Appetizer & salad Accompaniments & Garnishes.	Prawn salald / Tuna salald / Green salad / Potage bonne femme / Vichyssoise Chicken ala Kiev / Chouxfleur ala polanaise/Pommes alamente / Baked Alaska
	Soup Classification & international soups.	Pea Chat /Yakhni Shorba Tandoori chicken / Mint chutney / Green salad Chicken Nilgiri Khorma Coorgi Briyani Malpuras
16	Business communication Basic etiquettes and manners Parts of speech Proper usage of tenses	Prawn fritters / Vegetable fritters / Onion fritters / Chicken wontons / Vegetable wonton Soup Chinese Noodle / Egg Fuyong American Chopsue Chicken chowmein
17	Fish cookery Classification of fish Selections, various cuts & cooking of fish	Banana toffee Prawn pepper salt / Chicken wings Pepperesalt Cauliflower Manchurian Fish hot garlic sauce Sweet & sour fish
18	Meat cookery Various cuts and joints of Pork, beef and lamb selection	Chicken curry Malabar / White rice Vegetable cutlets / Fish finger – Tomato ketchup Alugobi ka Tahari / Potato raita / Dal Makhni / Dal Maharani

19	Introduction of steaks and sausages Types of steaks and sausages.	Malai kofta curry / Channa masala / Jeera pulao / Kadai chicken / Mutton Saagwala / Missi roti / Muttar paneer Vegetable shaslik
21	Poultry and game birds Selection, Cuts & Cooking	Hot & sour Chicken soup Vegetable manchurian / Ginger fish / Beef chilli garlic / Beef hot garlic
20	Eggs. Selection, nutritive value, Preparation and storage	Sweetcorn mushroom soup Sweet & sour Prawn Hot garlic mutton Chinese 5 spice chicken
21	Conducting Test	Meat ball soup Masala fried fish (South Indian / North Indian) Crab chettinad Goan Fish Curry / White rice
22	Basic Hindi Letters, Numbers and Vocabulary Commonly used hindi terms in hotel industry	Chicken Makhnwala Fish cutlet Paneer butter masala Navratan Pulao / Egg Briyani
23	Milk & Milk Products Introduction to cheese characteristic and origin of commonly used cheeses.	Paneer Tikka / Naan / Sheekh Kabab Tandoori Pomfret Chicken Tikka / Tangri Kabab / Kalmi kabab
24	Nutrition & Hygiene. Definitions, Functions of nutrients & Classification of food groups and nutrients Carbohydrates & protein.	Cream of cauliflower soup Chicken Maryland / Grilled tomato / Bacon rashers – pommes croquettes / corn fritters / and fried banana.
25	Rechaufe Reheating of food & its effects.	ROMALI ROTI Reshmi kabab Botikabab Fish malai kabab Tandoori mix grill/ SIZZLER PLATE – Demonstration.
	Beverages	Tossed salad Consomme celestine Pepper steak / Jacket potato / Sauted spinach / Sour cream Chicken Cardon Bleu / Buttered Broccoli / Pommes persils Different potato preparation.
26	Conducting a revision Test.	Vegetable Briyani Mutton do piyaz Paneer kofta Curry Chicken masala



27	Kitchen Organisation Organization heirachy of kitchen in large and small hotels.	Mutton kholapuri Chicken khatti roll Murgh musalman Liver & Potato curry
	Duties and responsibilities of all Kitchen Personnels.	Ice Carving – Demonstration Vegetable carving Fruits carving.
28	Kitchens lays outs Funtion of various sections in Kitchens. Kitchen equipments [large, Mechanical & small kitchen Uttensils]	Bisiballah bath / Baghla bath Flavoured rices/ mint chutney Moongdhal vada / Bhindi masala, Avial.
29	Business communication Applying for a job, Conducting mock interviews to the Students, Letter writing.	Veg samosas / Mutton samosas Aloo tikki Jeera pulao / mutton vindaloo
30	Nutrition & Hygiene Fat, minerals, Vitamins, waters & energy R.D.A	Celery rave / puree de lentils oeuf augratin / crumb fried fish beef wellington Prawn thermidor
31	Menu Knowledge French classical menu Compiling a menu Principles of menu planning.	(OPTIONAL CUISINE OR INNOVATIVE) Taboullah Salad FattushSalad Hummos bil Tahina Mutabal Aroz mufalfal / Bamia Bill Lahim
32	Conducting discussions on various Hotel menu cards.	(Optional cuisine) Khubz chiuen Shamqam Mutton shawwm Fala feel Alla mantue
33	Safe food storage techniques. Introduction of Refrigeration, Deepchilling, freezer & Dry Storage.	Asparagus chi – soup Egg drop spinach soup Hakka Noodles Deepfried spring chickens
34	Business Communication. Hint developing Essay writing Preparing a resume.	Chicken shreds with chili sauce Sweet and sour fish Fish mandrin Chocolate mouse Trifle pudding
35	Nutrition & Hygiene Water- Importance, Oral rehydration Digestion & absorbtion.	Oeuf Florentine Pork a la Flamande Poulet Saute mexcaine Veg Augratin
36	Quality control management Introduction to the prevailing Food standard of India & International.	Veg Stuffed paratha / Ring Parathas. Mutton Rogan josh Bhugal ghost

37	Cost Control Management Preparing a food cost Portion control – Standard portion Control of power & equipments.	Moghul Briyani Chicken Shajahani Chicken Pepper fry Shahi Tukra
	Purchasing management List the essential supplies Purchasing techniques of various items Analyzing a quotation.	Rasagullah / rasamalai Phirnee / Carrot halwa Basundi
38	Conducting a revision exam.	Mooli Stuffed paratha, Phulkas, Navrathna Khorma Golden fried prawns, Crab masala, Gheerice Coconut Burfi
39	Basic first Aid Steps How to react on a emergency situation Precaution steps.	Florida cocktail, Cheese & Pineapple stick, Chi A'la Menthe Chi Fritters Orange Mouse.
40	Fire fighting Types of fire Types of fire extigushers, how to use.	Club sandwich (Veg) Club Sandwich (N.Veg) Cheese Sandwich Grilled sandwich (Veg)
41	Labour Law Responsibilities of an employee and employer Rights of an employee as per the labour act.	Ham burger, Hot dog, Veg Patties Chateaubriand
42	Complete revision of the above chapters	Minute steak, Stewed steak and onion Roasted chicken
43	Conducting a group discussion.	Ravioli a Italian Macaroni Spaghetti Neapolitaine Melon cocktail. Canapes
44	Conducting a Pre-eliminary exam.	Bread rolls, soup sticks, Mulligutwany soup Souffles au jambo Fillet de pomfret au sole mornay.

An industrial exposure training for two month either in summer or winter can be given to the student in any hotels / industries / catering establishments etc,

A Prior Permission should be obtained from The Director, Dept. of Employment and Training, Chepauk, Chennai.

ACHIEVEMENTS



1. After the completion of course the student acquires a thorough knowledge about the catering establishments.
2. He should know the part and the operations of a food & beverage production dept. in a hotel. He should be able to do all basic works in a kitchen.
3. He should be able to prepare basic dishes of all popular cuisines. He should display some knowledge on costing, stores & purchase.
4. He should have high personal standards of hygiene & cleanliness.
5. After the successful completion of course a student can start his career as a commis I or Trainee cook in a Hotel in India / Abroad, or in any Industrial canteens, Ship, Airways catering etc.,
6. The Govt. Offers jobs to the students in Hospitals, canteens, military etc., Even they can start their own outlets like restaurants, canteens etc.,

INDUSTRIAL SCHOOLS
TRADE SYLLABUS – REVISED

Name of the Trade : **FOOD PRODUCTION**

SPACE REQUIRED:

(1) Workshop/Lab	: 600 sq. ft.
(2) Class Room	: 200 sq. ft.
Trade Theory	: No change
Trade Practical	: No change

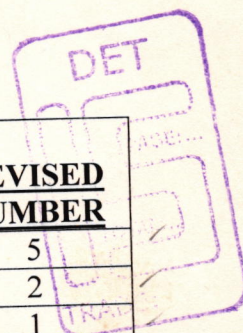


List Of Tools & Equipments
For The Trade of FOOD PRODUCTION

(FOR A BATCH OF 20 TRAINEES)

TOOLS AND EQUIPMENT LIST

<u>Sl.No.</u>	<u>NAME OF THE ITEMS</u>	<u>REVISED NUMBER</u>
1.	Working range (commercial 4- burners)	5
2.	House hold range (2x2)	2
3.	High pressure range	1
4.	Large dosa tawa with separate gas connection ✓	1
5	Tandoori pot ✓	1
6	Gas lighters	2
<u>Electrical Items</u>		
7	Refrigerator ✓	1
8	Mixie with 3 jars ✓	1
9	Wet grinder ✓	1
10	Oven small ✓	1
11	Griller ✓	1
12	Exhaust fan ✓	2
13	Pesto Flash (Fly Killer) ✓	1
<u>Furniture</u>		
14	Working table (with Cadappa or granite top)	3
15	Instructor table	1
16	Black board	2
17	Cup board	1
18	Storage rack	2
<u>Knives</u>		
19	Chefs Knife	5
20	Chopping knife	3
21	Bonning knife	3
22	Faring knife	4
23	Carving knife	5
24	Palatte knife	2
25	Peeler	5
26	Dough cutter	2
27	Apple Corer	2
28	Meat Mallet	5
29	Larding kneedle	4
30	Zester	2
31	Tincutter	3
32	Fibre Cutting Board	5
33	Wooden Chopping Board	1
34	Coconut grater (Manual)	2
35	Grater (Multiside)	4
36	Egg cutter	2



100 W
750 W
500 W
750 W
750 W
250 W
250 W

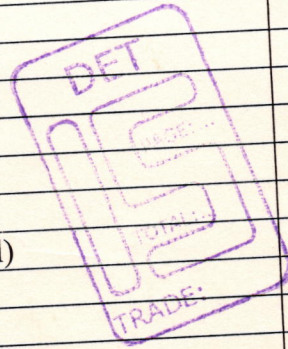
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Round & KW

Utensils

37	Weighing Scale (up to 1kg)	1
38	Weighing Scale (up to 5kg)	1
39	Meat thermometer	1
40	Sugar thermometer	1
41	Pressure cooker (10 Lit)	2
42	Idly cooker	2
43	Bamboo steamer	1
44	Fish Poacher	3
45	Poultry Shears	3
46	Idly Steamer Pot (Alum)	2
47	Iron Kadai (big)	1
48	Jangri Iron Kadai	1
49	Kuli Paniaram Kadai	1
50	Iron Kadai (small)	4
51	Iron Chinese Kadai (with wooden Handle)	5
52	Iron dasa tawa (Small)	5
53	Non. Stick frying pan	5
54	S.S. Kadai (Small)	5
55	S.S. Sause pan	5
56	S.S. Vessel with lid (Small)	10
57	S.S. Vessel with lid (Medium)	10
58	S.S. Vessel with lid (Large)	10
59	S.S. Basin (Large)	3
60	S.S. Basin (Medium)	3
61	S.S. Basin (Small)	5
62	S.S. Bowl (Medium)	10
63	S.S. Bowl (small)	10
64	S.S. Tray	5
65	S.S. Thali Plate	5
66	S.S. Student Plate	5
67	S.S. Salad Platter	5
68	S.S. Mug with handle	3
69	S.S. One Portion Dish	10
70	S.S. Two portion	10
71	S.S. Water Container	3
72	S.S. Cuttories	60
73	S.S Oil Jug	2
74	S.S. Measuring Jug	2
75	S.S Water Jug	4
76	Coffee filter (Small)	2
77	Tea stainer	2

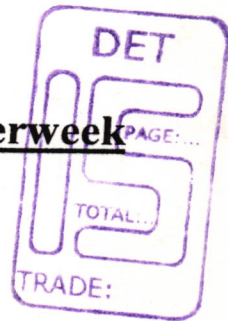
78	S.S. Tumbler	20
79	S.S. Container (Large)	4
80	S.S. Container (Medium)	5
81	S.S. Container (Small)	5
82.	S.S. Oil can	1
83	Chef & dish (medium)	5
84	Cheese wire	2
85	Pudding mould	1
86	Jelly mould	2
87	Pate Mould	2
88	Mouse Mould	2
89	Terrie Mould	2
90	Aluminum Frying Pan (Small)	4
91	Aluminum Sauce pan	4
92	Aluminum Kadai (Small)	4
93.	Aluminum Mug with handle	2
94	Aluminum Vessel (15 lit)	1
95	Aluminum Vessel (10 Lit)	1
96	Aluminum Vessel (5 lit)	1
97	Aluminum Vessel (2 Lit)	4
98	Aluminum Vessel (1Lit)	4
99	Aluminum Tray	2
100	Pasta rack	1
101	Mayonnaise Bowl (Ceramic)	2
102	Hot box (5 lit)	1
103	Hot box (3 lit)	1
104	Hot box (1 lit)	1
105	Plastic container (Medium)	5
106	Plastic container (Small)	5
107	Vegetable tray	2
108	Egg Tray (Plastic)	4
109	Plastic bucket	3
110	Plastic dust bin (Big)	2
111	Plastic dust bin (Small)	3
<u>Strainers</u>		
112	Rice strainer	1
113	Aluminium Strainer (large)	1
114	Veg strainer (small)	1
115	Soup Strainer	1
116	Conical Strainer	1
117	French fry strainer	2
118	Oil strainer	1
119	S.S. Strainer.	1
120	Flour seiver	4



111
36
75

121	Muslin cloth	4 mts
122	S.S. ladles (full round)	5
123	S.S. mango shape ladle	5
124	Soup Ladle	2
125	Chinese Ladle	4
126	Spagetti Ladle	4
127	Flambe ladle	2
128	Aluminium big ladle	2
129	Iron ladle	2
130	Flour Scooper	2
131	Omlette Slicer	2
132	Rice colander	2
133	Iroin dosa Thirupi (big)	1
134	Plain flat thirupi	1
135	Stir fryer (small)	2
136	Wooden spatula	2
137	Wooden ladle	2
138	Wooden mathu	2
139	Wooden hammer	2
140	Chapathi board	6
141	Rolling bin	10
142	Ice tong	2
143	Pappad tong	2
144	Vessel tong	2
145	S.S. Lifter	1
146	Whisk (S.S.)	2
147	Egg beater	2
148	Seasoning Spoon	5
149	Measuring spoon	5
150	Parflait spoon	2
151	Meat fork	2
152	Butter curler	1
153.	Cheese Slicer	1
154	Garlic press	1
155	Melon baler	1
156	Naan butter brush	2
157	Potato mashar	2
158	Phulka stand	1
159	Chicken skewer	3
160	Sheek kebab grilling Rod	5
161	Jangri needle	2

<u>Stone items</u>		
162	Ammi kallu	1
163	Attu kallu	1
164	Sharpening stone	2
165	Crushing stone	1
<u>Sink</u>		
166	S.S. Sink (with water provision)	2
167	Pot washing area (to clear big vessels)	1
168	Fire extinguisher	2
169	Fire bucket with sand	1
<u>Class Room Furniture Items Per Unit</u>		
1	Student table	05
2	Student bench	05
3	Instructor table	01
4	Instructor chair	01
5	Black board	01
6	First Aid Box	01



Tentative Hours of Practical / Theory Perweek

Practical - **28 Hours Per Week**
Theory - **14 Hours Per Week**

Exam Pattern

		Duration	Total Mark	Minimum Pass Mark
1.	Practical	4 Hrs	100	60
2.	Theory	3 Hrs	100	40