

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.

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

	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 hicken. 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,

		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

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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