

FOOD PRODUCTION THEORY

50 marks

UNIT 1: KITCHEN ORGANISATION (10 marks)

- Layout of a kitchen (diagram of an actual kitchen layout)
- Hierarchy of department & kitchen
- Duties & Responsibilities of kitchen staff
- Co-corporation with other departments.

UNIT 2: AIMS AND OBJECTIVES OF COOKING FOOD (10 marks)

- Aims and objectives of cooking
- Techniques used in pre-preparation
- Techniques used in preparation
- Culinary Terms
- Action of heat on Proteins, fats, Carbohydrates, Minerals & Vitamins

UNIT 3: METHODS OF COOKING (10 marks)

- Classification of Methods of Cooking
- Conduction, Convection, Radiation
- Textures of Food

UNIT 4: STOCKS & SOUPS (10marks)

Different Types of Stocks

- Definitions
- Points to be considered while preparing stocks

Classification of Soups

- Definitions, thickening agents (roux, beurre manie etc)
- International Soups and their countries (composition, garnishes)
- Special points for sauces and preparation of soups
- Commonly used garnishes
- Names of few Indian soups (composition, garnishes)

UNIT 5: SAUCES (10 marks)

- Definition
- Classification
- Derivatives
- Thickening Agent
- Functions of Sauces
- Names of some dishes where the different sauces can be used.

FOOD PRODUCTION PRACTICALS

100 marks

Practical 1

Identification of equipments and its uses
Cuts of vegetables (demo followed by practice by students)

Practical 2

Different types of egg preparations

Practical 3

Demo of Stocks and preparation time (White, Brown, Fish, Vegetable Stock)
Preparation of soups based on each stock

Practical 4

Demo of sauces of 6 mother sauces
Preparation of dishes based on sauces

Practical 5

Demo of Sandwiches
Cole slaw & French Fries

Practical 6

Preparation of Indian Snacks (Batatawada, Cutlet, Samosa), Tamarind & Coconut chutney

Practical 7

Preparation of Potato bhaji, Sheera and Puris

Practical 8

Preparation of Jeera rice, Dal fry, Tomato-onion cachumber, Cabbage foogath, Seviyan kheer

Practical 9

Preparation of Kadai Paneer, Chapattis, Phulkas, Gajar Halwa

Practical 10

Preparation of Caldo Verde, Goan Fish curry, Boiled rice, Pinagre

Practical 11

Preparation of Chicken Xacutti, Green peas pulao, Tossed salad, Alle belle

Practical 12

Cream of Spinach soup, Chicken Cafreal, Crème Caramel

Practical 13

Consomme with different garnishes, Fish Orly with Maitre d hotel butter, Caesar salad

Practical 14

Sweet corn soup, Chilly chicken, Veg fried rice, Hakka noodles, Date Pancake

Practical 15

Chicken Chettinad, Malabari Paratha, Payasam

FOOD AND BEVERAGE SERVICE THEORY

(50 marks)

UNIT 1: Food and Beverage Industry (10 marks)

- Sectors of Food Service Industry, Classification
- Types of Restaurants
- Employment Opportunities

UNIT 2: Food & Beverage Department (10 marks)

- Organization of Food & Beverage Department
- Duties & Responsibilities of F&B Manager, Restaurant Manager, Team Leader, Associates (Restaurant, Banquets, Bars, Room Service), Trainees
- Inter Departmental Relationship
- Attributes of F&B Staff

UNIT 3: Food & Beverage Service Areas and Equipment (10 marks)

- Revenue Generating Areas
- Back of the House areas (Ancillary Sections)
- Types of Equipments
- Usage , Specifications, Storage

UNIT 4: Fundamentals of Menu (10 marks)

- Origin of Menu
- Functions of Menu
- Menu as a merchandising tool
- Types of Menus
- Menu Planning
- French Classical Menu
- Indian Menu Sequence

UNIT 5: Cover and Accompaniments (10 marks)

- Covers for selected Continental & Indian dishes
- Accompaniments for dishes

FOOD AND BEVERAGE SERVICE (PRACTICALS)

STD XI

Marks: 80 + 20 = 100

- 1 Staff Grooming and Restaurant Etiquettes
- 2 Identification of Equipments
- 3 Mise en Place and Mise en Scène
- 4 Writing a Menu in French
- 5 Sequence of Service for Meals
- 6 Seating the Guest & Service of Water
- 7 Laying & Relaying of Tablecloth
- 8 Serviette Folds
- 9 Rules to be observed while laying a table
- 10 Laying Covers for Table Service
- 11 Changing Ashtrays
- 12 Handling Service Gears
- 13 Carrying Equipments
- 14 Clearance
- 15 Crumbing at a Table
- 16 Presenting the Check & Bid Farewell
- 17 Sideboard Set up
- 18 Types of Service
- 19 Situation handling
- 20 Breakfast Layouts & Amenities

Projects 20 marks

BAKERY & PATISSERIE THEORY

50 marks

UNIT 1: INTRODUCTION TO BAKERY (10 MARKS)

- History of Baking
- Sections of a bakery and bakery layout
- Organisational structure, duties and responsibilities of pastry chef
- Types of bakery products and operations

UNIT 2: EQUIPMENT, MEASUREMENTS AND HYGIENE (10 MARKS)

- Tools and equipments used in a bakery
- Weights and measures, conversions
- Safety and hygiene, (food safety, personal hygiene, kitchen sanitation)

UNIT 3: INGREDIENTS AND THEIR FUNCTIONS IN BAKERY (10 MARKS)

- Flours Fats and Oils, Sweeteners, Eggs, Dairy products, Flavorings, Raising agents, Improvers, Salt, Gelatin

UNIT 4: BREAD MAKING PROCESS (10 MARKS)

- Functions and effects of ingredients used in bread making
- Step by step process of Bread making
- Equipments used in bread making
- Commonly used bread making methods

UNIT 5: EVALUATION OF BREAD PRODUCTS AND VARIETIES (10 MARKS)

- Characteristics of good bread
- Bread faults and their causes
- International breads

BAKERY & PATISSERIE PRACTICALS

100 marks

Items planned (80 marks)

1. Doughnuts
2. Burger buns
3. Bread rolls
4. Whole wheat bread
5. French bread/ Baguettes
6. Onion Focaccia
7. Coconut Macaroons
8. Butter buttons
9. Bread sticks
10. Eggless cake
11. Carrot cake
12. Pound cake
13. Swiss roll
14. Pizza

20 marks Project

ACCOMMODATION OPERATIONS

STD XI (THEORY) 50 marks

UNIT 1 : INTRODUCTION TO HOTEL INDUSTRY (10 marks)

- Definition, Evolution
- Classification, Types of Hotels
- Departments of Hotels

UNIT 2 : ORGANISATION OF FRONT OFFICE DEPARTMENT (10 marks)

- Layout
- Hierarchy
- Duties & Responsibilities

UNIT 3 : GUEST CYLCLE AND ROOM RESERVATIONS (10 marks)

- Pre-arrival
- Arrival
- Stay
- Departure and Post Departure

UNIT 4 : ORGANISATION OF HOUSEKEEPING DEPARTMENT (10 marks)

- Layout
- Hierarchy
- Duties and Responsibilities

UNIT 5 : CLEANING ORGANISATION (10 marks)

- Principles of Cleaning
- Types of surfaces & cleaning
- Cleaning agents : Types & Criteria for Selection

ACCOMMODATION OPERATIONS PRACTICALS (XI)

100 marks (80 marks practical + 20 marks for project)

TERM 1 : FRONT OFFICE

- Various formats used in front office operations
- Handling Reservation Procedures
- Telephone etiquettes
- Registration Procedures

TERM 2 : HOUSEKEEPING

- Knowledge of cleaning equipments and cleaning agents
- Public Area Cleaning Procedures (Cleaning of various surfaces)
- Procedures to be followed to Daily Room Cleaning
- Chamber Maid trolley setup
- Bed Making Procedures (Video or Hotel visit in case no facilities available)

20 marks for Project work