

## Rajasthan Skill & Livelihoods Development Corporation

<b>1. Module Name</b>	<b>Craftsman-North Indian Food</b>
<b>2. Sector</b>	Indian Sweets, Snacks and Food
<b>3. Entry Qualification</b>	Minimum 5 <sup>th</sup> Pass
<b>4. Minimum Age (in years)</b>	15
<b>5. Duration</b>	<b>119 days/ 714 hrs.</b>
<b>6. Provision of Tool kit</b>	No
<b>7. Terminal Competency</b>	<p>After completion of the course the trainee will be able to:</p> <ul style="list-style-type: none"> <li>• recall basics of Hygiene along with Hand washing Procedure;</li> <li>• recall importance of food safety;</li> <li>• recall basic functions of equipments and handle them;</li> <li>• recall basics of cooking and assist in cooking;</li> <li>• identify and/ or familiarize with Raw Materials;</li> <li>• familiarize with food production (eatables) area;</li> <li>• perform simple routine operations at sweets production unit;</li> <li>• recall and assist in basics of Processing;</li> <li>• recall and assist in basics of Packaging &amp; Presentation;</li> <li>• identify and use various raw materials and products in a safe and hygienic manner;</li> <li>• identify and handle various equipments used in North Indian Food Production;</li> <li>• prepare North Indian Food like - Dal Makhni, Matar Paneer, Shahi Paneer, Kadai Paneer, Kadi Pakora, Channa Masala, Aloo Dum, Rajma, Seasonal Vegetables &amp; Veg. Pulao etc.;</li> <li>• undertake waste management and up keep the work place;</li> <li>• supervise the Assistant Craftsmen in North Indian Food Section;</li> <li>• prepare all varieties of North Indian Food by following hygienic conditions and minimum wastage;</li> <li>• check the quality of North Indian Food;</li> <li>• demonstrate the handling capacity of the Product, People &amp; Equipments;</li> <li>• resolve any technical problem during production process;</li> <li>• innovate new products/ new varieties; and</li> <li>• calculate cost of all North Indian Food prepared;</li> </ul>
<b>Approx. hrs.</b>	
<b>8. Registration, Inauguration, introduction and objectives of the course</b>	2

<b>9. Course content</b>			
<b>Practical competencies</b>	<b>Approx. hrs.</b>	<b>Underpinning Knowledge (Theory)</b>	<b>Approx. hrs.</b>
<b>GENERAL</b> <b>Safety Precautions</b> <ul style="list-style-type: none"> <li>Observe safe working procedures and the necessary precautions.</li> <li>Observe safety procedures of handling steam; diesel; gas; electrical; cutting and grinding equipments.</li> <li>Practice good housekeeping.</li> <li>Basics of First Aid.</li> </ul> <b>Hand washing and Sanitation</b> <ul style="list-style-type: none"> <li>Procedure for hand washing and sanitation.</li> <li>Sanitation of equipments and workplace (before and after work)</li> </ul>	30	<ul style="list-style-type: none"> <li>Importance of food safety.</li> <li>Importance of safe handling of cutting and grinding equipments; diesel/ gas furnaces; steam kettles etc.</li> <li>Protective clothing and equipments;</li> <li>First aid for burns (steam/ oil/ electrical); minor cuts; foreign body in eye etc.</li> <li>Basic of Hygiene.</li> <li>Personal hygiene.</li> <li>Importance of hand washing and sanitation in ensuring food safety quality along with health of workers too.</li> </ul>	18
<b>Professional ethics</b> <ul style="list-style-type: none"> <li>Positive attitude &amp; Learning etiquettes.</li> <li>Obedience and communication skills.</li> </ul>	20	<ul style="list-style-type: none"> <li>Desirable qualities of good human relationship.</li> <li>Importance of Time &amp; Communication Skills.</li> </ul>	12
<b>APPLICATION</b> <b>PRINCIPLES and PROCESSING</b> <ul style="list-style-type: none"> <li>Basics of Plant Layout &amp; Working.</li> <li>Basics of Material Handling.</li> <li>Basic Method of cooking various food items.</li> <li>Basics of Plant Sanitation during preparation of various food items.</li> <li>Basics of Hygienic handling of raw milk, its products and recommended practices.</li> <li>Basics of Food Ingredients of various eatables.</li> <li>Basics of Food Safety.</li> <li>Basics of processing of various food items.</li> </ul>	120	<ul style="list-style-type: none"> <li>Identification of the Layout.</li> <li>Identification of various raw material used in sweets making.</li> <li>Steam, Oil, Fryer, Kadhai Traditional.</li> <li>Understanding of Plant Sanitation.</li> <li>Understanding of Milk Handling.</li> <li>Milk &amp; Milk Products.</li> <li>Sugar based products.</li> <li>Fruit &amp; Vegetable and their products.</li> <li>Plant products - Dry Fruits - Species &amp; Pulses.</li> <li>Knowledge of Food Safety.</li> <li>Basic understanding of Food Law.</li> <li>Tools &amp; Equipment</li> </ul>	40
<b>PACKAGING</b> Basics of Packaging & Presentation	20	<ul style="list-style-type: none"> <li>Knowledge of Packaging material.</li> </ul>	6
<b>SHELF LIFE</b> <ul style="list-style-type: none"> <li>Basic Concept of shelf life &amp; its Importance.</li> <li>Quality - General Testing of Raw Material Physical.</li> </ul>	20	<ul style="list-style-type: none"> <li>Importance of shelf life of various sweets and food items.</li> </ul>	12

<p><b>GENERAL</b> <b>Safety Precautions</b></p> <ul style="list-style-type: none"> <li>Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments.</li> <li>Maintain good housekeeping</li> <li>Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point.</li> </ul>	24	<ul style="list-style-type: none"> <li>Legislations pertaining to food</li> <li>Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety.</li> <li>Importance of Goods Manufacturing Practices.</li> <li>General Awareness <ul style="list-style-type: none"> <li>✓ About Country</li> <li>✓ About Seasons</li> <li>✓ About Environment</li> </ul> </li> </ul>	9
<p><b>APPLICATION</b> <b>PRINCIPLES and PROCESSING</b></p> <ul style="list-style-type: none"> <li>Handling of Ingredients used in manufacturing of North Indian Food and processing characteristics.</li> </ul>	4	<ul style="list-style-type: none"> <li>Identification of various raw material used in North Indian Food making.</li> <li>Importance of quality of various raw material used in North Indian Food making.</li> <li>Importance of GMP; GHP and HACCP.</li> </ul>	24
<p><b>PRINCIPLES and PROCESSING</b></p> <ul style="list-style-type: none"> <li>Practice of preparation of North Indian Food by following 100% recipe procedures.</li> <li>Preparation of North Indian Food (e.g. Dal Makhni, Matar Paneer, Shahi Paneer, Kadai Paneer, Kadi Pakora, Channa Masala, Aloodum, Rajma, Seasonal Vegetables &amp; Veg. Pulao etc.)</li> </ul>	180	<ul style="list-style-type: none"> <li>Source of Raw Material.</li> <li>Ingredients used and general specifications related to the quality of raw material for manufacturing North Indian Food.</li> <li>Importance of Temperatures.</li> </ul>	18
<p><b>PACKAGING</b></p> <ul style="list-style-type: none"> <li>Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (Modified Atmosphere Packaging) (Nitrogen flushing/ Oxygen scavengers etc.).</li> <li>Practice canning and tray packaging (with or without MAP).</li> <li>100% portion control while serving &amp; packing various North Indian Food.</li> </ul>	18	<ul style="list-style-type: none"> <li>Importance of Packaging.</li> </ul>	6
<p><b>SHELFLIFE</b></p> <ul style="list-style-type: none"> <li>Shelf-life of various North Indian Food.</li> </ul>	12	<ul style="list-style-type: none"> <li>Importance of Shelf Life of various North Indian Food.</li> </ul>	6
<ul style="list-style-type: none"> <li>Handling of Raw material in order to minimize the wastage.</li> <li>Handling of Finished Items in</li> </ul>	24	<ul style="list-style-type: none"> <li>Benefits of North Indian food products in human life.</li> <li>Basics of Microbiological.</li> </ul>	9

order to minimize the wastage. • Hygiene & Sanitation Practices in detail.		• Importance of Hygiene & Sanitation Practices.	
• Practice of calculating cost of all North Indian food products prepared.	18	• To learn all the tasks related to food cost i.e. handling of raw material, recipe procedures, handling of finished items, portion control, Wastage Management etc.	12
		<b>Entrepreneurship &amp; Soft Skills and Computer Literacy Module:</b>	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

<b>Computer Fundamentals Customize the Desktop Environment e.g.</b> Desktop, Start Menu, and Taskbar etc. Configuring & Migrating Files, Folders & Settings - Folder Views, Accessibility Settings	2	<b>Computer Fundamentals, MS-Office &amp; Internet</b> introduction to Computers History of Computers Components of Hardware Peripherals	1
<b>MS Word</b> Creating, Organizing & Formatting Content Collaborating – Merge, Insert, View, Edit, Track Mode etc. Formatting & Managing Documents	4	<b>Concept of Operating System –</b> Windows XP, Exploring & Configuring the Windows XP Desktop Environment- Customize the Desktop, Start Menu, and Taskbar etc. Configuring & Migrating Files, Folders	1
<b>MS Excel</b> Creating, Analyzing & Formatting Data & Content Collaborating - Insert, View, Edit etc. Managing Workbooks	3	<b>Settings - Folder Views, Accessibility Settings</b> 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
<b>MS PowerPoint</b> Creating & Formatting Content Collaborating - Track, Edit, Add, Delete Comments, Merge Managing & Delivering Presentations	3		
<b>Internet Concepts</b> Opening websites and downloading data Writing, reading and sending emails	4	<b>Understanding concepts of URL</b> Creating and Opening an E-mail account. Receiving and sending emails Searching information on Internet.	1
<b>Approx. Total Practical hours</b>	<b>506</b>	<b>Approx. Total Theory hours</b>	<b>206</b>
<b>Grand Total (2+506+206)</b>			<b>714</b>

<b>10. Tools, Equipments and Material for a batch of 30 trainees</b>		
<b>S.No.</b>	<b>Item</b>	<b>Quantity</b>
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	1
40	Ghiya kas	1
41	Peeler	3
42	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
	<b>Hardware</b>			<b>Software:</b>	
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			