

MAHARASHTRA STATE BOARD OF VOCATIONAL EDUCATION EXAMINATION, MUMBAI - 51

1	Name of Syllabus	C. C. In Basic Food production (401118)																																							
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 th																																							
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	Training System Per Week																																							
		Theory	Practical	Total																																					
		6hrs	18hrs	24hrs																																					
13	Exam. System	<table border="1"> <thead> <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> </thead> <tbody> <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 align="center">Total</td> <td></td> <td></td> <td>400</td> <td>185</td> </tr> </tbody> </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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		Total			400	185																																			

Syllabus :- Basic Food Production

THEORY - I - Basic Food Production

Sr No	Topics Name
1	Introduction to the institute and in particular to Food production course safety precautions Observed by the trainees
2	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
3	Knowledge about Kitchen equipment and familiarization of their handling in the Kitchen
4	Different section in the Kitchen Kitchen organization Energy & water conservation
5	Safety rules for using knives, Information on Mise en place
6	Assists cook is preparing Ingredients for Cooking and making simple preparation like sandwiches, salad, savories etc
7	Stocks, Soups & Sauces
8	Salads, Salads Dressing
9	Sandwiches and Canapés
10	Methods of Cooking Foods
11	Time management between food production & service
12	Indian Cuisines
13	Continental Cuisines
14	Chinese Cuisines
15	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	03
6	2 burner gas range and work table and stainless steel sink with draining board	03
7	Butchers knives	01
8	Chefs knives case (8 per case)	02
9	Carving knives	06
10	Large Steel degchi	04
11	Iron kadai (different sizes)	02
12	Dosatawa	06
13	Frypan	06
14	Slicers	06
15	Frying Spoon	06
16	Round ladle	06
17	Grater	each-15
18	Woodenspoon and spatula	each-10
19	Sauté pan- small and medium	06
20	Measuring jug	06
21	Wire whisk	06
22	Colander	15
23	Peeler	12
24	Stainless steel Degchiwith lid	each -15
25	S/s bowl, flat and round bottom	02
26	Fire extinguisher	
