

COURSE : Bakery and Confectionery

Scheme of internal assessment for Std. XI

Sr No.	Subjects	Mid Term Exam		First Term Exam		Practical /		Assign/Project		Second Term Exam		Grand Total	Total/ Average
		Duration	Marks	Duration	Marks	1 st Term	2 nd Term	1 st Term	2 nd Term	Duration	Marks		
1.	English (Communication Skills)	1 hr	10	2 ½ hrs	60					3 hrs	70	140	70
	English (Communication Skills)(A/P)							15	15				30
2.	General Foundation Course	1 hr	10	2 ½ hrs	60					3 hrs	70	140	70
	General Foundation Course(A/P)							15	15				30
3.	Bakery (T)	1 hr	10	2 hrs	40					2 hrs	50	100	50
	Bakery (P)					40	40	20					100
4.	Confectionery (T)	1 hr	10	2 hrs	40					2 hrs	50	100	50
	Confectionery (P)					40	40	20					100
5.	Food Science & Costing (T)	1 hr	10	2 hrs	40					2 hrs	50	100	50
	Food science & Costing (P)					40	40	20					100
6.	Accommodation operation (T)	1 hr	10	2 hrs	40					2 hrs	50	100	50

	Accommodation operation (P)					40	40	20				100
7.	School Assessment Subjects					Grades						Grades
8.	On the Job Training					Grades						Grades

* For compulsory subjects theory & practical Average has to be considered

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allotment of periods for Std. XI

	Compulsory Subjects		Optional Subjects	Theory	Practical	School Assessment Subject		Total
	English (Communication Skills)	General Foundation Course	Bakery	04	04	Physical Education and sports	01	
			Confectionery	04	04	E.V.S	01	
			Food science & Costing	04	04	Computer Awareness	02	
			Accommodation operation	04	04			
Periods	05	05		16	16		4	46

The final adjustment of lectures could be done to suite the requirements of the subject & the institute

COURSE: BAKERY AND CONFECTIONERY

Scheme of examination for Std. XI

Sr. No.	Subjects	Marks			Total
		Theory	Practical	Assign / Projects	
1.	English (Communication Skills)	70		30	100
2.	General Foundation Course	70		30	100
3.	Bakery	50	80	20	150
4.	Confectionery	50	80	20	150
5.	Food science & Costing	50	80	20	150
6.	Accommodation operation	50	80	20	150