

Syllabus for the trade

Of

CRAFTSMAN FOOD PRODUCTION (General)

(SEMESTER PATTERN)

UNDER

CRAFTSMAN TRAINING SCHEME

Designed in: 2013

By

Government of India

CENTRAL STAFF TRAINING AND RESEARCH INSTITUTE

Directorate General of Employment & Training

Ministry of Labour & Employment

EN - 81, SECTOR – V, SALT LAKE CITY

Kolkata – 700 091

List of members of trade committee meeting for the trade of Craftsman food production(General) held at Dehradun.

| S.No. | Name Shri/Shrimati | Designation | Address |
|--------------|-------------------------------|--------------------------------------|---|
| 1. | Deepankar Mallick | Director, Chairman | ATI Kanpur |
| 2. | Anil kumar | it. Director | ATI-EPI Dehradun |
| 3. | R.C.Pandey | Principal | Government Institute of Hotel Management and Nutrient, Dehradun |
| 4. | Magan Bhandari | F&B Manager | Hotel Great value, Rajpur Road, Dehradun |
| 5. | Neena Sharma | Director | Synergy Consultant 35- Subash Road, Dehradun |
| | Ajay Mehta | . Director | Designed life skill, old survey Road, Dehradun |
| 7. | Ravindra Mohan Kali | State Secretary, Scout & Guide | 55 - Rajpur Road, Dehradun |
| 8. | S.K. Suri | Manager | New India Corporate House, Dehradun |
| 9. | Prithive Adhikari | Instructor, Tour & Guide | LTA. Mussoorie |
| 10. | V.K. Sharma | Foreman | LTA. Vikashnagar |
| 11. | Manmohan Kudial | Principal | 1.T.I.(w) Dehradun. |
| 12. | Rajendra Singh | Manager catering | Ramanand Residency, Mussoorie |
| 13. | Satybir Singh | Administrative officer | L.B.S.N.A. Mussoorie |
| 14. | Sanjay Gusain | In charge, Bakery & Confectionary | New Taj Institute of Hotel Management, Dehradun |
| 15. | Sanjeev Kumar | Assistant Director | S.P.I.U. Dehradun. |
| 16. | C.S. Negi | A.G. M. | GMVN, Dehradun. |

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| 17. | V.P.S.Negi | H.O.D. | Kukreja Instituta of Hotel Management, Dehradun |
| 18. | A.K. Singh | Joint. Director | Uttaranchal Tourism Development Board, Dehradun |
| 19. | Capt. Yogesh Uniyal | Manager | Uniyal Bakers, Dampur Dehradun |
| 20. | Ashok Devi Trivedi | Dy. Director. | RVTI, Allahabad. |
| 21. | Usha Mishra | T.O.(D.M.) | RVTI, Allahabad. |
| 22. | Hemant Kochar | M.D. | Hotel Madhuban, Dehradun |
| 23. | B.S.Bhandari | Sr. Assistant | S.P.I.U. Dehradun |
| 24. | P.L.Kavi | Manager | Hotel Garwal Terrac, Mussoorie |
| 25. | A.K. Bhandari | Catering officer | N.I.V.H. Rajpur Road Dehradun |
| 26. | P.N.Yaday. | Dy. Director | ATI-Kanpur |
| 27. | Sachin Kumar | Inst. Catering & Hospitality. | RVTI, Allahabad |
| 28. | Hitesh Pundir | Consultant | S.P.I.U. Dehradun |
| 29. | Savez Bakesh | Consultant | S.P.I.U. Dehradun |
| 30. | Tanuj Nayyar | Sr. Service Chef | J.P. Residency, Mussoorie |

List of members attended the Workshop to finalize the syllabi of existing CTS into Semester Pattern held from 6th to 10th May'2013 at CSTARI, Kolkata.

| Sl. No. | Name & Designation | Organisation | Remarks |
|----------------|---|--|----------------|
| 1. | R.N. Bandyopadhyaya, Director | CSTARI, Kolkata-91 | Chairman |
| 2. | K. L. Kuli, Joint Director of Training | CSTARI, Kolkata-91 | Member |
| 3. | K. Srinivasa Rao, Joint Director of Training | CSTARI, Kolkata-91 | Member |
| 4. | L.K. Mukherjee, Deputy Director of Training | CSTARI, Kolkata-91 | Member |
| 5. | Ashoke Rarhi, Deputy Director of Training | ATI-EPI, Dehradun | Member |
| 6. | N. Nath, Assistant Director of Training | CSTARI, Kolkata-91 | Member |
| 7. | S. Srinivasu, Assistant Director of Training | ATI-EPI, Hyderabad-13 | Member |
| 8. | Sharanappa, Assistant Director of Training | ATI-EPI, Hyderabad-13 | Member |
| 9. | Ramakrishne Gowda, Assistant Director of Training | FTI, Bangalore | Member |
| 10. | Goutam Das Modak, Assistant Director of Trg./Principal | RVTI, Kolkata-91 | Member |
| 11. | Venketesh. Ch. , Principal | Govt. ITI, Dollygunj, Andaman & Nicobar Island | Member |
| 12. | A.K. Ghate, Training Officer | ATI, Mumbai | Member |
| 13. | V.B. Zumbre, Training Officer | ATI, Mumbai | Member |
| 14. | P.M. Radhakrishna pillai, Training Officer | CTI, Chennai-32 | Member |
| 15. | A.Jayaraman, Training officer | CTI Chennai-32, | Member |
| 16. | S. Bandyopadhyay, Training Officer | ATI, Kanpur | Member |
| 17. | Suriya Kumari .K , Training Officer | RVTI, Kolkata-91 | Member |
| 18. | R.K. Bhattacharyya, Training Officer | RVTI, Trivandrum | Member |
| 19. | Vijay Kumar, Training Officer | ATI, Ludhiana | Member |
| 20. | Anil Kumar, Training Officer | ATI, Ludhiana | Member |
| 21. | Sunil M.K. Training Officer | ATI, Kolkata | Member |
| 22. | Devender, Training Officer | ATI, Kolkata | Member |
| 23. | R. N. Manna, Training Officer | CSTARI, Kolkata-91 | Member |
| 24. | Mrs. S. Das, Training Officer | CSTARI, Kolkata-91 | Member |
| 25. | Jyoti Balwani, Training Officer | RVTI, Kolkata-91 | Member |
| 26. | Pragna H. Ravat, Training Officer | RVTI, Kolkata-91 | Member |
| 27. | Sarbojit Neogi, Vocational Instructor | RVTI, Kolkata-91 | Member |
| 28. | Nilotpal Saha, Vocational Instructor | I.T.I., Berhampore, Murshidabad, (W.B.) | Member |
| 29. | Vijay Kumar, Data Entry Operator | RVTI, Kolkata-91 | Member |

GENERAL INFORMATION

- 1) **Name of the Trade:** Craftsman Food Production (General)
- 2) **NCO Code No.:** 770.10
- 3) **Duration :** One year (Two semesters)
- 4) **Power Norms :** 4 KW
- 5) **Space Norms :** 96 Sq. mt.
- 6) **Entry Qualification :** Passed 10th Class Examination
- 7) **Unit Size(No. of students):** 16 trainees
- 8) **Instructor's/Trainer's Qualification :**
Degree in cooking or Catering services with
one year experience
OR
Diploma in cooking or Catering services with
one year experience
OR
NAC/NTC in the trade of catering with three
year experience
- 9) **Desirable Qualification :** Preference will be given to Craft Instructor's
Certificate (CIC)

Note: At least one instructor must have Degree/Diploma in relevant field.

Syllabus For The Trade Of Craftsman Food Production (General) under C.T.S
DURATION: - Six Months

First Semester

Semester Code : CFG : SEM I

| Week no | Practical | Theory |
|----------------|--|---|
| 1 | Introducing to kitchen. Make them understand various section of kitchen | a) Importance of Kitchen & catering establishment b) Aims & Objective of Cooking. |
| 2-3 | a) Familiarization & understanding the usage of equipments & tools b) Proper usage of kitchen knife a hand tools | a) Knowledge about small, medium and Large equipments & Formalization of their handling in Kitchen. b) Safety rules for using deferent types of knives & other equipments. |
| 4-5 | a) Basic hygiene practices to be observed in kitchen b) First aid for cuts & burns c) Safety practices to be observed in kitchen | a) Personal hygienic & Care of Skin, Hand, Feet, Food handlers hygienic protective clothing. b) Working area hygiene:- its importance.Fire hazards, Contents of first aid. |
| 6-8 | Familiarization, identi-fication of commonly used raw material e.g. pulses,vegetables,fruits,continental vegetables, spices,condiments,herbs, meat products etc. | Classification of raw materials, preparation of ingredients, method of mixing foods, effect of heat on various foods, weighing and measures texture of food. |
| 9-10 | Basic cuts of vegetables: julienne, jardinière burnoose dices, macedoine, payssane, mirepoix, shredding etc. | Culinary terms & also learn the French word for basic food items. |
| 11-12 | Demonstration of cooking methods: a) Boiling-potatoes & rice b) Blanching-Tomatoes vegetables c) Sauteing-vegetables d) Frying-Shallow frying & Deep fat frying e.g. fritters, Patties | Layout of the Kitchen name different sections of Kitchen, Kitchen organization- Duties & responsibilities of each staff working in a kitchen. |
| 13 to15 | a) Steaming-Rice& Pudding b) Stewing-Mutton & vegetables c) Poaching-Fish & egg! d) Roasting-Potatoes&!chicken e) Grilling-Grilled vegetables& fish | Method of cooking with special application of meat, fish, vegetable, Cheese, Pulses & egg. Conventional & non- Conventional method of cooking, solar cooking, Microwave cooking, Fast food operation, Verity of fish, meat & Vegetable. |
| 16-17 | a) Braising-Chicken& vegetables b) Baking-Potatoes& vegetables c) Microwave-Rice& vegetables | Accompaniments & Garnishes. |
| 18 to 19 | Preparation of: Dal Varities-05 | Balancing of recipies, standardization of recipes standard yield, maintaining |

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| | Vegetables-08 Chutney-05 Raita-05 Rice-05 Bread-05 | recipe files, menu planning, Portion control with brief study of how portions are worked out. Invalid cookery, purchasing specification, quality control, indenting & costing. |
| 20 to 24 | (a)Preparation of white stock, brown stock fish stock (b)Basic mother Sauces along with 5 derivative of each (c)Compound butter-at least 3 no. (d)Soups: Purees-02 varieties Cream-03 varieties Chowder-01 variety International soups- 02 variety Veloute-02 varieties | Description and use of the following :- a) basic stocks, Aspic & jellies. b) Roux blanc, Roux blonde, Roux brun. c) Recipes and quantities required to produce 10 litre of stocks white & brown. d) recipes required to produce one litre of the following:-Béchamel Sauce, Tomato sauces, Veloute sauces, espagnote sauce, Hollandaise and mayonnaise sauces with the necessary precaution to be observed while preparing these with minimum five derivative e) Soup:- definition, classification with example in each group, recipe for one litre consommé , 10 popular consommés with their garnishes. |
| 25 | Project work / Industrial visit (optional) | |
| 26 | Examination | |

Syllabus For The Trade Of Craftsman Food Production (General) under C.T.S

DURATION: - Six Months

Second Semester

Semester Code : CFG : SEM II

| Week no | Practical | Theory |
|---------|---|---|
| 1-2 | (a) Breakfast preparation such as Boiled, omelette, poached scrambled etc. (b) Egg Cookery including 5 classical preparation | a) Egg Structure. b) Selection of Quality, Various ways of cooking eggs with examples in each method & prevention of Blue ring formation. |
| 3-6 | Preparation & cooking of: Vegetables-10 varieties Potatoes-10 varieties | Vegetables:- Effect of heat on different vegetables in acid/ alkaline medium a reaction with metal method of cooking different vegetables. |
| 7-8 | Festive Menu's-05 n6.(Based on regional cuisine) Ethnic royal Cuisine-05 varieties | Larder organisation & Lay- Out. Larder control maintenance & upkeep of Larder equipment & supplies. |
| 9-10 | a) Simple salads-05 varieties b) Compound salad-10 varieties c) Salad dressing-05 varieties . | Classification of Horsd'oeuvre & salads. |
| 11-13 | a) Demonstration of various cuts of fish b) Preparation of fish dishes: 4 snacks, 4 Indian main preparation, 4 continental preparations | Fish classification, scaling, cleaning, preparation basic cuts & its uses & storage. |
| 14-15 | a) Demonstration of cuts of lamb, mutton Pork.. b) preparation of meat dishes: 4no., continental 4no., Snacks 4no. Pork dishes: Indian-2bo., continental -2no. | Butchery-cut of beef, Lamb, mutton & Pork, its uses & weight. |
| 16-17 | a) Demonstration of cuts of chicken. b) Chicken preparations-indian-5 no., continental-5no. c) Game bird preparation-2 no. | Poultry & Game- Poultry :- classification. Preparation, dressing & cuts with its uses. Classification of game birds, |

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| | | preparation and cuts with its uses. |
| 18 | a) preparation of Sandvitches-8 verities b) preparation of Canopes-10 verities | Assembling of cold buffets, sandwiches & canapes, Proper storages of leftovers. |
| 19-20 | a) Various type of Bread, Bread rolls& Bread stick. b) Indian Bread: 6 Verities | Theory of bread Making Bread rolls, Bread Slices, Indian Breads and. |
| 21-22 | Preparation of pastries Jam tort, Lemon Tort, Swiss roll, Vegetables patties, chocolate Eclairs & Cakes | Pastry, Recipes of short crust pastry, Puff Pastry, Flaky Pastry, Choux Pastry, Danish Pastry and their derivatives. Kitchen stewarding & upkeep of equipments |
| 23-24 | a) Farinaceous dishes: spaghetti & Marconi dishes-03 verities each. b) Chinese: Soups-04no. Noodle& rice-4 no. Meat dishes-02 no. Vegetables-02 no. | Prevailing food standards in India, Food adulteration as a public health hazard, Simple tests in the detection of common food adulterants, essential commodities Act, 151 Agmark. |
| 25 | Revision | |
| 25-26 | Examination | |

TRADE: CRAFTSMAN FOOD PRODUCTION (GENERAL)
LIST OF TOOLS & EQUIPMENT
A. TRAINEES TOOL KIT

| S.No. | Name Of the item | Qty. |
|-------|--|-----------------|
| 1- | Working tables (Steel) (3 boys working on a table) | 05 Nos |
| 2- | Chopping Boards (Wooden/Plastic) | 10 Nos |
| 3- | L.P.Gas Cooking Range (+Oven & Griller) | 02 Nos |
| 4- | Cooking Range (High) | 01 No |
| 5- | Dry Store Shelf | 04 Nos |
| 6- | Refrigerator-365 Ltr. And' 65 Ltr. | 2 One each size |
| 7- | Gas Tandoor and Skewer | 01 No |
| 8- | Grinder Machine | 01 No |
| 9- | Blender/Mixer | 01 No |
| 10- | Dough or batter Maker | 02 Nos |
| 11- | Mixer | 01 No |
| 12- | Weighing Machine | 01 No |
| 13- | Locked lockers | 02 Nos |
| 14- | Frying Pan-Non-Stick/Medium/Small/Large | 8-3/2/1/2 |
| 15- | Kadai-Large/Small | 5-2 /3 |
| 16- | Heavy Bottom Pan Small/Big | 5-3 and 2 |
| 17- | Aluminum Degchi-15Ltr./12 Ltr. | 2 One each size |
| 18- | Tawa- General/Large | 3-2 and 1 |
| 19- | Wok (Chinese Kadai) | 02 Nos |
| 20- | Rolling Pin and Rolling Base | 02 Nos |
| 21- | Cooker-1 Ltr/2 Ltr., | 2-One each size |
| 22- | Mandolin Grater | 01 No |
| 23- | Wooden Spatula | 10 Nos |
| 24- | Strainers-Conical/Strainers) | 7-3 and 4 |
| 25- | Perforated Spoon | 5 Nos |
| 26- | Steel Bowls-Small/Medium/Big | 16each size |

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| 27- | Steel Slicer | 16 Nos |
| 28- | Steel Basin | 05 Nos |
| 29- | Steel Cnddle | 16 Nos |
| 30- | Collander | 05 Nos |
| 31- | Baking Try | 05 Nos |
| 32- | Holder(s/Togs/bowl) | 05 Nos |
| 33- | Server | 05 Nos |
| 34- | Saucepan | 05 Nos |
| 35- | Plastic Trays-Big/Small | 6-3 each size |
| 36- | Pie Dish | 6 Nos |
| 37- | Steel & Plastic Mugs | 3 Each |
| 38- | Steel Plates | 16 Nos |
| 39- | Steel Spoons | 16 Nos |
| 40 | Baloon Whisk | 05 Nos |
| 41- | Measuring Jars | 03 Nos |
| 42- | Containers (For keeping dry items) | 32 Nos |
| 43- | Serving dish | 05 Nos |
| 44- | Wash Basins | 04 Nos |
| 45- | Grinding Stove | 02 Nos |
| 46- | Grinding Container (Iron) | 02 Nos |
| 47- | Bread Moulds | 05 Nos |
| 48- | Coconut Grater | 02 Nos |
| 49- | Baking | AS REQUIRED |
| 50- | Black Board | 01 No |
| 51- | Trainer's Table | 01 No |
| 52- | Dustbins | 05 Nos |
| 53- | Proper Electric & Gas Connections | 01 No |
| 54- | Chart denoting the Do's' and Don'ts Kitchen | 01 No |

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