

Rajasthan Skill & Livelihoods Development Corporation

1. Module Name	Craftsman-South Indian Food
2. Sector	Indian Sweets, Snacks & Food
3. Entry Qualification	Minimum 5 th Pass
4. Minimum Age (in years)	15
5. Duration	114 days/ 684 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; • handle raw materials and products in a safe and hygienic manner; • handle various equipments used in South Indian Food Production; • prepare South Indian Food like- Plain Dosa, Masala Dosa, Paneer Dosa.,Rava Plain Dosa, Rava Masala Dosa, Paper Masala Dosa, Plain Uttapam & Mixed Uttapam; • undertake the Wastage Management and up keeping of work place; • supervise the Assistant Craftsmen in South Indian Food Section; • prepare all varieties of South Indian Food by following hygienic conditions and minimum wastage; • check the quality of South Indian Food; • 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 South Indian Food 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 <ul style="list-style-type: none"> • Observe safe working 	30	<ul style="list-style-type: none"> • Importance of food safety. • Importance of safe handling of cutting and grinding equipments; 	18

<p>procedures and the necessary precautions.</p> <ul style="list-style-type: none"> 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) 		<p>diesel/ gas furnaces; steam kettles etc.</p> <ul style="list-style-type: none"> 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</p> <p>A) 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 grinding equipments. 	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. Protective clothing and equipments. 	9

<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"> • 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 	
APPLICATION PRINCIPLES and PROCESSING <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of South Indian Food and processing characteristics. 	4	<ul style="list-style-type: none"> • Identification of various raw material used in South Indian Food making. • Importance of quality of various raw material used in South Indian Food making. • Importance of GMP; GHP and HACCP. 	20
A) PRINCIPLES and PROCESSING <ul style="list-style-type: none"> • Preparation of South Indian Food (e.g. Plain Dosa, Plain Uttapam, Sambhar Vada, Idli Sambhar, Masala Dosa, Rava Plain Dosa, Rava Masala Dosa, Paper Masala Dosa, Mixed Uttapam etc.) 	160	<ul style="list-style-type: none"> • Source of Raw Material. • Ingredients used and their quality for manufacturing South Indian Food. • General Specifications of Raw Material. 	18
B) PACKAGING <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 South Indian Food. 	18	<ul style="list-style-type: none"> • Importance of Packaging. 	6
C) SHELF LIFE <ul style="list-style-type: none"> • Shelf-life of South Indian Food Items. 	12	<ul style="list-style-type: none"> • Importance of Shelf Life of various South Indian Food. . 	6
<ul style="list-style-type: none"> • Handling of Raw material in order to minimize the wastage. • Preparation of South Indian Food by following 100% recipe procedures. • Handling of Finished Items in order to minimize the wastage. 	24	<ul style="list-style-type: none"> • Benefits of South Indian food products in human life. • Basics of Microbiological. • Importance of Hygiene & Sanitation Practices. 	9
D) Food Cost <ul style="list-style-type: none"> • Practice of calculating cost of all South Indian food products 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 items, portion control, Wastage Management etc. 	12

		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	4	Concept of Operating System – Windows XP, Exploring & Configuring the Windows XP Desktop Environment-	1

Collaborating – Merge, Insert, View, Edit, Track Mode etc. Formatting & Managing Documents		Customize the Desktop, Start Menu, and Taskbar etc. Configuring & Migrating Files, Folders	
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	480	Approx. Total Theory hours	202
		Grand Total (2+480+202)	684

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	6
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	Dosa Tawa	1
40	Dosa Palta	1
41	Sambar Palta	1
42	Steel Bucket	1
43	Imli Channi	1
44	Idli Steamer	1
45	Dosa Mop	3
46	Rava Glass	3
47	Mixi	1
48	Steel Mug	3
49	Masala Dani	1
50	Dosa Katori	3
51	Idli Pot	1
52	Chopping Board	3
53	Dori	1
54	Muslin Cloth	As required
55	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			