

Syllabus for the trade  
Of  
**CRAFTSMAN FOOD PRODUCTION  
(VEGETARIAN)**

(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(Vegetarian) held at Dehradun.**

S.No.	Name Shri/Shrimati	Designation	Address
1.	Deepankar Mallick	Director, Chairman	ATI-Kanpur
2.	Anil kumar	'Joint Director of Training.	ATI-EPI Dehradun
3.	Magan Bhandari	F&B Manager	Hotel Great value, Rajpur Road , Dehradun
4.	H.S. Nigam	V.I.	ATI-kanpur
5.	R.C.Pandey	Principal	Government Institute of Hotel Management and Nutrient, Dehradun
6.	Uday charryal	Lecturer	Institute of Hotel Management, Dehradun
7.	Ashok Devi Trivedi	Dy. Director	RVTI Allahabad.
8.	Usha Devi Mishra	T.O.(D.M)	RVTI Allahabad
9.	V.S. Kaintura	Manager	Jeet Restaurant, Mussoorie
10.	S.K. Suri	Manager	New India Tourist Centre, Dehradun
11.	Rajendra Singh	Manager Catering	Ramanand Residency, Mussoorie
12.	. Pankaj Thapliyal	G.M.	Country Inn, Mussoorie
13.	P.K.Shrma	Personal manager	Jay Pee Residency, Mussoorie
14.	Neeraj Aggrawl	Director	Ram Institute of hotel Management, Dehradun
15.	Amol Aswal	Principal	New taj Institute of Hotel Management, Dehradun
16.	Shubender Rohilla	Hotler	Ramanand Residency, Mussoorie

17 .	G.R.Uniyal	Proprietor	Uniyal Bakers
18 .	Sachin kumar	Instructor Catering & Hospitality.	RVTI, Allahabad.
19 .	Sanjay	Catering in charge	Taj Institute of Hotel Management,, Dehradun.
20 .	Saty Bir Singh	Administrative Officer	Lal Bahadur Shastri National Academy, Mussoorie
21 .	V.P.S.Negi	H.O.D.	Kukreja Instituta of Hotel Management, Dehradun
22 .	Vivek Kumar	Assistant lecturer	Institute of Hotel Management, Dehradun
23 .	C . S . Negi	A.G.M.	GMVN, Dehradun
24 .	Sanjiv kumar	Principal	ITI Gujrala, Dehradun
25 .	P . S . Negi	Head of catering Department	Kukreja Institute of Hotel Management, Dehradun
26 .	A.K. Singh	Joint. Director	Tourism Development Board Uttaranchal, Dehradun
27 .	Capt. Yogesh Uniyal	Manager	Uniyal Bakers and manufacturers.
28 .	Neena Sharma	Director	"Synergy consultant, Dehradun
29 .	Ravindra Mohan Kala	State Secretary, Scout & Guide	55-Rajpur road, Dehradun
30 .	Tanuj Nayyar	Senior Sa <sup>y</sup> s Chef.	Jay Pee Residency, Manore-Mussoorie.
31.	P. N.Yada <sup>y</sup>	Dy. Director.	ATI Kanpur

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

<b>Sl. No.</b>	<b>Name &amp; Designation</b>	<b>Organisation</b>	<b>Remarks</b>
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.	Nilotpall 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  
(VEGETARIAN)
  
2. **NCO Code No.** 520.20
  
3. **Duration :-** One year (Two semesters)
  
4. **Power Norms :** 4 KW
  
5. **Space Norm :** 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 particular trade**

# SYLLABUS FOR THE TRADE OF **Craftsman Food Production (Vegetarian)** under C.T.S

**DURATION: - Six Months**

**First semester**

**Semester Code : CFV: SEM I**

Week No.	Practical	Theory
1-3	LPG Stove/Cooking range, Operation of oven set the temperature requirement, Electric Toaster Mixer/Grinder Care and Cleaning or Mixer Grinder, Food Processor and Water Purifiers etc care and maintenance.	Elementary of Knowledge' KitchenGadgets, Introduction to Hygiene and Healthy Living, Importance of proper ventilation and lighting and sanitation, Safety precaution and Identifying and preventing hygiene risks for self and others
4-6	a) Personal hygienic Et Care of Skin, Hand, Feet; Food handlers hygienic protective clothing. b) Working area hygiene:- its importance c) Fire Hazards and first aid contents	Knowledge about kitchen equipmentand familiarization of their handling in the kitchen particularly use of different types of knives. Cleaning of kitchen and preparation for work-mise- en-place.
7-9	Layout of the Kitchen, name different sections of Kitchen, Kitchen organization- Duties & responsibilities of each staff working in a kitchen.	Introduction to the Basic Hotel Organization with particular reference to kitchen and Restaurant Staff. Knowledge about the outline of the production process in the kitchen.
10-12	Classification of raw materials, preparation of ingredients, method of mixing foods, effect of heat on various foods, weighing and measures texture of food.	Aims and object of Cooking Food. Methods of Cooking Food With special reference to Vegetables, Soups, Cheese and Eggs, Potatoes, Pulses.
13-15	Culinary terms & also learn the French word for basic food items	Cookery & bakery terms (Culinary terms)
16-18	Practice on different Types of Flavoring and Seasoning used in Western and Indian Cookery.	Name of different Types of Flavoring and Seasoning used in Western and Indian Cookery. Texture
19-20	Demonstration on ingredients-movements in mixing.	Preparation of ingredients-movements in mixing. Accompaniments and Garnishes.
21-24	Method of cooking with special application of meat, fish, vegetable, Cheese, Pulses Et egg. Conventional Ft non- Conventional  Method of cooking, solar cooking, microwave cooking, fast Vegetable	Stocks-ingredients used/care to be taken during preparation of stocks. Sauces-White Sauce) Béchamel / Veloute) Brown Sauce (Espanola / Demiglace) & Derivatives from Sauces. Soups-Clear Soups-Broth, Puree Tomato, Vegetable Soups, Madras, Mulligatawny, Onion.
25	Project work / Industrial visit (optional)	
26	examination	

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

**Second Semester**

**Semester Code : CFV: SEM II**

<b>Week</b>	<b>Practical</b>	<b>Theory</b>
1-2	Preparation of preserves	Salads, Salad Dressings, Sandwiches and Canapes.
3-4	Preparation of Snacks, Pickles/ Preserve, Chutneys, Sauces, Raita etc.	Storage of food (elementary knowledge)
5	Preparation of Farinaceous Products (Spaghetti & Macroni)	Reshuffle.
6-7	Preparation of Simple Horsdoevr	Courses of Menu-Knowledge of Menu Planning, Recipe Writing & Standardization of Menu.
8-9	Special Dishes for Lunch/ Dinner/ Special Functions.	Invalid Cookery.
10-11	Preparation of Six Indian Sweets. Rasgulla Burfee, Balu Shahi, Halwas, Gulab Jamun, jalebi, Gujhias, Phirnee,	Portion Control/ Food Costing.
11-12	Preparation of various kinds of Vegetable. And Beverages.	Kitchen equipment-Portable and Static. Fuel
12-13	Preparation of Various kinds baked products.	Place of Hygiene in Catering Business.
14-15	Preparation of Various kinds as cakes, patties, pizza etc.	Need and importance of ' nutrition production.
16-17	Preparation of different kinds of north Indian food.	Basic Principles of FoodProcessing preservation.
18-19	Preparation of different kinds of south Indian food.	Pickles /Preserve & Chutneys.
20-21	Preparation of different kinds of Rajasthani and Gujrati foods. food.	Calculations- Food Cost/Inventory of stores.
22-23	Preparation of various kinds of vegetables, Eggs and mixes Vegetables.	Identification and Characteristics of selection of Vegetables, Eggs, Pulses & Potatoes
24	Preparation of different kinds of Italian Foods.	Buffet for special functions.
25	Revision	
26	Examination	

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

**LIST OF TOOLS & EQUIPMENT**

**A. TRAINEES TOOL KIT FOR 16 TRAINEES**

S.No.	Name of Articles	Specifications Quantity if any
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 165 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-	Roiling Pin and Rolling Base	02 Nos
21-	Cooker-1 Ltr/2 Ltr.	2-One each size
22-	Mandolin Grater	3 Nos
23-	Wooden Spatula	10 Nos
24-	Strainers-Conical/Strainers	7-3 and 4
25-	Perforated Spoon	As Required
26-	Steel Bowls- Small/Medium/Big	16each size



27-	Steel Slicer	16 Nos
28-	Steel Basin	05 Nos
29-	Steel Cuddle	16 Nos
30-	Colander	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 Each
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