

SYLLABUS

FOR THE TRADE OF

Craftsman Food Production (General)

(UNDER CRAFTSMEN TRAINING SCHEME)

**FINALISED IN CONSULTATION WITH TRADE COMMITTEE OF
HOTEL AND CATERING TRADE GROUP**

**GOVERNMENT OF INDIA
MINISTRY OF LABOUR
DIRECTORATE GENERAL OF EMPLOYMENT & TRAINING
SHRAM SHAKTI BHAWAN
2,4 RAFI MARG
NEW DELHI-110001**

NAMES OF THE TRADE COMMITTEE MEMBERS OF HOTEL & CATERING TRADE GROUP

No.	Name	Address
1.	SHRI M D KAPUR	Vice President (Hotel Operations), (ITDC) India Tourism Development, Corporation, Core-8, 6 th Floor-SCOPE Building, 7 Lodhi Road, New Delhi-110003.
2.	SHRI P B MATHUR	Vice President (Hotel Operations), HILTON HOTEL, Barakhamba Lane, New Delhi-110001.
3.	SHRI DEVENDRA KUMAR	Director (F & B Operations), "LE MERIDIEN HOTEL" Windsor Place, Adjoining Janpath, New Delhi-110001.
4.	SHRI ARVIND SARASWAT	Director (F & B), HOTEL TAJ PALACE, Diplomatic Enclave, New Delhi-110021.
5.	SHRI P K KAUL	Director, (PUSA INSTITUTE) Council Of Hotel Management, Catering & Nutrition, Pusa, New Delhi-110012.
6.	SHRI D P SINGH	General Manager, JANPATH HOTEL, Janpath, New Delhi-110001.
7.	SHRI J S GROVER	Director, Nirula Group of Restaurants, NIRULA HOTEL, "L" Block, Connaught Place, New Delhi-110001.
8.	SHRI O P KAPUR	Deputy General Manager (Front Office), ASHOKA HOTEL, 50- B Chankyapuri, New Delhi-110021.
9.	MRS ANITA PAL	Executive House Keeper, KANISHKA HOTEL, 19, Ashoka Road, New Delhi-110001.
10.	MRS. SANGEETA GANDHI	Training Manager,

		HILTON HOTEL, Barakhamba Lane, New Delhi-110001
11.	SHRI MAN MOHAN SINGH	Personnel Manager, HOTEL IMPERIAL, Janpath, New Delhi-110060.
12.	SHRI V K MUTTOO	General Manager, HOTEL CONNAUGHT, (Near Shivaji Stadium) New Delhi-110001.
13.	SHRI SUNIL MALHOTRA	Director, EMBASSAY RESTAURANT, Connaught Circus, New Delhi-110001
14.	SHRI ARUN CHOPRA	Executive Chef, TAJ HOTEL, New Delhi-110001.
15.	SHRI KULDIP CHANDRA	Executive Chef, SAMRAT HOTEL, New Delhi-110021.

SPECIAL INVITEES

16.	SHRI L K JOSHI	General Manager, INDIA INTERNATIONAL CENTRE, 40-A, Lodi Estate, New Delhi-110003
17.	SHRI KAMAL MANAKTOLA	Specialist (H & C), INDIA TOURISM HUMAN RESOURCE DEVELOPMENT COMMITTEE C/O National Council For Hotel Management, Pusa, New Delhi-110012
18.	SHRI RAM NATH RAM	Office of State Apprenticeship Adviser, DELHI ADMINISTRATION, Arab-Ki-Sarai, Nizamudin, New Delhi.
19.	SHRI K KRISHNAMOORTHY	Director, LABOUR WELFARE DIVISION, Ministry of Labour, Jaisalmer House, New Delhi-110011.
20.	SHRI SUSHIL SABLOK	Manager (Food & Beverage), HOTEL KANISHKA, 19, Ashoka Road, New Delhi-110001.

TRADE CRAFTSMAN FOOD PRODUCTION (GENERAL)
(UNDER CRAFTSMEN TRAINING SCHEME)
(N C O CODE NO 520.20)

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|-------------------------|---|
| 1. Duration of Training | One Year |
| 2. Qualification | Pass in Matriculation Examination or its equivalent OR 10 th Class Pass under 10+2 System. |

THEORY (ONE YEAR)

1. Knowledge about kitchen Equipment and familiarization of their handling in the kitchen.
2. Safety Rules for using different types of knives.
3. Foundation ingredients and their properties and characteristics.
4. layout of the Kitchen. Name the different sections of Kitchen Functions of movable and immovable equipment in the kitchen.
5. Aims and objects of Cooking Food.
6. Cookery & Bakery, Terms (Culinary Terms).
7. Classification of Raw Materials (a) Perishable (b) Non-perishable/Movements in mixing.
8. Kitchen Organisation-Responsibilities and functions of each category of staff working in kitchen
Inter-relation between the Staff of kitchen with Bakery and other departments.
9. Seasoning & Flavouring Agents (Brief description)
10. Accompaniments & Garnishes.
11. Courses of Menu-Knowledge of Menu Planning, Recipe Writing and standardization of Menu.
12. Stocks, Soups & Sauces.-
 - a) Roux Blanch, Roux Blonde, Roux Brun.
 - b) Sauces and their derivatives
 - c) Gravies
13. Salads, Salad Dressings, Sandwiches and Canapes.

14. Methods of Cooking Food with special reference to Vegetable Soups, Cheese Meat, Chicken and Eggs.
15. Portion Control/Quality Control (briefly to be discussed)
16. Invalid Cookery/Rechauffe of food
17. Preservation of Food (to be taught point-wise only)/Food Storage.
18. Meat Cookery –Dissection- Butchery, Larder Work. Knowledge of identification and use of various cuts of the following in the Indian & Continental Cookery Fish/Mutton/Pork/Beef/Chicken/Lamb.
19. Beverages.
20. Knowledge about identification and selection characteristics of (a) vegetables (b) Potatoes (c) Different types of Fruits (d) Others (e) Eggs.
21. Nutrition-Basic knowledge only.
22. Hygiene-
 - (a) Hygiene of Food Handler
 - (b) Fire Hazards
 - (c) Contents of First Aid
 - (d) Common Kitchen Pests
 - (e) Safety.
23. Fuel -Elementary knowledge about fuels.
24. (a) Inventory of Stores.
 - (b) How to prepare requisitions of stores for daily needs.
 - (c) Catering Calculations--simple exercises relating to quantities and costs of Raw Materials.
25. Knowledge about recipe of 30 International dishes-Soups, Fish, Entrée, Joint (Main Course), Savory, Desserts, Puddings etc.
26. INDIAN/CONTINENTAL-Recipes of the following may be given to students as part of their training.

(A)-

i) Soup a 1 Oignon	ii) Bortsch-Polongnaise
iii) Petit-Marmite	iv) Minest Rone

- v) Mulligatwny
- vii) American Choder

- vi) Hungarian Goulash

(B) –

- i) Stromate'e IL' Anglaise
- iii) Stromattee A 1 Florentine
- v) Filet De Pomfret A'L 'orly

- ii) Filet De Stromate'e-Meuniere
- iv) Lobster Thermidor

(C)-

- i) Omelette Espagnole
- iii) Chicken Vol-Av-Vent

- ii) Spaghetti Bolognaise
- iv) Chicken Parisienne

(D)-

- i)Chicken A 'Lakiev
- iii) Poulet Cordon-Bleu
- v)Chateaubriand-Steak

- ii) Poulet Saute Maryland
- iv) Wiener Schinitzel

(E)-

- i) Mutton Rogan Josh
- iii) Butter Chicken
- v) Pork Vindaloo
- vii) Chicken Schaswallik
- ix) Dal Makhani
- xi) Rashmi Pulao
- xiii) Murg Musallam.

- ii) Tandoori Chicken
- iv) Fish Curry
- vi) Chicken Pasanda Curry
- viii) Malai Kofta Curry
- x) Barayani
- xii) Mutton-do-piazza

(F)-

SWEET DISHES-

- i) Burfee
- iii) Gulab Jamun
- v) Gujias
- vii) Rasgulla
- ix) Malpura
- xi) Rice Pudding
- xiii) Souffle.

- ii) Gajar-ka-Halwa
- iv) Jalabi
- vi) Phirnee
- viii) Banana Fritter
- x) Caramel Custard
- xii) Fruit Pudding

27 Bakery/Confectionery-recipes-

(A) Bread/Bread Roll/Bread Sticks/Biscuits

(B) Sponge Cake/Swiss Roll/Short Crust Paste/Jam Tart/Lemon Curd Tart

(C) Choux Paste & Puff Paste/Chocolate Eclair/Cream Horns/Vegetable Patties/Pineapple pastry/Fruit Cakes/Black Forest.

PRACTICALS (ONE YEAR)

(A) Continental Cuisine-

- | | |
|---|---------------------|
| 1. Soups Horsd'oeuvres (Appetizer) | 2 Soups |
| 3 Sauces | 4 Gravies |
| 5 Fish | 6 Entrée |
| 7 Joint | 8 Roast |
| 9 Vegetables | 10 Invalid Cookery |
| 11 Beverages | 12 Breakfast dishes |
| 13 Basics of Dessert/Pudding (Indian & Continental) | |
| 14. Savoury preparations. | |

(B) Indian Cuisine-

- | | |
|--|---|
| 1. Rice preparations. | 2. Wheat dishes |
| 3. Fish, meat and chicken/Lamb/Pork preparations | |
| 4. Milk preparations | 5. Vegetable dishes-curries |
| 6. Indian Sweets | 7. Dals, Raita, Chutney |
| 8. Snacks | 9. Farinaceous Products (Spaghetti & Macroni) |
| 10. Potatoes | 11. Tandoori preparations |
| 12. Sandwich/Canape' | 13. Salads |

(C) Bakery/Confectionery products-

- | | | | |
|-----------|----------------|-----------------|-----------|
| (1) Bread | (2) Bread Roll | (3) Sponge Cake | (4) Short |
| Paste | | | |

**LIST OF EQUIPMENT FOR THE TRADE OF CRAFTSMAN FOOD
PRODUCTION (GENERAL)**

1.	Working Tables (Steel) (3 boys working on a table)	5
2.	Chopping Boards (Wooden/Plastic)	10
3.	L.P.Gas Cooking Range (+) Oven & Griller)	2
4.	Cooking Range (High)	1
5.	Dry Stoe Shelf	4
6.	Refrigeator-365 Ltr. And 165 Ltr.	2 one each size
7.	Gas Tandoor and Skewer	
8.	Grinder Machine	
9.	Blender/Mixer	2
10.	Dough or batler Maker	
11.	Mixer	
12.	Weigh Machine	2
13.	Locked lockers	2
14.	Frying Pan Non-stick/Medium/Small/Large	8 3/2/1/2
15.	Kadai- Large/Small	5 2/3
16.	Heavy Botton Pan Small/Big	5-3 and 2
17.	Aluminium Dedchi-15 Ltr.	2-one each size
18.	Tawa-General/Large	3-2 and 1
19.	Wok (Chinese kadai)	
20.	Rolling Pin and Rolling Base	
21.	Cooker-1 Ltr./2 Ltr	2 one each size
22.	Mandolin Grater	3
23.	Wooden Spatula	10
24.	Strainers-Conical/Strainers	7-3 and 4
25.	Perforated Spoon	5
26.	Steel Bowls-Small/Medium/Big	48-16 each size
27.	Steel Slicer	16
28.	Steel Basin	5
29.	Steel Caddle	16
30.	Collander	5
31.	Backing Tray	5
32.	Holder (toughs/bowl)	5
33.	Server	5
34.	Saucepan	5
35.	Plastic trays-Big/Small	6-3 each size
36.	Pie Dish	6
37.	Steel & Plastic Mugs	3 each

38	Steel spoons	16
39	Steel Plates	16
40	Baloon whisk	5
41	Measuring Jars	3
42	Containers (for keeping dry items)	32
43	Serving dish	5
44	Wash Basins	4
45	Grinding Stone	2
46	Grinding Container (Iron)	2
47	Bread Moulds	5
48	Coconut Grater	2
49	Backing	
50	Black Board	1
51	Trainers Table	
52	Dustbins	5
53	Proper Electric & Gas Connections	
54	Chart denoting the Dos and DON'Ts of Kitchen	1