

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.**

| <b>S.No.</b> | <b>Name<br/>Shri/Shrimati</b> | <b>Designation</b>                   | <b>Address</b>  |
|--------------|-------------------------------|--------------------------------------|---|
| 1.           | Deepankar Mallick             | Director, Chairman                   | ATI Kanpur  |
| 2.           | Anil kumar                    | it. Director                         | ATI-EPI Dehradun  |
| 3.           | R.C.Pandey                    | Principal                            | Government Institute of<br>Hotel Management and<br>Nutrient, Dehradun |
| 4.           | Magan Bhandari                | F&B Manager                          | Hotel Great value, Rajpur<br>Road, Dehradun                           |
| 5.           | Neena Sharma                  | Director                             | Synergy Consultant 35-<br>Subash Road, Dehradun                       |
|              | Ajay Mehta                    | . Director                           | Designed life skill, old<br>survey Road, Dehradun                     |
| 7.           | Ravindra Mohan Kali           | State Secretary, Scout<br>& Guide    | 55 - Rajpur Road,<br>Dehradun   |
| 8.           | S.K. Suri                     | Manager                              | New India Corporate<br>House, Dehradun                                |
| 9.           | Prithive Adhikari             | Instructor, Tour &<br>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,<br>Mussoorie                                      |
| 13.          | Satybir Singh                 | Administrative officer               | L.B.S.N.A. Mussoorie  |
| 14.          | Sanjay Gusain                 | In charge, Bakery &<br>Confectionary | New Taj Institute of Hotel<br>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 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,<br>Joint Director of Training           | CSTARI, Kolkata-91                             | Member         |
| 4.             | L.K. Mukherjee,<br>Deputy Director of Training            | CSTARI, Kolkata-91                             | Member         |
| 5.             | Ashoke Rarhi,<br>Deputy Director of Training              | ATI-EPI, Dehradun                              | Member         |
| 6.             | N. Nath,<br>Assistant Director of Training                | CSTARI, Kolkata-91                             | Member         |
| 7.             | S. Srinivasu,<br>Assistant Director of Training           | ATI-EPI, Hyderabad-13                          | Member         |
| 8.             | Sharanappa,<br>Assistant Director of Training             | ATI-EPI, Hyderabad-13                          | Member         |
| 9.             | Ramakrishne Gowda,<br>Assistant Director of Training      | FTI, Bangalore                                 | Member         |
| 10.            | Goutam Das Modak,<br>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,<br>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 10<sup>th</sup> 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<br>b) Aims & Objective of Cooking.  |
| 2-3      | a) Familiarization & understanding the usage of equipments & tools<br>b) Proper usage of kitchen knife a hand tools  | a) Knowledge about small, medium and Large equipments & Formalization of their handling in Kitchen.<br>b) Safety rules for using deferent types of knives & other equipments.   |
| 4-5      | a) Basic hygiene practices to be observed in kitchen<br>b) First aid for cuts & burns<br>c) Safety practices to be observed in kitchen   | a) Personal hygienic & Care of Skin, Hand, Feet, Food handlers hygienic protective clothing.<br>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:<br>a) Boiling-potatoes & rice<br>b) Blanching-Tomatoes vegetables<br>c) Sauteing-vegetables<br>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<br>b) Stewing-Mutton & vegetables<br>c) Poaching-Fish & egg!<br>d) Roasting-Potatoes&!chicken<br>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<br>b) Baking-Potatoes& vegetables<br>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<br>Chutney-05<br>Raita-05<br>Rice-05<br>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<br>(b)Basic mother Sauces along with 5 derivative of each<br>(c)Compound butter-at least 3 no.<br>(d)Soups:<br>Purees-02 varieties<br>Cream-03 varieties<br>Chowder-01 variety<br>International soups- 02 variety<br>Veloute-02 varieties | Description and use of the following :-<br>a) basic stocks, Aspic & jellies.<br>b) Roux blanc, Roux blonde, Roux brun.<br>c) Recipes and quantities required to produce 10 litre of stocks white & brown.<br>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<br>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   |  |

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## 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.<br>(b) Egg Cookery including 5 classical preparation                                   | a) Egg Structure.<br>b) Selection of Quality, Various ways of cooking eggs with examples in each method & prevention of Blue ring formation.  |
| 3-6     | Preparation & cooking of:<br>Vegetables-10 varieties<br>Potatoes-10 varieties   | Vegetables:-<br>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)<br>Ethnic royal Cuisine-05 varieties   | Larder organisation & Lay- Out. Larder control maintenance & upkeep of Larder equipment & supplies.   |
| 9-10    | a) Simple salads-05 varieties<br>b) Compound salad-10 varieties<br>c) Salad dressing-05 varieties .   | Classification of Horsd'oeuvre & salads.  |
| 11-13   | a) Demonstration of various cuts of fish<br>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..<br>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 chicken.<br>b) Chicken preparations-indian-5 no., continental-5no.<br>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<br>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.<br>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.<br>Kitchen stewarding & upkeep of equipments                 |
| 23-24 | a) Farinaceous dishes: spaghetti & Marconi dishes-03 verities each.<br>b) Chinese: Soups-04no.<br>Noodle& rice-4 no.<br>Meat dishes-02 no.<br>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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