

## Syllabus for FOOD PRODUCTION - COOK CUM HELPER

<b>Course Name</b>	<b>FOOD PRODUCTION - COOK CUM HELPER,V2</b>
<b>Course Code</b>	STC-THC/FOPR/3805, V2
<b>Level</b>	<b>3</b>
<b>Occupation</b>	COOK CUM HELPER
<b>Job Description</b>	Cook cum Helper is responsible for assisting in the preparation and cooking of a variety of dishes, ensuring adherence to quality and safety standards. Collaborating with the culinary team, they will contribute to a smooth and efficient kitchen operation by assisting, maintaining cleanliness and supporting the overall production process.
<b>Course Duration</b>	<b>Total Duration 390 Hrs (T-60, P-210, OJT-60 and ES-60)</b>
<b>Trainees' Entry Qualification</b>	Grade 10 OR Grade 8 with two year of (NTC/ NAC) after 8 <sup>th</sup> OR Grade 8 pass and pursuing continuous schooling in regular school with vocational subject OR 8th grade pass with 2 yrs relevant experience OR Previous relevant Qualification of NSQF Level 2 with one yr experience OR Previous relevant Qualification of NSQF Level 2.5 with 6 months experience
<b>Trainers Qualification</b>	Degree in Hotel Management/ Catering Technology from recognized university/ institution with one year experience in the relevant field. OR Diploma in Hotel Management/ Catering Technology from recognized board with two years experience in the relevant field. OR NTC/ NAC passed in the trade of "Food & Beverages Service Assistant" with three years experience in the relevant field.

**Structure of Course:**

<b>Module No.</b>	<b>Module name</b>	<b>Outcome</b>	<b>Compulsory/ Elective</b>	<b>Theory (Hrs)</b>	<b>Practical (Hrs)</b>	<b>Total (Hrs) [Multiple of 30]</b>
1	<b>Kitchen Hygiene and Safety in Food Service Operations</b>	Maintain hygiene and cleanliness of kitchen, kitchen equipment's and cooking utensils following safety precautions	<b>Compulsory</b>	10	20	30
2	<b>Basic Mise-en-place and Egg Preparation Techniques</b>	Perform basic Mise-en-place and basic preparation of eggs.	<b>Compulsory</b>	10	20	30
3	<b>Sauce and Soup Preparation with Fish</b>	Prepare basic sauce or soup and simple fish, poultry dishes	<b>Compulsory</b>	10	20	30

	<b>and Poultry Cooking</b>					
4	<b>Basic Baking Techniques for Bread, Cakes, and Cookies</b>	Prepare various simple breads, cakes and a cookie recipe.	<b>Compulsory</b>	10	20	30
5	<b>Lamb &amp; Pork Cutting Techniques</b>	Demonstrate various cutting techniques, including slicing, dicing and chopping of Lamb and Pork	<b>Compulsory</b>	10	20	30
6	<b>Regional Indian Menus with Simple Salad and Cold Dessert Preparations</b>	Prepare menus from different regions of India along with simple salad with salad dressings and cold dessert recipe.	<b>Compulsory</b>	10	20	30
7	<b>Hot Desserts, Indian Sweets and Continental Vegetable Delights</b>	Prepare and present hot dessert recipes, Indian dessert recipes, and simple continental vegetable recipes.	<b>Compulsory</b>	-	30	30
8	<b>Chinese Menu Creation and Bakery Recipe Integration</b>	Prepare a Chinese Menu along with a bakery recipe.	<b>Compulsory</b>	-	30	30
9	<b>French Menu Planning and Sorbet/Parfait Preparation</b>	Prepare a French menu along with a Sorbet or Parfait	<b>Compulsory</b>	-	30	30
10.	<b>OJT</b>	Work in real job situation with special emphasis on basic safety and hazards in this domain (OJT).	<b>Compulsory</b>	-	60	60
11.	<b>Employability Skill</b>	As per NCVET guided curriculum	<b>Compulsory</b>	60	--	60
<b>TOTAL</b>				<b>120</b>	<b>270</b>	<b>390</b>

**SYLLABUS:****Module 1: Kitchen Hygiene and Safety in Food Service Operations**

**Outcome:** Maintain hygiene and cleanliness of kitchen, kitchen equipment's and cooking utensils following safety precautions

**Theory Content:**

- Classifications, principles, equipment required, methods of cooking-boiling, roasting, poaching, braising, grilling, baking, roasting, broiling, stewing, sauteing, blanching steaming, micro-waving etc.
- Different types of the kitchen equipment, different types of special equipment, heat generating, refrigeration, kitchen machinery, storage tables, hand tools, weighing and measuring, pot wash, diagrams, uses, maintenance, criteria for selection.

**Practical Content:**

- Proper usage of a kitchen knife and hand tools.
- Understanding the usage of small equipment.
- Familiarization, identification of commonly used raw material.
- Basic hygiene practices to be observed in the kitchen.
- First aid for cuts & burns.
- Safety practices to be observed in the kitchen
- Demonstration of fire fighting for kitchen fires

**Tools & equipment:**

Cleaning materials, Scrub brushes, sanitizing solutions, Aprons, Hairnets cap, Gloves, Kitchen equipments, Refrigerator, Weighing machine, Gas stove with cylinders, Microwave, Microwave utensils, Cooking utensils, First aid kit, Fire extinguisher for kitchen, dustbin with cover

**Module 2: Basic Mise-en-place and Egg Preparation Techniques**

**Outcome:** Perform basic Mise-en-place and basic preparation of eggs.

**Theory Content:**

- Origin of the hotel industry.
- Importance of kitchen in Hotel & Catering establishments.
- Aims and objectives of Cooking.
- Classification of raw materials, preparation of ingredients.
- Methods of mixing foods, effect of heat on various foods, weighing and measure, texture of food, Culinary terms.

**Practical Content:**

- Basic preparations.
- Mise-en-place of all the basic preparations, stocks, egg preparations.
- General layout of the kitchen in various organizations

**Tools & equipment:**

Cleaning materials, Scrub brushes, sanitizing solutions, Aprons, Hairnets cap, Gloves, Kitchen equipments, Refrigerator, Weighing machine, Gas stove with cylinders, Microwave, Microwave utensils, Cooking utensils, First aid kit, Fire extinguisher for kitchen, dust bin with cover. Cutting tools, Cutting boards, Measuring cups and spoons, Mixing bowl, whisk and fork, egg separator, Different cookware, Baking dish. Stainer, Grater, Plates and serving tools.

**Module 3\_: Sauce and Soup Preparation with Fish and Poultry Cooking**

**Outcome :** Prepare basic sauce or soup simple fish, poultry dishes

**Theory Content:**

- **SOUPS:** Classification with examples, Basic recipes, Consommés, Garnishes and accompaniments.
- **SAUCES:** Classification of sauces, Recipes for mother sauces, Derivatives.  
**Fish Cookery:**
- Identification & classification of fish e.g. flat fish (Pomfret, Black Pomfret and Sole), Round fish (Surmai, Rawas, Mackerel), Shellfish (Clams, Mussels, Shrimps, Crabs, Lobsters), Cephalopods (Squid, Cuttle, Fish), Cuts of Fish e.g., Fillet, Darne, Troncon, Paupiette, Goujons.  
**Poultry:**
- Cuts of Poultry, Preparation and jointing of Chicken.

**Practical Content**

- Demonstration & preparation of basic mother sauces and 2-3 derivatives of each Béchamel, Espagnole, Tomato, Veloute, Hollandaise, Mayonnaise.
- Preparation of basic soups: Consommé, Cream, Puree, Scotch Broth, Minestrone, Veloute, Mulligatawny, French onion, oxtail, Bisque.

**Tools & equipment:**

Cleaning materials, Scrub brushes, sanitizing solutions, Aprons, Hairnets cap, Gloves, Kitchen equipments, Refrigerator, Weighing machine, Gas stove with cylinders, Microwave, Microwave utensils, Cooking utensils, First aid kit, Fire extinguisher for kitchen, dust bin with cover. Cutting tools, Cutting boards, Measuring cups and spoons, Mixing bowl, whisk and fork, egg separator, Different cookware, Baking dish. Stainer, Grater, Plates and serving tools.

**Module 4: Basic Baking Techniques for Bread, Cakes, and Cookies**

**Outcome:** Prepare various simple breads, cakes and a cookie recipe.

**Theory Content:**

- **SIMPLE BREADS:** Principles of bread making, Simple yeast breads, Role of each ingredient in bread making, Baking temperature and its importance
- **Cakes and Variations.** -Simple and enriched Cakes, recipes: Sponge, Genoise, Fatless, Swiss roll, Fruit Cake, Rich Cakes, Dundee, Madeira.
- Cookies and Biscuits with variations

**Practical Content:**

- Demonstration and Preparation of Simple and enriched bread, recipes: Bread Loaf (White and Brown), Bread Rolls (Various shapes), French Bread, Brioche.
- Demonstration and Preparation of Simple and enriched Cakes, recipes: Sponge, Genoise, Fatless, Swiss roll, Fruit Cake, Rich Cakes, Dundee, Madeira.
- Demonstration and Preparation of simple cookies like Nan Khatai, Golden Goodies, Melting moments, Swiss tart, Tri colour biscuits, Chocolate chip Cookies, Chocolate Cream Fingers, Bachelor Buttons.

**Tools & equipment:**

Cleaning materials, Scrub brushes, sanitizing solutions, Aprons, Hairnets cap, Gloves, Kitchen

equipments, Refrigerator, Weighing machine, Gas stove with cylinders, Microwave, Microwave utensils, Cooking utensils, First aid kit, Fire extinguisher for kitchen, dust bin with cover. Cutting tools, Cutting boards, Measuring cups and spoons, Mixing bowl, whisk and fork, egg separator, Different cookware, Baking dish. Stainer, Grater, Plates and serving tools. Spatula, Pastry cutter, Cookie cutters, Cooling racks, Pastry bags and tips, Bread knife, Cake tester, Oven mitts, pastry mat, Flour sifter.

### **Module 5: Lamb & Pork Cutting Techniques**

**Outcome:** Demonstrate various cutting techniques, including slicing, dicing and chopping of Lamb and Pork

#### **Theory Content:**

##### **Meat:**

- Identification of various cuts, Carcass demonstration of Lamb and Pork.

##### **CULINARY TERMS:**

- List of culinary (common and basic) terms, Explanation with examples.

##### **FRENCH:**

- La material de cuisine (The kitchen and its utensils). Hierarchy of kitchen personnel.
- Methods of cooking.

#### **Practical Content:**

- Preparation of Basic Cuts such as : Lamb and Pork Chops
- Tornado, Fillet, Steak and Escalope, Roast leg of Lamb, Stew.

#### **Tools & equipment:**

Cleaning materials, Scrub brushes, sanitizing solutions, Aprons, Hairnets cap, Gloves, Kitchen equipments, Refrigerator, Weighing machine, Gas stove with cylinders, Microwave, Microwave utensils, Cooking utensils, First aid kit, Fire extinguisher for kitchen, dust bin with cover. Cutting tools. Chef's knife, Boning knife, Cleaver, paring knife, Meat tenderizer, Meat mallet, butcher's saw, Kitchen shears, Storage container

### **Module 6: Regional Indian Menus with Simple Salad and Cold Dessert Preparations**

**Outcome:** Prepare menus from different regions of India along with simple salad with salad dressings and cold dessert recipe.

#### **Theory Content:**

- Spices used in Indian cookery
- Role of spices in Indian cookery
- Blending of spices and concept of masalas
- Different masalas used in Indian cookery
- Composition of different masalas, Varieties of masalas available in regional areas.
- Introduction to Regional Indian Cuisine.

#### **Practical Content:**

- To formulate 20 sets of menus from the following dishes and to include more dishes from the respective regions. Awadh, Bengal, Goa, Gujarat, Hyderabad.
- Salads – basic simple salads & dressings, Cole slaw, salade nicoise, Russian salad, beetroot salad, Potato salad, fruit salad, Carrot & celery waldorf salad
- To formulate 20 sets of menus from the following dishes and to include more dishes from the

respective regions. – Kashmiri, Maharashtra, Punjabi, Rajasthan, South India (Tamil Nadu, Karnataka, Kerala).

- Cold sweet – honeycomb mould, butterscotch sponge, coffee mousse, lemon sponge, trifle, blancmange, chocolate mousse, lemon soufflé.

#### **Tools & equipment:**

Cleaning materials, Scrub brushes, sanitizing solutions, Aprons, Hairnets cap, Gloves, Kitchen equipments, Refrigerator, Weighing machine, Gas stove with cylinders, Microwave, Microwave utensils, Cooking utensils, First aid kit, Fire extinguisher for kitchen, dust bin with cover.

#### **Module No:7 Hot Desserts, Indian Sweets and Continental Vegetable Delights**

**Outcome:** Prepare and present hot dessert recipes, Indian dessert recipes, simple continental vegetable recipes.

#### **Practical Content:**

- **Hot sweet** – bread & butter pudding, caramel custard, Albert pudding, Christmas pudding.
- **Indian sweets** – simple ones such as chicuti, gajjar halwa, kheer.
- **Vegetables:**
- **Boiled vegetables:** cabbage, cauliflower, beans,
- **Glazed vegetables:** carrot, radish, turnip,
- **Fried vegetables:** aubergines,
- **Stewed vegetables:** courgettis Provençale, baked beans, ratatouille,
- **Braised vegetables:** onion, leeks, cabbage
- **Types of Vegetables and cooking methods**
- **Vegetables:**
- **Boiled vegetables:** cabbage, cauliflower, beans,
- **Glazed vegetables:** carrot, radish, turnip,
- **Fried vegetables:** aubergines,
- **Stewed vegetables:** courgettis Provençale, baked beans, ratatouille,
- **Braised vegetables:** onion, leeks, cabbage

#### **Tools & equipment:**

Cleaning materials, Scrub brushes, sanitizing solutions, Aprons, Hairnets cap, Gloves, Kitchen equipments, Refrigerator, Weighing machine, Gas stove with cylinders, Microwave, Microwave utensils, Cooking utensils, First aid kit, Fire extinguisher for kitchen, dust bin with cover. Cutting tools. Chef's knife, Boning knife, Cleaver, paring knife, Meat tenderizer, Meat mallet, butcher's saw, Kitchen shears, Storage container

#### **Module : 8\_Chinese Menu Creation and Bakery Recipe Integration**

**Outcome:** Prepare a Chinese Menu along with a bakery recipe.

#### **Practical Content:**

- Preparation of Chinese recipes like - Prawn Ball Soup ,Fried Wantons,Sweet& Sour Pork, Hakka Noddles, Hot & Sour soup, Beans Sichwan, Stir Fried Chicken & Peppers, Chinese Fried Rice.
- DEMONSTRATION OF Galantines, Pate
- Demonstration of-Decorated Cakes, Gateaux

#### **Tools & equipment:**

Cleaning materials, Scrub brushes, sanitizing solutions, Aprons, Hairnets cap, Gloves, Kitchen equipment's, Refrigerator, Weighing machine, Gas stove with cylinders, Microwave, Microwave utensils, Cooking utensils, First aid kit, Fire extinguisher for kitchen, dust bin with cover.

#### **Module 9: French Menu Planning and Sorbet/Parfait Preparation**

**Outcome:** Prepare a French menu along with a Sorbet or Parfait.

**Practical Content:**

- Demonstration of French menus - Bisque D'écrevisse
- Escalope De Veauviennoise
- Pommes Batailles, Courge Provençale Epinards au Gratin, Duchesse Nantua Poulet Maryland, Croquette Potatoes, Salade Niçoise, Brown Bread, Pâte Des Pommes.
- Prepare - Sorbets, Parfaits, Hot/Cold Desserts

**Tools & equipment:**

Cleaning materials, Scrub brushes, sanitizing solutions, Aprons, Hairnets cap, Gloves, Kitchen equipments, Refrigerator, Weighing machine, Gas stove with cylinders, Microwave, Microwave utensils, Cooking utensils, First aid kit, Fire extinguisher for kitchen, dust bin with cover.

**Module Name : OJT**

**Outcome:** Work in real job situation with special emphasis on basic safety and hazards in this domain

**Practical Content:**

Assessor will check report prepared for this component of Practical training of the course and assess whether competency has been developed to work in the real job situation with special emphasis on basic safety and hazards in this domain. (The trainee is expected to undertake work in actual workplace under any supervisor / contractor for **60 Hours.**)

**Module Name : Employability Skills (60 Hrs)**

**Key Learning Outcomes**

**Introduction to Employability Skills**

Duration: 1.5 Hours

After completing this programme, participants will be able to:

1. Discuss the Employability Skills required for jobs in various industries
2. List different learning and employability related GOI and private portals and their usage

**Constitutional values - Citizenship**

Duration: 1.5 Hours

3. Explain the constitutional values, including civic rights and duties, citizenship, responsibility towards society and personal values and ethics such as honesty, integrity, caring and respecting others that are required to become a responsible citizen
4. Show how to practice different environmentally sustainable practices.

**Becoming a Professional in the 21st Century**

Duration: 2.5 Hours

5. Discuss importance of relevant 21st century skills.
6. Exhibit 21st century skills like Self-Awareness, Behavior Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn etc. in personal or professional life.

7. Describe the benefits of continuous learning.

### **Basic English Skills**

Duration: 10 Hours

8. Show how to use basic English sentences for everyday conversation in different contexts, in person and over the telephone
9. Read and interpret text written in basic English
10. Write a short note/paragraph / letter/e -mail using basic English

### **Career Development & Goal Setting**

Duration: 2 Hours

11. Create a career development plan with well-defined short- and long-term goals

### **Communication Skills**

Duration: 5 Hours

12. Demonstrate how to communicate effectively using verbal and nonverbal communication etiquette.
13. Explain the importance of active listening for effective communication
14. Discuss the significance of working collaboratively with others in a team

### **Diversity & Inclusion**

Duration: 2.5 Hours

15. Demonstrate how to behave, communicate, and conduct oneself appropriately with all genders and PwD
16. Discuss the significance of escalating sexual harassment issues as per POSH act.

### **Financial and Legal Literacy**

Duration: 5 Hours

17. Outline the importance of selecting the right financial institution, product, and service
18. Demonstrate how to carry out offline and online financial transactions, safely and securely
19. List the common components of salary and compute income, expenditure, taxes, investments etc.
20. Discuss the legal rights, laws, and aids

### **Essential Digital Skills**

Duration: 10 Hours

21. Describe the role of digital technology in today's life
22. Demonstrate how to operate digital devices and use the associated applications and features, safely and securely
23. Discuss the significance of displaying responsible online behavior while browsing, using various social media platforms, e-mails, etc., safely and securely
24. Create sample word documents, excel sheets and presentations using basic features
25. utilize virtual collaboration tools to work effectively

### **Entrepreneurship**

Duration: 7 Hours

26. Explain the types of entrepreneurship and enterprises
27. Discuss how to identify opportunities for potential business, sources of funding and associated financial and legal risks with its mitigation plan
28. Describe the 4Ps of Marketing-Product, Price, Place and Promotion and apply them as per requirement
29. Create a sample business plan, for the selected business opportunity

### **Customer Service**

Duration: 5 Hours

30. Describe the significance of analyzing different types and needs of customers
31. Explain the significance of identifying customer needs and responding to them in a professional manner.
32. Discuss the significance of maintaining hygiene and dressing appropriately

**Getting Ready for apprenticeship & Jobs**

Duration: 8 Hours

33. Create a professional Curriculum Vitae (CV)
34. Use various offline and online job search sources such as employment exchanges, recruitment agencies, and job portals respectively
35. Discuss the significance of maintaining hygiene and confidence during an interview
36. Perform a mock interview
37. List the steps for searching and registering for apprenticeship opportunities

**Learning Outcome–Assessment Criteria**

Module No.	Outcome	Assessment Criteria
1	Maintain hygiene and cleanliness of kitchen, kitchen equipment's and cooking utensils following safety precautions	<p><b>After completion of this module students will be able to:</b></p> <p>1.1 Explain different methods of cooking like boiling, broiling and braising</p> <p>1.2 Identify and Select different types of kitchen equipment like pans. OTG, Boilers, Salamander</p> <p>1.3 Demonstrate Proper usage of a kitchen knife and hand tools.</p> <p>1.4 Exhibit first aid practices</p>
2	Perform basic Mise-en-place and basic preparation of eggs.	<p><b>After completion of this module students will be able to:</b></p> <p>2.1 Enlist the aims and objectives of Cooking.</p> <p>2.2 Classify raw materials preparations for different dishes like vegetables, Fish and Meat</p> <p>3.3 Demonstrate basic preparations of egg dishes</p> <p>4.4 Memorize and write the culinary terms</p>
3	Prepare basic sauce or soup and simple fish, poultry dishes	<p><b>After completion of this module students will be able to:</b></p> <p>3.1 Classify soups with examples</p> <p>3.2 Prepare different types of soup like minestrone, chowder etc.</p> <p>3.3 Prepare different types of fish dishes like curry, bhapa, boil, poach</p> <p>3.4 Prepare different types of poultry items like roast grill, curry</p> <p>3.5 Classify and prepare sauces like Tomato, Bechamel, Velouté</p>
4	Prepare various simple breads, cakes and a cookie recipe.	<p><b>After completion of this module students will be able to:</b></p> <p>4.1 List principles of bread making and role of each ingredient</p> <p>4.2 Enumerate different types of cake like Pound Cake, Red Velvet Cake, Carrot Cake, Sponge Cake Genoise Cake, Chiffon Cake, Angel Food Cake</p> <p>4.3 Prepare different types of cakes like Pound Cake, Red Velvet Cake, Carrot Cake, Sponge Cake Genoise Cake, Chiffon Cake, Angel Food Cake</p> <p>4.4 Prepare different types of breads Baguette, Brioche Bread, Focaccia, Multigrain, Pita, Rye Sourdough</p>
5	Demonstrate various cutting techniques, including slicing, dicing and chopping of Lamb and Pork	<p><b>After completion of this module students will be able to:</b></p> <p>5.1 Identify various cuts of lamb and Pork</p>

Module No.	Outcome	Assessment Criteria
		5.2 Prepare a list of culinary (common and basic) terms, with examples. 5.3 Draw hierarchy of kitchen personnel 5.4 Cook basic dishes of Lamb and Pork
6	Prepare menus from different regions of India along with simple salad with salad dressings and cold dessert recipe.	<b>After completion of this module students will be able to:</b> 6.1 List Spices used in Indian cookery 6.2 Explain role of spices in Indian cookery 6.3 Explain the composition of different masalas like Mustard seeds, Cardamom, Turmeric, Red Chilli Powder, Ground Coriander Powder, Course Garam Masala 6.4 Prepare different types of Salads with dressing like Ranch dressing, Vinaigrette dressing, Italian dressing, Russian dressing, Honey mustard dressing Caesar dressing 6.5 Prepare different types of cold sweets like Ice Cream, Custard, SoftServe, Frozen Yogurt.
7	Prepare and present hot dessert recipes, Indian dessert recipes, and simple continental vegetable recipes.	<b>After completion of this module students will be able to:</b> 7.1 Prepare recipe for Hot sweet – bread & butter pudding, caramel custard, Albert pudding, Christmas pudding. 7.2 Prepare recipe for Indian sweets – simple ones such as chicuti, gajjar halwa, kheer 7.3 Identify different vegetables and their cooking methods for Indian Dishes. 7.4 Demonstrate preparing vegetable dishes like Hyderabad Baingan, Lauki Ki Yakhni, Kathal Ki Sabzi, BharwanTinda, PalakBhurji, Masaledar Gobi Undhiyu 7.5 Classify vegetables 7.6 Demonstrate the procedure of cooking different types of vegetable dishes like <ul style="list-style-type: none"> <li>• Asparagus Bruschetta ( Microwave Recipe)</li> <li>• Aubergine Au Gratin, Diabetic Friendly Recipe</li> </ul> 7.7 Baked Kidney Beans with Alfredo Sauce 7.8 Baked Noodles with Spinach and Yoghurt 7.9 Baked Pesto Pasta 7.10 Baked Rice with Corn Curry 7.11 Identify the cooking method of vegetables for continental cuisine 7.12 Prepare a continental menu with vegetable

Module No.	Outcome	Assessment Criteria
		dishes.
8	Prepare a Chinese Menu along with a bakery recipe.	<p><b>After completion of this module students will be able to:</b></p> <p>8.1 Demonstrate Galantines Pate</p> <p>8.2 Prepare recipe of different types of soup</p> <p>8.3 Demonstrate the Cooking procedure of different types of noodles and rice Chicken Fried Rice, Shrimp Fried Rice, Lighter Fried Rice, Almost Classic Pork Fried Rice, Fried Rice &amp; Sweet Soy Sauce, Pork Fried Rice and Snow Pea, Shanghai Scallion Oil Noodle (Cong You Ban Mian), Bacon Pan Fried Noodles and Real Deal Sesame Noodles</p> <p>8.4 Cook different types of wantons like Potstickers. Potstickers Boiled Dumplings Xiao Long Bao (Soup Dumplings) Sheng Jian Bao (Pan-Fried Soup Dumplings) Wontons Har Gow</p> <p>8.5 Cook different types of vegetable dishes like <u>Chinese Broccoli with Garlic Sauce</u> <u>Chinese Cucumber Salad</u> <u>Tofu and Broccoli</u> <u>Sichuan Green Beans</u></p>
9	Prepare a French menu along with a Sorbet or Parfait	<p><b>After completion of this module students will be able to:</b></p> <p>9.1 Demonstrate the preparation of French menus</p> <p>9.2 Compile a French classical menu</p> <p>9.3 Identify glassware for sorbet</p> <p>9.4 Preparation of Sorbet and Parfait</p>

SL No.	Name of the Tools and Equipment	Quantity
1	Steel Almirah	2
2	Aluminium Dekchi No. 1	6
3	Aluminium Dekchi No. 2	2
4	Aluminium Dekchi No.3	3
5	Aluminium Dekchi No. 4	6
6	Whisk	16
7	Portion Dish No. 2	10
8	Rolling Pin (Small)	7
9	Rolling Pin (Big)	1
10	Wooden Spatula	26
11	Aluminium Tray(small/Big)	43
12	Steel Dabu Ladle	18
13	Tawa	9
14	Saucepan	13
15	Frying Pan	11
16	Wok	10
17	Steel Dekchi	22
18	Brass Dekchi	1
19	Black Full Plate	4
20	Black Quarter Plate	4
21	White Full Plate	4
22	White Quarter Plate	4
23	White Square Full Plate	4
24	White Square Quarter Plate	6
25	White Round Full Plate	6
26	White Round Quarter Plate	5
27	White Oval Full Plate	2
28	White Oval Quarter Plate	1
29	Soup Bowl	0
30	Black Bowl	5
31	White Bowl No. 1	3
32	Consomme Bowl	1

<b>SL No.</b>	<b>Name of the Tools and Equipment</b>	<b>Quantity</b>
33	Perforated Spoon	15
34	Steel Spatula	7
35	Chopping Board	9
36	Knives	16
37	Baking Dish	2
38	Steel Tray	2
39	Small Round Mould	94
40	Weighing Scale	1
41	Long 3 Rack Table	18
42	Small 2 Rack Table	0
43	Service Table	3
44	Tandoor	3
45	Salamander	2
46	Gas Range (Two Burner)	7
47	Gas Range (Four Burner)	5
48	Grill	1
49	Mixing Machine(Table Top)	1
50	Small Table 2/3 Rack	7
51	Deep Sink	7
52	Washing Bay Tap	2
53	Fridge	2
54	Steel Bowl (Small)	30
55	Pasta Machine	1
56	Coconut Scrapper	1
57	Pressure Cooker	1
58	Lunch Plate	30
59	Grater	3
60	Kadai	11
61	Collander	12
62	Strainer	12
63	Chinois	2
64	Sieve	2
65	Dekchi Lid	13

SL No.	Name of the Tools and Equipment	Quantity
66	Steel Lid	17
67	Sauce/Soup Ladle	1
68	Mallet	1
69	Steel Plate (Big)	6
70	Sizzler Tray	2
71	Pizza Cutter	3
72	Can Opener	1
73	Peeler	10
74	Skewer	26
75	Skewer Nag Nagin	3 SET
76	Steel Gamla	2
77	Steel Lid (Medium)	18
78	Brass Handi with Lid	1
79	Iron Chanta (Big)	3
80	Metal Skewer	0
81	Kalai Bowl	6
82	Kalai Oil Measure	2
83	Funnel	1
84	Potato Masher	1
85	Steel Mould	0
86	Silicon Mat	2
87	Electronic Weighing Machine	1
88	Doughnet Cutter	1
89	Cookie Cutter	3
90	Break Knife	1
91	Comb	1
92	Scraper	2
93	Tawa (Brass)	2
94	Turn Table	1
95	Heart Shaped Cake Mould	1
96	Porcelain Tray	1
97	Vegetable Slicer	1
98	Pallet Knife	20

SL No.	Name of the Tools and Equipment	Quantity
99	Tong	1
100	Round Cake Mould	10
101	Square Cake Mould	10
102	Icing Bag	16
103	Small Nozzle	56
104	Long Nozzle	10
105	Crème Roll Mould	12
106	Large Pallet Knife	1
107	Steamer	1
108	Lime Squeezer	1
109	Egg Slicer	0
110	Hand Whisk	1
111	Muffin Tray	2
112	Baking Oven (Double Deck)	1
113	Planetary Mixture	1
114	Trolley	2
115	Hot Plate	1
116	Chinese Range	1
117	Silicon Spatula	2
118	Steel Serving Bowl	6
119	Steel Dip Bowl	9
120	Spray Gun	4
121	Baking Gloves	1 pair
122	Hanging Basket	1
123	Nirlep Taveta / Tart Mould midium	10
124	Sauce Cup	0
125	FLIPPER / Square Trivat	1
126	Basket	2
127	Mixer Griender	1
128	Fudent tool	1
129	Rose pin	1
130	Perforated spoon pin boondi	1
131	Blow torch	1

SL No.	Name of the Tools and Equipment	Quantity
132	Tart Mould Big	10
133	Fan	11
134	Light	24
135	Camera	3
136	Wooden Chair	1

### Marks Distribution

Outcome	Outcome Code	Total Th Marks	Total Pr Marks
Maintain hygiene and cleanliness of kitchen, kitchen equipment's and cooking utensils following safety precautions	THC/3805/OC1	20	60
Perform basic Mise-en-place and basic preparation of eggs.	THC/3805/OC2	20	70
Prepare basic sauce or soup and simple fish, poultry dishes	THC/3805/OC3	30	70
Prepare various simple breads, cakes and a cookie recipe.	THC/3805/OC4	30	70
Demonstrate various cutting techniques, including slicing, dicing and chopping of Lamb and Pork	THC/3805/OC5	20	70
Prepare menus from different regions of India along with simple salad with salad dressings and cold dessert recipe.	THC/3805/OC6	30	70
Prepare and present hot dessert recipes, Indian dessert recipes, and simple continental vegetable recipes.	THC/3805/OC7	0	80
Prepare a Chinese Menu along with a bakery recipe.	THC/3805/OC8	0	80
Prepare a French menu along with a Sorbet or Parfait	THC/3805/OC9	0	80
Work in real job situation with special emphasis on basic safety and hazards in this domain (OJT).	THC/3805/OC10	0	150
Employability Skill-60 Hrs	DGT/VSQ/N0102	50	0