

Rajasthan Skill & Livelihoods Development Corporation

1. Module Name	Craftsman-Indian Snacks
2. Sector	Indian Sweets, Snacks & Food
3. Entry Qualification	Minimum 5 th Pass
4. Minimum Age (in years)	15
5. Duration	119 days/ 714 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"> • recall basics of Hygiene along with Hand washing Procedure; • recall importance of food safety; • recall basic functions of equipments and handle them; • recall basics of cooking and assist in cooking; • identify and/ or familiarize with Raw Materials; • familiarize with food production (eatables) area; • perform simple routine operations at sweets production unit; • recall and assist in basics of Processing; • recall and assist in basics of Packaging & Presentation; • identify and use various raw materials and products in a safe and hygienic manner; • identify and handle various equipments used in Indian Snacks Production; • prepare Indian Snacks like - Samosa, Matar Samosa, Gobhi Samosa, Kachori, Pyaz Kachori, Matar Kachori, Plain Dhokla, Fried Dhokla, Sandwich Dhokla & Paneer Dhokla, Paneer Pakora, Mirchi Pakora & Aloo Bonda, Wafers, Potato Sticks, Bhujia, Mixtures, Fried Dals etc.; • undertake waste management & up keep the work place; • supervise the Assistant Craftsmen in Indian Snacks section; • prepare all varieties of Indian Snacks by following hygienic conditions and minimum wastage; • check the quality of Indian Snacks; • demonstrate the handling capacity of the Product, People & Equipments; • resolve any technical problem during production process; • innovate new products/new varieties; and • calculate cost of all Indian Snacks prepared;

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

9. Course content			
Practical competencies	Approx. hrs.	Underpinning Knowledge (Theory)	Approx. hrs.
GENERAL Safety Precautions	30	<ul style="list-style-type: none"> • Importance of food safety. • Importance of safe handling of 	18

<ul style="list-style-type: none"> • Observe safe working procedures and the necessary precautions. • Observe safety procedures of handling steam; diesel; gas; electrical; cutting and grinding equipments. • Practice good housekeeping. • Basics of First Aid. <p>Hand washing and Sanitation</p> <ul style="list-style-type: none"> • Procedure for hand washing and sanitation. • Sanitation of equipments and workplace (before and after work) 		<ul style="list-style-type: none"> • cutting and grinding equipments; diesel/ gas furnaces; steam kettles etc. • Protective clothing and equipments; • First aid for burns (steam/ oil/ electrical); minor cuts; foreign body in eye etc. • Basic of Hygiene. • Personal hygiene. • Importance of hand washing and sanitation in ensuring food safety quality along with health of workers too. 	
<p>Professional ethics</p> <ul style="list-style-type: none"> • Positive attitude & Learning etiquettes. • Obedience and communication skills. 	20	<ul style="list-style-type: none"> • Desirable qualities of good human relationship. • Importance of Time & Communication Skills. 	12
<p>APPLICATION PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Basics of Plant Layout & Working. • Basics of Material Handling. • Basic Method of cooking various food items. • Basics of Plant Sanitation during preparation of various food items. • Basics of Hygienic handling of raw milk, its products and recommended practices. • Basics of Food Ingredients of various eatables. • Basics of Food Safety. • Basics of processing of various food items. 	120	<ul style="list-style-type: none"> • Identification of the Layout. • Identification of various raw material used in sweets making. • Steam, Oil, Fryer, Kadhai Traditional. • Understanding of Plant Sanitation. • Understanding of Milk Handling. • Milk & Milk Products. • Sugar based products. • Fruit & Vegetable and their products. • Plant products - Dry Fruits - Species & Pulses. • Knowledge of Food Safety. • Basic understanding of Food Law. • Tools & Equipment 	40
<p>PACKAGING</p> <ul style="list-style-type: none"> • Basics of Packaging & Presentation. 	20	<ul style="list-style-type: none"> • Knowledge of Packaging material. 	6
<p>SHELF LIFE</p> <ul style="list-style-type: none"> • Basic Concept of shelf life & its Importance. • Quality - General Testing of Raw Material Physical. 	20	<ul style="list-style-type: none"> • Importance of shelf life of various sweets. 	12
<p>GENERAL Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and 	18	<ul style="list-style-type: none"> • Importance of food safety. • Importance of safe handling of cutting and grinding equipments; diesel/ gas furnaces; steam kettles etc. • Legislations pertaining to food. • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety. 	9

<p>grinding equipments.</p> <ul style="list-style-type: none"> • Maintain good housekeeping. • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 		<ul style="list-style-type: none"> • Protective clothing and equipments. • Importance of Goods Manufacturing Practices. • First aid for burns (steam/ oil/ electrical); minor cuts; foreign body in eye etc. • General Awareness <ul style="list-style-type: none"> ✓ About Country ✓ About Seasons ✓ About Environment 	
<p>APPLICATION PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Snacks and processing characteristics. 	4	<ul style="list-style-type: none"> • Identification of various raw material used in Indian Snacks making. • Importance of quality of various raw material used in Indian Snacks making. • Importance of GMP; GHP and HACCP. 	24
<p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Indian Snacks (e.g. Samosa, Matar Samosa, Gobhi Samosa, Kachori, Pyaz Kachori, Matar Kachori, Plain Dhokla, Fried Dhokla, Sandwich Dhokla & Paneer Dhokla, Paneer Pakora, Mirchi Pakora, Aloo Bonda, Wafers, Potato sticks, Bhujia, Mixtures, Fried Dals etc.) 	180	<ul style="list-style-type: none"> • Source of Raw Material. • Ingredients used and their quality for manufacturing Indian Snacks. • General Specifications of Raw Material. 	18
<p>PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (Modified Atmosphere Packaging) (Nitrogen flushing/ Oxygen scavengers etc.). • Practice canning and tray packaging (with or without MAP). • 100% portion control while serving & packing Indian Snacks. 	18	<ul style="list-style-type: none"> • Importance of Packaging. 	6
<p>SHELFLIFE</p> <ul style="list-style-type: none"> • Shelf-life of various Indian Snacks. 	12	<ul style="list-style-type: none"> • Importance of Shelf Life of various Indian Snacks. 	6
<ul style="list-style-type: none"> • Handling of Raw material in order to minimize the wastage. • Preparation of Indian Snacks by following 100% recipe procedures. • Handling of Finished items in order to minimize the wastage. 	30	<ul style="list-style-type: none"> • Benefits of product in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail. 	9
<p>FOOD COST</p> <ul style="list-style-type: none"> • Practice of calculating cost of Indian Snacks prepared. 	18	<ul style="list-style-type: none"> • To learn all the tasks related to food cost i.e. handling of raw material, recipe procedures, handling of finished 	12

		items, portion control, Wastage Management etc.	
		Entrepreneurship & Soft Skills and Computer Literacy Module:	0
		• Entrepreneurship – its necessity and charms of being an entrepreneur.	1
		• Who is an entrepreneur and characteristics of a successful Entrepreneur?	2
		• 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	506	Approx. Total Theory hours	206
Grand Total (2+506+206)			714

10. Tools, Equipments and Material for a batch of 30 trainees		
S.No.	Item	Quantity
1	Diesel/PNG Bhatti	3
2	Steam jacketed kettle	1
3	<i>Karahi</i>	3
4	Jhara	3
5	Palta	3
6	Pata	3
7	Belan	3
8	Knives	6
9	Dal grinder	3
10	Sieves	3
11	Patila	3
12	Dry fruit cutter/slicer	3
13	Working tables	6
14	Tadu (Musti)	1
15	Teflon	1
16	Electronic weighing balance	1
17	Measuring Jar	3
18	Grinder	3
19	Milk Chiller	1
20	Milk Boiler	1
21	Dabbu	3

22	Khapcha	3
23	Wooden Phatta	6
24	Pressure Cooker	3
25	Frying Pan	3
26	Steel Laddles	6
27	Wooden Laddles	6
28	Extuder	1
29	Masala Drum	1
30	Pizza Oven	1
31	Fryer	1
32	Hydro	1
33	Potato Peeler	3
34	Dipping cabinet	1
35	Tongs	3
36	Filling Machine	3
37	Sealing Machine	3
38	Bain Marie	1
39	Chopping Board	3
40	Ghiya Kas	1
41	Steamer	1
42	Sanche	3
43	Dhokla Bhatti	1
44	Raw materials	As required

Note: In case any particular tool/equipment has appeared more than once in the tool and equipment list given above, please ignore the same.

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			