



**Technical Examinations Board, Gujarat State,
Gandhinagar**

FOOD PRODUCTION

Title	66: Food Production
Level	Trade Certificate
Course Duration	One Year (full time)
Entry Qualification	S. S. C. Pass or Equivalent
With Effect from	June 2023

Teaching Scheme:

Sub Code	Subject Name	Teaching Scheme		Examination Scheme				Term Work Marks	Total Marks
		Theory	Practical	Theory Marks	Hrs.	Practical Marks	Hrs.		
6610	Food Production Patisseries	06	12	100	3	200	03	50	350
6620	Food Science & Nutrition	04	04	100	3	-	-	50	150
6630	Hotel Communication	02	04	50	2	-	-	100	150
6640	On the Job Training	-	-	-	-	-	-	100	100
6650	Project	-	-	-	-	-	-	100	100
Total		12	20	250	08	200	06	400	850

Total Week = 32

Total Teaching slot/Week = 32

Theory Periods = 12

Practical Periods = 20

Remarks

22 weeks at institute. 10 weeks on job industrial training in a hotel specified by the principal of the institute who will give the marks of "On the Job training".

66: FOOD PRODUCTION

Course Objectives:

- To develop an understanding regarding the basic knowledge of history food and Cooking, skills in of cooking and the process of western and Chinese cooking, the standard recipes, time, and temperature, portion, size cost, etc
- To develop an understanding on the knowledge of Indian cooking, expose students to the working of bakery and baking products
- To develop the knowledge the basic of advance cookery and banqueting.
- To develop and understanding regarding the importance of food science in the hotel industry.
- To develop ability to plan the therapeutic for the guest with various health problems
- To develop and understanding regarding the importance of English as language in Hospitality Industry, Communication skills in particular oral communication, comprehension ability and of writing strategies in both literary and commercial situations.
- To create awareness among the students, the importance of FRENCH In their Profession.
- To understand recall and be able to use the common hotel management related terminologies.

Course Subjects:

Sr. No	Sub Code	Subject Name	Theory in Hrs	Practical in Hrs
1	6610	Food Production Patisseries	132	264
2	6620	Food Science & Nutrition	88	88
3	6630	Hotel Communication	44	88
4	6640	On The Job Training	10 weeks(480Hrs)	
5	6650	Project		--
		Total	264	440

6610 : FOOD PRODUCTION AND PATTISARIES	
Unit-1	Introduction
1.1	History of culinary. Aims and Objects of cooking Classification and categorization of raw material a) Dry b) Condiments and spices c) Kitchen organization and hierarchy. Role and responsibilities of each member. d) Kitchen and Bakery equipment and tools.
Unit-2	Ingredients And Their Preparation.
2.1	Weight and volume equivalent
2.2	Mis-en-place, Method of mixing
2.3	Important culinary terms. Kitchen terminology, Food storage
2.4	Method of cooking and various tools used in cooking.
Unit-3	Stocks Soups And Sauces.
3.1	Stock, Types of Stocks.
3.2	Soup and their preparation and national soups.
3.3	Sauces and Derivatives and their preparation. Hot & Cold.
Unit-4	Basic Cuts Of Meat/ Lamb/ Poultry/ Fish/ Vegetable Etc.
Unit-5	Breakfast Cooking
5.1	Types: Indian and continental Importance of Mis-en-place, Preparation, egg, cereal, waffles, pancakes, toasts, breads, meat, potatoes, India breakfast dishes.
Unit-6	Indian Cookery
6.1	Indian breads, Indian snacks, Indian cookery- provincial, Indian spices- their uses.
6.2	Tandoor. Dum pukth. Barbeque. Menu planning.
Unit-7	Food Management
7.1	Standardization of recipes, Food costing.
7.2	Convenience Foods, Rechauffe Cooking
7.3	Invalid Cookery, Farinaceous Cookery
7.4	Larder Organization, Garde Manger, Forcemeat
Unit-8	Principles Of Bakery
8.1	Raw materials used in bakery and raising agents
8.2	Ingredients and its function

8.3	Storages and handling
Unit-9	Composition Of Dough For Various Bakery Items
9.1	Pastry dough, Quick bread dough, Yeast bread and rolls, Indian bread dough, Fillings, Cakes and basic faults in cake making
Unit-10	Basic Decorative Items
10.1	Jelly fillings, frostings and toppings, Chocolates and fudges, Gelatin
Unit-11	Quality Kitchen
11.1	Quality cooking, Special methods of cooking
11.2	Salads, Types of salads, Salads dressing
11.3	Cheese, Compound sauces, Compound butter.
11.4	Beverages, Food and their garnishes, Sandwiches.
Note	Three Periodic Tests Of One Hour Each.

6620 : FOOD SCIENCE AND NUTRITION

Unit-1	Fundamentals of nutrition
Unit-2	Classification of raw material
Unit-3	Effect of heat.
Unit-4	Menu planning
Unit-5	Therapeutic menu planning: Fever/ Cold/ Allergy/ Asthma
Unit-6	Food preservation.
Unit-7	Food Additives & Leavening Agents
Unit-8	Adulteration
Unit-9	Dietetics
9.1	Introduction to food Micro- Biology. It's importance in relation to food handling, preparation and service.
9.2	Beneficial effects of bacteria in the preparation of yoghurt (curd), cheese, pickles, and other food commodities such as coffee and cocoa. Harmful effects of bacteria: food spoilage, poisoning, infection.
9.3	Yeast: Morphology- size shape and cell structure, chemical changes brought about by yeast cells, nutritive value of yeast, types of yeast, functioning qualities of yeast.
9.4	Moulds : morphology; growth factors Bacterial effect- cheese making antibiotics Harmful effect , prevention and control of moulds
9.5	Use of disinfectants, sterilization and pasteurization. Preservatives used in food industry vinegar- preparation, properties and uses.
Unit-10	Hygiene & Sanitation

10.1	Personal Hygiene
10.2	Hygiene in kitchen
10.3	Hygiene in store
10.4	Food contamination
10.5	Dishwashing and garbage disposal.
Note	Three periodic tests: assignments on application of knowledge going in the subject:

6630 : HOTEL COMMUNICATION	
Unit-1	Grammar
1.1	Subject, predicate, noun-pronoun, verb, article, composition, parts of speech active & passive voice, figures of speech phrase, clause, sentences & synthesis, precise, comprehensions. Common errors.
Unit-2	Business Communication
2.1	Spelling, Punctuation, Formation, Paraphrasing, Letter Writing.
Unit-3	Concept Of Communication
3.1	Definition, meaning, scope, function & purpose of communication.
Unit-4	Elements Of Communication
4.1	Sender, message, treatment, channels, receiver, role of sender & receiver.
Unit-5	Types Of Communication
5.1	Direct & indirect communication, verbal & non-verbal communication, clarity in communication, techniques of communication, sensitivity, observation, empathy
5.2	Quest for knowledge, feedback, barriers to communication, predisposition, limited perspective, lack of knowledge, lack of appreciation, physical state of mind.
Unit-6	Sales Promotion
6.1	Importance & Technique: Information of facilities available in house, comparison with other hotels, justification of non-availability, house count, room occupancy.
Unit-7	Handling Emergencies
7.1	Types of emergencies, first aid, fire protection.
Unit-8	First Aid & Fire Protection
8.1	Wounds & cuts, Bandage & types of knot, respiration, first aid to fracture, Asphyxia, Food positioning,

8.2	Fire Protection. Definitions & importance & basic rules Roles of the first aider and the first aid kit.
Note	Three periodic tests, monthly class assignments

6640 : On the Job Training

Student should maintain a logbook the training & meeting a daily even their in. They should also report and problem found by them & how did they overcome the same.

6650 : Project

The student will be requested to identify one problem in any given area of the specialization study in detail & come up with the functional suggestions (as per the opinion of the student) They should submit a written report of the problems, process of identification, study process & minimum (30 typed pages)

Suggested List of Practical's

Sr. No	Practical Category
	FOOD PRODUCTION AND PATTISARIES
1	BAKERY Bread Rolls, Coffee Bavarois, Chocolate Mousse, Melting Moments, Genoise, Éclair Au Chocolate, Golden Guddies, Souffle, Cookies, Peaunt Macaroons, Chelsea Buns, Diplomate Pudding, Glaze Icing, Pineapple Pastry, Fruit Cake, Fudge Icing, Burger Buns, Pizza Sheets, Doughnuts, Honey Biscuits, Black Forest Pastry, Butter Icing, Fruit Conde, Butter Cream Icing, Muffins, Swiss Rolls, Shortcrust Pastry, Jam Tarts, Chocolate Tarts, Apple Pie, Pie Pastry, Nankhatai, Eggless Cake, Bird's Nest Cookies, Danish Pastry, Walnut Fudge, Creamy Caramel, Butter Scotch Flan, Jam Turnover, Ginger Biscuits, Walnut Coffee Sandwich, Fruit Gateaux, Vinegar Cake, Pineapple Upside Down Cake
2	INDIAN CUISINE: (REGIONAL) KASHMIR a. Subut pahari mirch b. Khubani c. Sukha adrakwala murgh d. Kabuli Chana aur chawal ka pulao
3	Punjab (A) Hare Matar Ke Koftewali Kadhi/ Pakora (B) Adrak Ka Shorba (C) Mewawala Sabut Murgh (D) Aloo Ghobhi Ke Parathe (E) Phirni
4	DELHI (A) Aloo Pudine Ka Raita (B) Shahi Shorba (C) Sagwala Gosht (D) Zaffrani Pulav
5	UTTER PRADESH (A) Bhindi Massale Wali (B) Nargisi Salan (C) Sagwala Gosht (D) Badam Kajju Or Piste Ki Kachori

6	<p>RAJASHTHAN</p> <p>(A) Rajashthani Dal Bati. (B) Gatte Ki Sabji (C) Jaipuri Mewa Pulao (D) Moong Dal Ka Marwari Halwa (E) Ghewar</p>
7	<p>BENGAL</p> <p>(A) Sukto (B) Cholar Dal (C) Jhinga Malai Curry (D) Rasgulla (E) Sondesh (F) Machar Jhol</p>
8	<p>GUJARAT</p> <p>(A) Makai Malai Ni Sabji (B) Bataka Ni Sukhi Sabji (C) Gujarati Kadi (D) Junagadhi roti kebab</p>
9	<p>MAHARASHTRA</p> <p>(A) Tamatar Ka Jeerawala Sar (B) Puran Poli (C) Makki Ka Sanja (D) Aurangabadi methi bharwan murgh</p>
10	<p>GOA</p> <p>(A) Chiken Vindaloo (B) Trilocha veg. c. Jhinga masala pav</p>
11	<p>BASIC GRAVIES:</p> <p>(A) Yellow Gravy (B) Makhni/ Red/ Tomato Gravy (C) Brown Gravy (D) Green Gravy (E) White Gravy</p>
12	<p>TANDOOR</p> <p>(A) Tandoori Murgh (B) Murgh Tikka (C) Murgh Reshmi Kebab (D) Kasturi Kebab (E) Boti Kebab (F) Tangdi Kebab (G) Vegetable Seekh Kebab (H) Shikhampuri Kebab (I) Panner Tikka (J) Tandoori Pomfret (K) Naan (L) Tandoori Roti (M) Lacchedar Paratha (N) Kabuli Naan (O) Masala Kulcha (P) Paneer Naan (Q) Paneer Kulcha (R) Missi Roti</p>
13	<p>HANDI.</p> <p>(A) Murgh Navratan (B) Handi Biryani (C) Kachhi Mirch Gosht (D) Methi Murgh</p>
14	<p>KADDAHI</p> <p>(A) Kadahi Jhinga (B) Kadahi Choley (C) Dal Kabila (D) Makkai Kumbh Masala</p>
15	<p>PULAO/ROTI/RICE</p> <p>(A) Mix Veg. Pulav (B) Peas Pulav (C) Nut Pulav (D) Steamed Rice (E) Jeera Rice (F) Sheermal (G) Kerala Paratha (H) Bhatura (I) Varqui Paratha (J) Aloo Paratha</p>
16	<p>DUM PUKTH</p> <p>a. Gulnar jalpari b. Khuroose –e potli c. Zaqand –e- kebabi d. Subz gosht e. Phaldari kofta f. Ahd- e-changezi g. Badim jaan</p>
17	<p>ADVANCE CUISINE</p> <p>Germany</p> <p>a. Kartoffel suppe b. Mackrel in Ragout c. Fish balls with spinach c. Apple cinnamon biscuit Tart</p>
18	<p>Spain</p> <p>a. Gazpacho b. Spanish roe omelette c. Tortillas d. Sardines Fritos</p>

19	Italy a. Chicken tartlets b. Haricot bean soup c. Zuppa Paradiso c. Noodles with tuna sauce
20	Chicken Risotto Chicken as served in Rome; Amaretti; Zabiglione
21	U.S.S.R a. Studen; Caucasian salad; b. Armenia soup c. Baked fish in sour cream sauce
22	Holland a. Spinaize Soup; b. Hotch-pot flamande; Gestofide flan
23	Scandinavia a. Grapefruit with shrimps; Chicken salad b. Danish parsley chicken c. spring soup d. Chocolate chiffon pudding
24	Portugal a. Lobster a portuguesa b. Tomatoes with sardine stuffing c. Pudim de noses d. Saurbraten.
25	America a. Tomato juice cocktail b. Lobster ala king c. Apple crisp d. Waldrof salad
26	Greece a. Soupa Avgolemono b. Greek béchamel c. Chicken pilaf d. Tazazki
27	Turki a. Wedding soup b. Braised kebab c. Dolmas d. Turkish coffee
28	China a. Sweet corn and chicken soup b. Chicken noodle soup c. Egg drop spinach soup d. Hot & sour soup e. Brinjal in garlic sauce f. Mandarin fish g. Sweet & sour fish h. Port fitters i. Deep fried spring chicken j. Sweet and sour chicken k. Chicken shred with chilli l. Chicken pineapple m. Hakka noodles n. Chop Sue o. American chop sue p. Chinese fried rice.
29	Japan a. Tamago suiono b. Tempura c. Suki yaki
30	Burma a. Chicken khawsue b. Tamarind lethoka c. Mon kya lapped c. Lathok
31	Sri Lanka a. Senni sambal b. Mulligatawny c. Prawn babun c. Kalu dodal
32	Indonesia a. Ajam dalam kelapa b. Tahitian chicken sauté c. Adobo c. Aja Dijabe
33	Romania a. Poulet sauté roumanie b. Poulet sauté princess
	Students will be adjudged for the following points Personal grooming, work plan & indenting, work process and product cleaning journal, class participation.
	FOOD SCIENCE

1	Food preservation science- changes during freezing, thawing, heat
2	Preservation – Smoke drying
3	Preservation –Freeze drying
4	Therapeutic menu planning.
5	Hypertension menu planning.
6	Diabetes low sodium
7	Diabetes low calories

Reference Books:

1. Microbiology: : Joshua A.K.
2. Thangam Philip. Modern Cookery Vol. I & II , Larousse Gastronomy
3. Sanitation for food service workers- RICHARDSON T.M & Nicodomus
4. Food Microbiology- Freizer W.C./Wstheff D.C.
5. Microbiology of food & food processing – Mickerson
6. Managing food HYGIENE By Nicolas Johns
7. The food hygiene handbook – Richard A.S. Orener.
8. Food science by B.Srilakshmi

Subject Course Committee

Sr. No	Name	Designation & Address
1	Shri Rishi Kashyap	Principal, GIHM, Vadodara
2	Shri Abhay Raghav	GIHM, Vadodara
3	Shri Venkatesh Sharma	GIHM, Vadodara

Invited Experts

Sr. No	Name	Designation & Address
1	Shri R. M. Gohil	Principal, GTHS, Ahmedabad
2	Shri R. K. Jethwa	Principal, GTHS, Vadodara