

Rajasthan Skill & Livelihoods Development Corporation

1. Module Name	Fast Food Cook cum Food Kiosk Vendor
2. Sector	Hospitality
3. Entry Qualification	Minimum 5 th Pass
4. Minimum Age (in years)	15
5. Duration	89 days/ 534 hrs.
6. Provision of Tool kit	No
7. Terminal Competency	<p>After completion of the course the trainee will be able to:</p> <ul style="list-style-type: none"> • explain good housekeeping practices; • undertake basic cleaning of the kitchen/ restaurant; • undertake pest control and disposal of waste; • check and weigh the materials required for the kitchen; • develop an understanding for Fast food preparation; • prepare the recipes for various dishes; • prepare Food – Fast food; • prepare common dishes like snacks, Tandoori, Vegetables, Biryanies etc.; • undertake market research for understanding the market; • recall the legal requirements and licensing; • recall different types of kiosks; • set up a kiosk; • plan a menu and fix up the pricing; • recall the importance of professionalism and common business strategies; • explain the importance of location; • explain the concept of food retailing; and • plan and manage a kiosk successfully;

	Approx. hrs.
8. Registration, Inauguration, introduction and objectives of the course	2

9. Course content			
Practical competencies	Approx. hrs.	Underpinning Knowledge (Theory)	Approx. hrs.
<ul style="list-style-type: none"> • Occupational hazards and safety norms. • Simple Disaster Management & Preventive measures for staff/ guests/ machine in the event of Earthquakes, Tsunami, etc. • Practicing Fire Safety measures. • Carry out basic First Aid treatment/ notifying accident. 	4	<ul style="list-style-type: none"> • Safety rules in Kitchen 	2

<ul style="list-style-type: none"> Maintaining personal cleanliness & Hygiene Practices. 	3	<ul style="list-style-type: none"> Basics of Personal Hygiene 	2
<ul style="list-style-type: none"> Practice Energy and Water Conservation. 	2	<ul style="list-style-type: none"> Energy and Water Conservation 	1
<ul style="list-style-type: none"> Identification and familiarization with kitchen equipments and different sections in the kitchen. 	3	<ul style="list-style-type: none"> Knowledge about Kitchen equipment and familiarization of their handling in the Kitchen. Different section in the Kitchen. Kitchen organization 	6
<ul style="list-style-type: none"> Pest control measures. Practice waste disposal as per environmental laws. 	3	<ul style="list-style-type: none"> Safety rules for using knives 	1
<ul style="list-style-type: none"> Basic cleaning Material Cleaning the Kitchen or Food areas, utensils and relevant equipments. Good housekeeping practices at all times. 	3	<ul style="list-style-type: none"> Information on Miscellaneous place 	1
<ul style="list-style-type: none"> Identification and selection of material & equipment. 	3	<ul style="list-style-type: none"> Classification of Raw Materials. Perishable and Non-perishable. 	3
<ul style="list-style-type: none"> Transfers, weights & check supplies. 	1	<ul style="list-style-type: none"> Aims and Object of Cooking Food. 	3
<ul style="list-style-type: none"> Basic Methods of Cooking and Cutting. 	6	<ul style="list-style-type: none"> Methods of Cooking Foods. 	3
<ul style="list-style-type: none"> Prepare Ingredients for Cooking and making simple preparation like sandwiches, salad, savories etc. 	8	<ul style="list-style-type: none"> Foundation Ingredients and their properties and characteristics. Seasoning & flavoring agent. 	6
<ul style="list-style-type: none"> Food preservation/ storage/ Services. 	2	<ul style="list-style-type: none"> Preservation/ Storage/ Service of Food. 	2
<p>Prepare</p> <ul style="list-style-type: none"> Regional Dishes - 12 types/ variety Tandoori - 2 types Biryani - 2 types/ variety Accompaniments - 5 types Soups - 3 types/ variety Sandwiches - 3 types/ variety Soups - 7 types/ variety Noodles/ Rice - 10 types/ variety Veg Dishes - 10 types/ variety Starters – 8 types/ variety Salads – 5 variety Dessert/ Sweet – 4 variety 	170	<ul style="list-style-type: none"> Stocks, Soups & Sauces. Salads, Salads Dressing. Sandwiches and Canapes. Accompaniments & Garnishes. Shortcut to preparing Fast-Food. 	15
<ul style="list-style-type: none"> Opening and Closing of Kitchen. 	2	<ul style="list-style-type: none"> Food Retailing - An overview Food Kiosk Business - the growth, development and future prospects 	3 3

		of the industry.	
		<ul style="list-style-type: none"> Types of Kiosks - Fixed, Mobile Cart, Food Van, Food Truck etc. (Visit-demo) 	3
		<ul style="list-style-type: none"> Food Licensing & Legal requirements. 	2
<ul style="list-style-type: none"> Setting a Food Kiosk 	12	<ul style="list-style-type: none"> Management Skills. 	3
<ul style="list-style-type: none"> Menu Planning & Pricing 	18	<ul style="list-style-type: none"> Market Research. 	3
<ul style="list-style-type: none"> Manpower Handling Induction & Training of staff, situation handling 	12	<ul style="list-style-type: none"> Planning a Food Kiosk. 	3
<ul style="list-style-type: none"> Marketing Strategies 	12	<ul style="list-style-type: none"> Menu Planning Menu, types of Menu, how to plan menu, factors affecting Menu, Principles of Menu planning, etc. 	12
<ul style="list-style-type: none"> Entrepreneurial Skills 	6	<ul style="list-style-type: none"> Choosing a location 	3
<ul style="list-style-type: none"> Communication with clients & staff. Right communication at right time evolves into a successfully managed event. 	18	<ul style="list-style-type: none"> Menu Pricing 	3
<ul style="list-style-type: none"> Developing a strategic plan - planning the event taking into account all factors. 	24	<ul style="list-style-type: none"> Work flow on a kiosk 	3
<ul style="list-style-type: none"> Financial Planning 	12	<ul style="list-style-type: none"> Marketing the business 	3
<ul style="list-style-type: none"> Customer focused management - customer is the key, getting all desired information from the customer will lead us in successful execution of the event 	12	<ul style="list-style-type: none"> Hiring the correct staff 	3
<ul style="list-style-type: none"> Movie - Chef with QA Session 	6	<ul style="list-style-type: none"> Washing up Facilities, Garbage disposal - ensuring wash up and proper garbage disposal at all three levels i.e. pre-event, during the event and post event. 	6
<ul style="list-style-type: none"> AV Session for managing various types of Food Kiosks 	12	<ul style="list-style-type: none"> Budgeting, Costing & Overheads - understanding fixed costs, variable costs, Menu pricing, break even, controlling overheads, forecasting etc. 	18
		<ul style="list-style-type: none"> Service standardization 	3
		<ul style="list-style-type: none"> Customer Orientation 	3
		<ul style="list-style-type: none"> Value added services 	3
		<ul style="list-style-type: none"> Replicating the success 	3
		Entrepreneurship & Soft Skills and Computer Literacy Module:	0
		<ul style="list-style-type: none"> Entrepreneurship – its necessity and charms of being an entrepreneur. 	1
		<ul style="list-style-type: none"> Who is an entrepreneur and 	2

		characteristics of a successful Entrepreneur?	
		• How to identify Business opportunities?	2
		• Steps for setting up a small scale venture.	1
		• Institutional support for entrepreneurship (whom to contact for what)	2
		• Government (Central/ State) Schemes and assistance from Banks/ other financial institutions - Procedures and formalities for getting loan.	2
		• How to prepare Business plan?	2
		• Financial literacy-Costing, Pricing, Profitability and Break Even Analysis.	2
		• Cash management in small enterprises.	2
		• Accounting and Book Keeping	2
		• Introduction to Taxation	1
		• Shop and Establishment Act and its provisions.	1
		• Creativity, Problem solving & decision making.	1
		• Common mistakes generally made by entrepreneurs.	1
		• Interaction with successful entrepreneur and success stories.	2
		• Communication and Negotiation skills.	1
		• Interpersonal skills	1
		• How to Deal with customer attitude – Effective selling.	1
		• Marketing – Basic concepts/ Skills and effective mode of advertising.	1
		• Introduction to e-commerce.	2
Computer Fundamentals Customize the Desktop Environment e.g. Desktop, Start Menu, and Taskbar etc. Configuring & Migrating Files, Folders & Settings - Folder Views, Accessibility Settings	2	Computer Fundamentals, MS-Office & Internet introduction to Computers History of Computers Components of Hardware Peripherals	1
MS Word Creating, Organizing & Formatting Content Collaborating – Merge, Insert, View, Edit, Track Mode etc. Formatting & Managing Documents	4	Concept of Operating System – Windows XP, Exploring & Configuring the Windows XP Desktop Environment- Customize the Desktop, Start Menu, and Taskbar etc. Configuring & Migrating Files, Folders	1

MS Excel Creating, Analyzing & Formatting Data & Content Collaborating - Insert, View, Edit etc. Managing Workbooks	3	Settings - Folder Views, Accessibility Settings Features of Windows XP Understanding concepts of Word processing using MS-Word Understanding concepts of Electronic spreadsheet and various types of entries in it	1
MS PowerPoint Creating & Formatting Content Collaborating - Track, Edit, Add, Delete Comments, Merge Managing & Delivering Presentations	3		
Internet Concepts Opening websites and downloading data Writing, reading and sending emails	4	Understanding concepts of URL Creating and Opening an E-mail account. Receiving and sending emails Searching information on Internet.	1
Approx. Total Practical hours	370	Approx. Total Theory hours	162
Grand Total (2+370+162)			534

10. Tools, Equipments and Material for a batch of 30 trainees		
S.No.	Item	Quantity
1	Electric Tandoor	1
2	Parat of different sizes (For dough flour)	6 each
3	Sauce pans of different sizes	15
4	Knives of different sizes	15
5	Graters	6
6	Gas Stove	6
7	Rod set for tandoor	1 set
8	Fry pans of different sizes	15
9	Sieves of different sizes	1
10	Chakala belan	6 each
11	Karchi	15
12	Peelers	15
13	Jugs	6
14	Glasses	30
15	Spoons	30
16	Plates full/half/quarter	15 each
17	Mixer grinder juicer	2
18	Weighing machine	1
19	Refrigerator	1
20	Cookers of different sizes	6
21	Iron sieves of different sizes	1 set
22	Pitchers of different sizes	1 set
23	Tooka for chopping Sarso sag	6
24	Sickle	6
25	Tawa	6
26	Tea pan	6
27	Lemon Squeezer	6
28	Dust bins	3

29	Chapati box	3
30	Buckets of different sizes	6
31	Mugs	6
32	Proper electric and gas connection	As required
33	Instructor table and chair	1
34	Trainees table and chair	As required
35	Fire extinguisher	1
36	Recipe books	As required
37	Required raw material for the dishes	As per the dishes to be prepared during practical
38	Mobile Kiosk	01
39	Hot Plate/Burners	02
40	LPG Cylinders/Fuel	02
41	Pots (Different Sizes)	8
42	Skillets (Different Sizes)	8
43	Wok	2
44	Stir fryers	4
45	Ladles	8
46	Chopping Boards	2
47	Knives (Different Sizes)	4
48	Steel Plates	4
49	Bowls	4
50	Disposables	4

Recommendation: This program requires practical demonstration at a live site to make the understanding better for the students. A minimum 20 hrs live demo is highly recommended.

S.No.	Item	Quantity	S.No.	Item	Quantity
	Hardware			Software:	
1	Computers/Laptops	10 (one for three trainee)	6	Microsoft Windows 7/8/10 or UNIX/ LINUX or latest software	For all Systems
2	Power backup	For all Systems	7	Microsoft Office 2007/ 2010/ 2013 or latest software	For all Systems
3	Inkjet/Laser Printer (Network/USB Printer)	1	8	Antivirus Software (TVD/ Norton/ Quick Heal Total Security/ Kaspersky/ Any Popular brand)	For all Systems
4	Speaker	1	9	Internet Connection	For all Systems
5	Spare H/W components	As per requirement			