

# SYLLABUS FOR CATERING & RESTAURANT MANAGEMENT

## VOCATIONAL STREAM

### FOOD AND BEVERAGE SERVICE

#### STD XII (THEORY)

<b>UNIT 1 : Function Catering</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Introduction to Function Catering, Organization, Duties</li><li>• Types of Functions</li><li>• Function Prospectus</li><li>• Types of Setups</li><li>• Out door Catering</li></ul>	
<b>UNIT 2 : Non Alcoholic Beverages</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Classification</li><li>• Tea</li><li>• Coffee</li><li>• Water and other non alcoholic Beverages</li></ul>	
<b>UNIT 3 : Alcoholic Beverages (Fermented &amp; Brewed, Mixed Drinks)</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Classification</li><li>• Beer (Production, Types)</li><li>• Wines (Classification, Production)</li><li>• Cocktails and Mixed Drinks</li></ul>	
<b>UNIT 4 : Alcoholic Beverages (Spirits -I)</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Methods of Distillation (Pot &amp; Patent Still)</li><li>• Whisky (Types, Cocktails)</li><li>• Brandy (Types, Cocktails)</li><li>• Gin (Types, Cocktails)</li></ul>	
<b>UNIT 5 : Alcoholic Beverages (Spirits -II)</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Vodka (Types, Cocktails)</li><li>• Rum (Types, Cocktails)</li><li>• Tequila (Types, Service, Cocktails)</li><li>• Liqueurs (Base, Flavour, Colour )</li></ul>	

## **FOOD AND BEVERAGE SERVICE**

### **STD XII (PRACTICALS)**

#### **UNIT 1**

**(40 marks)**

1. Host & Hostess Desk Functions
2. Taking Bookings
3. Taking the Order
4. Systems of Writing Checks (KOT & BOT)
5. Room Service Operations
6. Room Service Amenities
7. Conducting Briefings & De-briefings
8. Beverage Order taking

#### **UNIT 2**

**(40 marks)**

1. Service of Beer, Cider, Sake & Mead
2. Service of Spirits & Liqueurs
3. Mocktails & Cocktails
4. Service of Cigar & Cigarettes
5. Service of Non Alcoholic Beverages
6. Service of Wines
7. Table Set up with Wines

#### **PROJECT**

**(20 marks)**

Reference: Food & Beverage Practical Guide, Edgar D'Souza, 2012, Rupa Publications (Broadways)

## **FOOD PRODUCTION**

### **STD XII (THEORY)**

**UNIT 1 :FISH COOKERY** (10 marks)

- Classification of Fish
- Composition & Nutritive value of Fish
- Selection of Fish & Shellfish
- Storage of Fish
- Cuts of Fish
- Names of Fish Preparation

**UNIT 2 :MEAT COOKERY (BEEF & PORK)** (10 marks)

- Culinary Terms
- Cuts of Beef and types of Steaks
- Signs of Good Quality Beef
- Doneness of Beef
- Cuts of Pork
- Signs of good quality Pork
- Storage of Beef & Pork

**UNIT 3 :POULTRY** (10 marks)

- Selection of Poultry
- Diagram
- Definition of game
- Types of new birds used in cuisines
- Cooking time of Chicken for roasting
- Storage of Poultry Birds

**UNIT 4 :PASTA & VEGETABLE COOKERY** (10 marks)

- Classification of Vegetables
- Selection and Storage of Vegetables
- Cooking of green vegetables without discoloration
- Cuts of Vegetables
- Introduction of Pasta
- Types of Pasta
- Diagram of types/shapes of Pastas
- Cooking of pasta
- Internationally famous dishes and preparations of pasta

**UNIT 5 :LARDER, SALADS AND SANDWICHES** (10 marks)

- Introduction to Larder
- Definition
- Layout of larder/ Garde manger
- Essentials & functioning of a larder department
- Sub-sections of larder
- Classification and Parts of a salad
- Types of dressings
- Types of salads
- Introduction to sandwiches
- Parts of sandwiches
- Types of Sandwiches
- Rules to be followed while making a sandwich.

## Food Production (Practical).

STD:XII

Practical Menus may be compiled from the list of dishes listed below

### Choice of Soup/Starters

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### Pasta/Rice/Indian Breads

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### Main Course

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### Dessert

#### Soups & Starters

Crème Dubarry	
French Onion Soup	
Vegetable Manchow Soup	
Cream of Vegetable Soup	
Cream of Tomato Soup	
Cabbage Chowder	
Spinach & Potato Soup	
French Pea Soup	
Hot and Sour Chicken Soup	
Spinach Soup	
	Calamari Friti
	Machi Amritsari
	Chicken Lollipop
	Prawn Cocktail
	Vegetable Spring Roll
	Lamb Skewers
	Crispy Chicken
	Pommes de terre croquettes
	Fish Pakora

#### Pastas

Spaghetti Bolognese	Penne with Spicy Sausage sauce
Penne Alfredo	Pasta Carbonara
Fettuccini in white Sauce	Macaroni Cheese
Spaghetti Alio Olio Pepperoncino	Penne Chicken Arabbiata

#### Main Course

Tandoori Grilled Pomfret	Pork/Chicken Vindaloo
Kerala Fried Prawns	Stroganoff de boeuf
Rawa Fried Fish	Kolhapuri Mutton Curry
Batter Fried Fish	Methi Paneer
Goan Prawn Curry	Punjabi Bhindi
Chicken Peri Peri	Kadai Aloo
Kadai Chicken	Paneer Makhani
Chicken Masala	Dal Makhani
Chicken Manchurian	Dal Tadka

Vegetable Jhalfrezi

Rajma Masala

**Rice**

Steamed Rice

Egg Biryani

Jeera Rice

Hakka Noodles

Hyderabadi Biryani

Schezwan Fried Rice

Mixed Vegetables Raita

Tomato Pulao

Vegetable Pulao

Lemon Rice

Mixed Fried Rice

Mexican Fried Rice

**Breads**

Chapatti

Poori

Methi Paratha

Phulkas

Pudhina Paratha

Malabari Paratha

Amritsari Kulcha

Garlic naan

Aloo Paratha

**Dessert**

Badam Kheer

Phirnee

Gulab Jamun

Diplomat Pudding

Shahi Tukda

Rasmalai

Semiyan Payasam

Double ka meetha

Carrot Halwa

Kesar Shrikand

Jelly Pudding

Toffee Banana

Pineapple Souffle

Malai Pedha

Chocolate Bread Pudding

Balushahi

Strawberry Mousse

**BAKERY & PATTESSERIE**

**Unit 1**

**PASTRY DOUGH AND PRODUCTS (SHORT CRUST DOUGH, SWEET DOUGH, CHOUX PASTE  
(10 marks)**

Ingredients and their role in pastry making

Making of pastry dough and its products (Short crust dough, Sweet dough, Choux paste)

**Unit 2**

**PASTRY DOUGH AND PRODUCTS (PUFF & LAMINATED PASTRIES) (10 marks)**

Making of pastry dough and its products (Puff pastry, Strudel pastry, Phyllo pastry)

Laminated pastries and method used (Danish pastries, croissants)

**Unit 3**

**COOKIES AND BISCUITS (10 marks)**

Ingredients and their role in production of cookies

Types of cookie dough, method used in making (drop cookies, sheet cookies, pressed cookies, meringue cookies)

Examples of cookies made using different methods

Characteristics of a good cookie, fault identification

**Unit 4**

**CAKES (10 marks)**

Ingredients and their role in production of cakes

Types of cake sponges, mixing methods and techniques (Creaming method, Whisked sponge, Egg separation method, Oil based cake sponge)

Examples of cake sponges made using different methods (Pound cake, Swiss roll, Madeira cake, Chiffon cake)

Characteristics of a good cake sponge, fault identification

Icings and fillings used in cakes (butter icing, royal icing, whipped cream, fondant, gumpaste, marzipan, chocolate (glaze and fudge), praline)

**UNIT 5**

**INTERNATIONAL CAKES (5 MARKS)**

Components of international cakes: Black forest, Dutch truffle, Cream cakes, Cheesecake, Chocolate mud cake, Opera cake, Pineapple upside down, Pavlova, Napoleon gateau, Yule log, Brownies, Christmas fruit cake, Plum pudding, Charlotterusse, Tiramisu.

**COLD & FROZEN DESSERTS (5 marks)**

Types of Cold Desserts: Bavarians, Chiffons, Mousses and Soufflés.

Types of Frozen Desserts

Sherbet – Types

Ice Creams - Types

## XII BAKERY & PATISERIE PRACTICALS FOR CRM

### UNIT 1

(40 marks)

1. Baguette
2. Chicken & Cheese Pizza
3. Oat & Raisin Cookies
4. Crunchy Cookies
5. Sponge Fingers
6. Jam Tarts
7. Apple Pie
8. Pound Cake
9. Carrot & Nut Cake
10. Pineapple upside down

### UNIT 2

(40 marks)

1. Croissants
2. Cinnamon Rolls
3. Patties
4. Cheese Straws
5. Vanilla Sponge with butter icing
6. Black Forest Cake

### PROJECT :

(20 marks)



## **ACCOMMODATION OPERATIONS**

### **STD XII (THEORY)**

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#### **UNIT 1 : HOTEL GUEST ROOM**

- Importance of a guest room
- Types of Rooms
- Tariff Plans

#### **UNIT 2 : GUEST SERVICES**

- Custody & Control of Keys
- Left Luggage handling
- Safe Deposit Lockers
- Guest Room Change
- Guest Complaints

#### **UNIT 3 : HOUSEKEEPING CONTROL DESK**

- Introduction
- Form & Formats
- Lost & Found
- Key Control

#### **UNIT 4 : LINEN & UNIFORM ROOMS**

- Introduction & Layout
- Activities
- Linen control exchange, Par stock, Stock taking & Inventory

#### **UNIT 5 : LANDRY**

- Types
- Laundry Equipments
- Laundry Process
- Guest Laundry

## **ACCOMMODATION OPERATIONS PRACTICALS (XII)**

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

### **TERM 1: FRONT OFFICE**

1. Filling of reservation form
2. Filling of reservation amendment or cancellation form
3. Blocking of rooms in on a reservation chart
4. Filling of a guest registration card
5. Filling of scanty baggage form & filling of complimentary amenities voucher
6. Filling of a message slip & left luggage request form
7. Filling up of a C form
8. How to handle reservation enquiry
9. Guest registration and check in process

### **TERM 2: HOUSEKEEPING**

Practical 1: Cleaning procedures and Procedure for Sweeping & Dusting

Practical 2: Procedure for Mopping

Practical 3: How to remove tarnish from Brass

Practical 4: How to Clean Glass and Mirrors

Practical 5: Cleaning of Furniture, Doors & Walls

Practical 6: Cleaning of Fans

Practical 7: W/C or Toilet Cleaning

Practical 8: Trolley or Maids cart setting

Practical 9: Bed Making Procedure

20 marks for Project work