

SKVV : SYLLABUS FOR TRADE IN VOCATION TRAINING CERTIFICATE PROGRAM

DURATION: SIX MONTHS

TRADE : **CRAFTSMAN FOOD PRODUCTION (GENERAL)**

FIRST SEMESTER 1

Course code no.	Practical	Theory
VTC CFPG-101	Introducing to kitchen. Make them understand various section of kitchen	a) Importance of Kitchen & catering establishment b) Aims & Objective of Cooking.
VTC CFPG-102	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.
VTC CFPG-103	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.
VTC CFPG-104	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
VTC CFPG-105	Basic cuts of vegetables: julienne, jardinière burnoose dices, macedoine, payssane, mirepoix, shredding etc.	Culinary terms & also learn the French word for basic food items.
VTC CFPG-106	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.
VTC CFPG-107	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.
VTC CFPG-108	a) Braising-Chicken& vegetables b) Baking-Potatoes& vegetables c) Microwave-Rice& vegetables	Accompaniments & Garnishes.

VTC CFPG-109	Preparation of: Dal Varieties-05 Vegetables-08 Chutney-05 Raita-05 Rice-05 Bread-05	Balancing of recipes, standardization of recipes standard yield, maintaining recipe files, menu planning, Portion control with brief study of how portions are worked out. Invalid cookery, purchasing specification, quality control, indenting & costing.
VTC CFPG-110	(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, espagnole 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.
VTC CFPG-111	Project Work/ Industrial visit (optional)	

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SECOND SEMESTER

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Course code no.	Practical	Theory
VTC CFPG-201	(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.
VTC CFPG-202	Preparation & cooking of: Vegetables-10 verities Potatoes-10 verities	Vegetables:- Effect of heat on different vegetables in acid/ alkaline medium a reaction with metal method of cooking different vegetables.
VTC CFPG-203	Festive Menu's-05 n6.(Based on regional cuisine) Ethnic royal Cuisine-05 verities	Larder organisation & Lay- Out. Larder control maintenance & upkeep of Larder equipment & supplies.
VTC CFPG-204	a) Simple salads-05 verities b) Compound salad-10 verities c) Salad dressing-05 verities .	Classification of Horsd'oeuvre & salads.
VTC CFPG-205	a) Demonstration of various cuts of fish b) Preparation of fish dishes: 4 snacks, 4Indian main preparation, 4continental preparations	Fish classification, scaling, cleaning, preparation basic cuts a its uses Et storage.
VTC CFPG-206	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 Et weight.
VTC CFPG-207	a) Demonstration of cuts of hicken. b) Chicken preparations-indian- 5 no.,continental-5no. c) Gomes bird preparation-2 no.	Poultry & Game- Poultry :- classification. Preparation, dressing & cuts with its uses. Classification of game birds, preparation and cuts with its uses.
VTC CFPG-208	a) preparation of Sandvitches-8 verities b) preparation of Canopes-10 verities	Assembling of cold buffets, sandwiches & canapes, Proper storages of leftovers.
VTC CFPG-209	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.
VTC CFPG-210	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
VTC CFPG-211	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.