

CERTIFICATE IN FOOD PRODUCTION & PATISSERIE

Eligibility: Pass in Secondary Examination (Class 10 Board Exam.) with English as a subject

Duration: One Year (Six months academics + six months in industry)

Teaching hours per week: 26 Hours

Industrial training: 26 weeks after the Term-end examinations.

TERM – I						
Sl. No.	Subject Code	Subject Name	Hours Per Week		Term Marks	
			Th.	Pr.	Th.	Pr.
1	CFPP1001	Food Production Theory	3	–	100	–
2	CFPP1002	Food Production Practical	–	6	–	100
3	CFPP1003	Bakery & Pâtisserie Theory	2	–	100	–
4	CFPP1004	Bakery & Pâtisserie Practical	–	6	–	100
5	CFPP1005	Food Science & Nutrition	3	–	100	–
6	CFPP1006	Hygiene & Sanitation	2	–	100	–
7	CFPP1007	Basic Accounts & Costing	2	–	100	–
8	CFPP1008	Communication Skills	2	–	100	–
TOTAL			14	12	600	200

TERM – II						
Sl. No.	Subject Code	Subject Name	Hours Per Week		Term Marks	
			Th.	Pr.	Th.	Pr.
1	CFPP2001	(24 Weeks, 48 Hours/Week)	–	48	–	200
		Industrial Training Log Book & Training Certificate	–	–	–	100
		Industrial Training Report	–	–	–	100
		Industrial Training Project Presentation & Viva	–	–	–	100
TOTAL			–	48	–	500

Course Code	CFPP1001
Course Title	Food Production Theory
Time Allotted	3 Hours Per Week

Course Content:

1. CULINARY HISTORY

- Culinary history-Development of the culinary art from the Middle Ages to modern cookery
- Indian regional cuisine
- Popular International cuisine, French, Italian, Chinese and their basic Characteristics

2. INTRODUCTION TO COOKERY

- Levels of skills and experiences
- Attitudes and behaviour in the kitchen
- Personal hygiene
- Uniforms & protective clothing
- Safety procedure in handling equipment

3. KITCHEN ORGANIZATION

- Classical Brigade
- Modern staffing in various category hotels
- Roles of executive chef
- Duties and responsibilities of various chefs
- Co-operation with other departments

4. EQUIPMENTS & TOOLS

- Heavy equipment
- Small equipment
- Cleaning & maintenance

5. CULINARY TERMS

- List of culinary (common and basic) terms
- Explanation with examples
- Western and Indian Culinary terms

6. BASIC COOKERY PRINCIPLES

- Aims & objective of cooking
- Preparation of ingredients
- Texture
- Methods of cooking – Roasting; Grilling; Frying; Baking; Broiling; Poaching; Boiling; stewing
- Principles of invalid cookery
- Principles of food storage
- Menu planning
- Work methods in food production

- Reheating of food – réchauffé cooking
- Accompaniments & garnishes

7. VEGETABLE AND FRUIT COOKERY

- Introduction – classification of vegetables
- Pigments and colour changes
- Effects of heat on vegetables
- Cuts of vegetables
- Classification of fruits Uses of fruit in cookery
- Salads and salad dressings

8. STOCKS

- Definition of stock
- Types of stock
- Preparation of stock
- Recipes
- Storage of stocks
- Uses of stocks
- Care and precautions

9. SAUCES

- Classification of sauces
- Recipes for mother sauces
- Derivatives of mother sauces
- Contemporary & Proprietary sauces
- Storage & precautions

10. SOUPS

- Classification of soups
- Basic recipes of Consommé with 10 Garnishes
- Other soups: Broths; Bouillon; Puree; Cream; Veloute; Chowder; Bisque
- Garnishes and accompaniments
- International soups

11. EGG COOKERY

- Introduction to egg cookery
- Structure of an egg
- Selection of egg
- Uses of egg in cookery
- Egg preparations: Boiled (Soft & Hard); Fried (Sunny side up, Single fried, Bull's Eye, Double fried); Poaches; Scrambled; Omelette (Plain, Stuffed, Spanish); En cocotte (eggs Benedict)

12. FISH COOKERY

- Introduction to fish cookery
- Classification of fish with examples
- Cuts of fish with menu examples
- Cooking of fish (effects of heat)

13. MEAT COOKERY

- Introduction to meat cookery
- Cuts of beef/veal
- Cuts of lamb/mutton
- Cuts of pork
- Variety meats (offals)
- Cuts of Poultry
(With menu examples of each)

14. HOT & COLD DESSERTS

- Simple Hot and Cold Puddings
- Mousse, Soufflé & Bavarois

15. INDIAN COOKERY

- Characteristics of Indian Cookery
- Cuisine and its highlights of different states/regions/communities to be discussed under:
 - Geographic location
 - Historical background
 - Seasonal availability
 - Special equipment
 - Staple diets
 - Religious influences
 - Specialty cuisine for festivals and special occasions
- States: Andhra Pradesh, Bengal, Goa, Gujarat, Karnataka, Kashmir, Kerala, Madhya Pradesh, Maharashtra, North Eastern States, Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal
- Communities: Parsee, Chettinad, Hyderabadi, Lucknowi, Avadhi, Malbari/Syrian Christian and Bohri
- Wet and Dry Masalas; Composition of different masalas; Varieties of masalas available in regional areas
- Indian Breads
- Indian Snacks
- Indian Sweets

16. QUANTITY FOOD PRODUCTION

- Equipment required for mass/volume feeding
- Heat and cold generating equipment
- Care and maintenance of this equipment
- Modern developments in equipment manufacture

17. BREAKFAST COOKERY

- Buffet Breakfast
- In-Room Dining

18. SANDWICHES

- Parts of Sandwiches
- Types of Bread
- Types of filling – classification
- Spreads and Garnishes
- Types of Sandwiches
- Making of Sandwiches
- Storing of Sandwiches

19. APPETIZERS & GARNISHES

- Classification of Appetizers
- Examples of Appetizers
- Explanation of different Garnishes

20. INTERNATIONAL CUISINE

- Geographic location
- French Cuisine
- Italian Cuisine
- Middle East Cuisine
- Oriental Cuisine

Course Code	CFPP1002
Course Title	Food Production Practical
Time Allotted	6 Hours Per Week

1. INTRODUCTION TO THE KITCHEN

- Kitchen Equipment - Identification, Description, Uses & handling
- Hygiene - Kitchen etiquettes, Practices & knife handling
- Safety and security in kitchen

2. VEGETABLES

- Classification
- Cuts - julienne, jardinière, macédoine, brunoise, paysanne, mignonette, dices, cubes, shred, mirepoix
- Preparation of salad dressings

3. BASIC COOKING METHODS AND PRE-PREPARATIONS

- Blanching of Tomatoes and Capsicum
- Preparation of concassé
- Boiling (potatoes, Beans, Cauliflower, etc)
- Frying -(deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc.
- Braising - Onions, Leeks, Cabbage
- Starch cooking (Rice, Pasta, Potatoes)

4. STOCKS

- Types of stocks (White and Brown stock)
- Fish stock
- Emergency stock
- Fungi stock

5. SAUCES - BASIC MOTHER SAUCES

- Béchamel
- Espagnole
- Veloute
- Hollandaise
- Mayonnaise
- Tomato
- Derivative Sauces

6. SIMPLE SALADS & SOUPS

- Cole slaw
- Potato salad
- Beet root salad
- Green salad
- Fruit salad
- Consommé

7. SIMPLE EGG PREPARATIONS

- Scotch egg
- Assorted omelettes
- Œufs Florentine
- Œufs Benedict
- Œufs Farcis
- Œufs Portuguesa

8. SIMPLE POTATO PREPARATIONS

- Baked potatoes
- Mashed potatoes
- French fries
- Roasted potatoes
- Boiled potatoes
- Lyonnaise potatoes
- Allumettes

9. VEGETABLE PREPARATIONS

- Boiled vegetables
- Glazed vegetables
- Fried vegetables
- Stewed vegetables

10. FISH COOKERY

- Fish-Identification & Classification
- Cuts and Folds of fish
- Preparation of fish dishes: Fish orly, à l'anglaise, colbert, meunière, poached, baked

11. MEAT COOKERY

- Identification of various cuts of Meat
- Carcass demonstration
- Preparation of basic cuts-Lamb and Pork Chops , Tornado, Fillet, Steaks and Escalope
- Preparation of meat dishes: Entrée-Lamb stew, hot pot, shepherd's pie, grilled steaks & lamb/Pork chops, leg of Lamb, beef

12. POULTRY COOKERY

- Identification of various cuts of Poultry
- Preparation of basic cuts
- Preparation of poultry dishes: Roast chicken, grilled chicken

13. HOT / COLD DESSERTS

- Caramel Custard
- Bread and Butter Pudding
- Queen of Pudding
- Soufflé – Lemon / Pineapple
- Mousse (Chocolate Coffee)
- Bavaroise
- Diplomat Pudding
- Apricot Pudding
- Steamed Pudding - Albert Pudding, Cabinet Pudding

14. PREPARATION OF REGIONAL CUISINE MENUS

- Awadhi
- Bengali
- Goan
- Gujarati

- Hyderabadi
- Kashmiri
- Maharashtrian
- Punjabi
- Rajasthani
- South India (Tamil Nadu, Karnataka, Kerala, Chettinad)

15. BREAKFAST COOKERY

- Buffet Breakfast
- In-Room Dining

16. PREPARATION OF INTERNATIONAL CUISINE MENUS

- French Cuisine menus
- Italian Cuisine menus
- Middle Eastern Cuisine menus
- Oriental Cuisine menus

17. SANDWICHES

- Preparation of different types of Sandwiches

18. BUFFETS

- Cold Buffet
- Hot Continental
- Hot Indian
- Buffet Desserts
- Bread Displays

Course Code	CFPP1003
Course Title	Bakery & Pâtisserie Theory
Time Allotted	2 Hours Per Week

Course Content:

1. INTRODUCTION TO BAKERY AND PÂTISSERIE
2. BAKERY EQUIPMENT
 - Identification
 - Uses and handling
 - Ingredients - Qualitative and quantitative measures
3. BREAD MAKING
 - Recipes and method of baking different types of breads eg. White, Brown, French bread loaf etc.
 - Cookies
 - Simple Cakes
4. PASTRY
 - Short crust
 - Laminated
 - Choux
 - Hot water/Rough puff
 - Recipes and methods of preparation
 - Differences
 - Uses of each pastry
 - Care to be taken while preparing pastry
 - Role of each ingredient
 - Temperature of baking pastry
5. PASTRY CREAMS
 - Basic pastry creams
 - Uses in confectionery
Preparation and care in production
6. CAKE MAKING METHODS
 - Sugar butter process,
 - Flour butter process,
 - Genoise method
 - Blending and rubbing method.

7. CHARACTERISTIC OF CAKES

- Balancing cake formula
- External characteristics
- Internal Characteristics
- Cake Faults and remedies

8. ICINGS & TOPPINGS

- Varieties of icings
- Using of Icings
- Difference between Icings & Toppings
- Recipes

9. FROZEN DESSERTS

- Types and classification of Frozen desserts
- Ice-creams – Definitions
- Methods of preparation
- Additives and preservatives used in Ice-cream manufacture

10. MERINGUES

- Making of Meringues
- Factors affecting the stability
- Cooking Meringues
- Types of Meringues
- Uses of Meringues

11. CHOCOLATE CONFECTIONERY

- History
- Sources
- Manufacture & Processing of Chocolate
- Types of chocolate
- Tempering of chocolate
- Cocoa butter, white chocolate and its applications

Course Code	ACHO1004
Course Title	Bakery & Pâtisserie Practical
Time Allotted	6 Hours Per Week

List of Practical:

1. BAKERY EQUIPMENT AND INGREDIENTS – Identification, Uses and handling, Ingredients
2. BREAD MAKING
 - Demonstration & Preparation of Simple and enriched bread recipes
 - Bread Loaf (White and Brown)
 - Bread Rolls (Various shapes)
 - French Bread
 - Brioche
 - International Breads
3. SIMPLE COOKIES - Demonstration and Preparation of simple cookies like
 - Nan Khatai
 - Golden Goodies
 - Melting moments
 - Swiss tart
 - Tri-colour biscuits
 - Chocolate chip
 - Cookies
 - Chocolate Cream Fingers
 - Bachelor Buttons
4. PASTRY
 - Demonstration and Preparation of dishes using varieties of Pastry
 - Short Crust – Jam tarts, Turnovers
 - Laminated – Laminated pastries – Puff, Flaky - Palmiers, Khara Biscuits, Danish Pastry, Cream Horns
 - Choux Paste – Éclairs, Profiteroles
 - Basic Pastry making & their Derivatives
 - Hot water crust Pastry
 - Suet Pastry
 - Fillings used in Pastry – Pastry Cream & its varieties
 - Ganache
 - Mousse & Mousseline
 - Cream Chantily
5. CAKE MAKING, PASTRY & GATEAUX
 - Plain Sponge
 - Madeira Cake, Rock Cake, Fruit Cake
 - Fatless Sponge

- Swiss Rolls
- Genoise Sponge
- Queen cakes, Easter Egg
- Chocolate dippings
- Cheese cake, Baba-cum Rhum
- Savarin Chantilly, meringues chantilly. Madeline cake
- Pineapple pastry, chocolate pastry
- Various types of Gateaux

6. ICINGS AND TOPPINGS

- Fondant
- American frosting
- Butter cream icing
- Royal icing
- Gum paste
- Marzipan
- Marshmallow
- Lemon meringue
- Fudge
- Almond paste
- Glace icing
- Birthday cake icing
- Wedding cakes icing

7. ICE CREAM

- Vanilla, strawberry, chocolate, pineapple, mango, Sorbets, Bombe, Sundaes, Parfaits

8. SUGAR WORK

- Chemical properties and changes in sugars at various stages of the cooking and cooling processes.
- Pulled, blown, Spun, Poured, caramelized sugar. Casting of sugar. Pastillage and Saltillage, fondant, gum paste and royal icing
- Produce sugar confectioneries such as fruit paste, guimauve (marshmallow), praline, caramels, nougats, lollipops, marzipans and gummies.
- Prepare sugar sticks, nest, bow, ribbon, flower, leaf, bubble sugar and decorations

Course Code	CFPP1005
Course Title	Food Science & Nutrition
Time Allotted	3 Hours Per Week

Course Content:

1. FOOD SCIENCE

- Definition and Scope of Food Science
- It's inter-relationship with food chemistry, food microbiology and food processing.

2. EVALUATION OF FOOD

- Objectives
- Sensory assessment of food quality
- Methods
- Introduction to proximate analysis of Food constituents
- Rheological aspects of food

3. EMULSIONS

- Theory of emulsification
- Types of emulsions
- Emulsifying agents
- Role of emulsifying agents in food emulsions

4. COLLOIDS

- Definition
- Application of colloid systems in food preparation

5. FLAVOUR

- Definition
- Description of food flavours (tea, coffee, wine, meat, fish spices)

6. BROWNING

- Types (enzymatic and non-enzymatic)
- Role in food preparation
- Prevention of undesirable browning

7. FOOD PRESERVATION

- PRESERVATION BY PHYSICAL MEANS
- PRESERVATION BY CHEMICAL MEANS

8. FOOD ADULTERATION: PREVALENT STANDARDS AND LAWS

- Food adulteration as a public health hazard
- Prevailing food standards in India
- Common adulterants in food

- Prevention of adulteration
- Tests to detect common food adulterants

9. BASIC ASPECTS OF NUTRITION

- Definition of Food and Nutrition
- Importance of Food
 - Physiological,
 - Psychological and
 - Social
- Functions of food (in maintaining goodhealth)

10. CLASSIFICATION OF NUTRIENTS

- Macro Nutrients
 - Carbohydrates
 - Simple
 - Monosaccharides
 - Disaccharides
 - Complex
 - Polysaccharides
 - Fats
 - Saturated
 - Unsaturated
 - Monounsaturated
 - Polyunsaturated
 - Proteins
 - Based on structure
 - Fibrous
 - Globular
 - Intermediate
 - Based on composition
 - Simple
 - Conjugated
 - Water
- Micro Nutrients
 - Vitamins
 - Water soluble
 - Fat soluble
 - Minerals
 - Macro elements
 - Trace or Micro Elements

11. MACRO NUTRIENTS

- Carbohydrates - Functions of Carbohydrates - Sources - Recommended Daily Allowances (RDA) - Effects of Deficiency and excess intake of Carbohydrates
- Fats - Functions of Fats - Sources - Recommended Daily Allowances (RDA) - Effects of Deficiency and excess intake of Fats

- Proteins - Functions of Proteins - Sources - Recommended Daily Allowances (RDA)- Effects of Deficiency and excess intake of Proteins
- Water - Functions - Source - Recommended Daily Allowance(RDA)

12. MICRO NUTRIENTS

- Vitamins
Functions, sources, Recommended Daily Allowances (RDA) and Effects of Deficiency / Excess intake of:
 - Vitamins of B
 - Complex Group
 - Vitamin C
 - Vitamin A
 - Vitamin D
 - Vitamin E
 - Vitamin K
- Minerals
Functions, Sources, Recommended Daily Allowances (RDA) and Effects of Deficiency / excess intake of:
 - Calcium
 - Iron
 - Iodine
 - Sodium
 - Phosphorous

13. CONSERVING NUTRIENTS

- During Storing
- During Food Preparation (Pre-cooking e.g. Washing, Peeling, Cutting, Chopping, Slicing, Pounding, Grinding, Soaking, Sprouting, Fermentation, Mixing)
- During Cooking

14. BALANCED DIET

- Definition and its importance
- Factors Affecting Balanced Diet (Age, Gender and Physiological state)

Course Code	CFPP1006
Course Title	Hygiene & Sanitation
Time Allotted	2 Hours Per Week

Course Content:

1. FOOD MICROBIOLOGY

- Introduction
- Microorganism groups important in food microbiology - Viruses - Bacteria - Fungi (Yeast & Molds) - Algae - Parasites
- Factors affecting the growth of microbes
- Beneficial role of Micro-organisms

2. FOOD CONTAMINATION AND SPOILAGE

- Classification of Food
- Contamination and cross contamination
- Spoilages of various food with storing method

3. SANITARY PROCEDURE FOLLOWED DURING FOOD HANDLING

- Receiving
- Storage
- Preparation
- Cooking
- Holding
- Service Of The Food

4. SAFE FOOD HANDLER

- Personal Hygiene discussing all the standard
- Hand Washing Procedure
- First Aid definition, types of cuts, wounds, lacerations with reasons and precautions
- HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)
 - Introduction to HACCP
 - History
 - Principles of HACCP

5. FOOD SAFETY STANDARDS AUTHORITY OF INDIA (FSSAI)

- Introduction to FSSAI
- Role of FSSAI
- FSSAI compliance

6. GARBAGE DISPOSAL

- Different Methods
- Advantages and disadvantages
- Municipal Laws and Swachh Abhiyan

7. CLEANING PROCEDURES FOR HOSPITALITY PREMISES & EQUIPMENT

- General guidelines for cleaning equipment
- Cleaning and sanitising
- Development and implementation of efficient cleaning programmes
- Cleaning procedures in food preparation & service areas
- Cleaning of premises and surroundings

Course Code	CFPP1007
Course Title	Basic Accounts & Costing
Time Allotted	2 Hours Per Week

Course Content:

1. INTRODUCTION TO ACCOUNTING

- Meaning and Definition
- Types and Classification
- Principles of accounting
- Systems of accounting
- Generally Accepted Accounting Principles (GAAP)

2. PRIMARY BOOKS (JOURNAL)

- Meaning and Definition
- Format of Journal
- Rules of Debit and Credit
- Opening entry, Simple and Compound entries

3. SECONDARY BOOK (LEDGER)

- Meaning and Uses
- Formats
- Posting

4. SUBSIDIARY BOOKS

- Need and Use
- Classification
 - Purchase Book
 - Sales Book
 - Purchase Returns
 - Sales Returns
 - Journal Proper

5. CASH BOOK

- Meaning
- Advantages
- Simple, Double and Three Column
- Petty Cash Book with Imprest System (simple and tabular forms)

6. BANK RECONCILIATION STATEMENT

- Meaning
- Reasons for difference in Pass Book and Cash Book Balances
- Preparation of Bank Reconciliation Statement

7. TRIAL BALANCE

- Meaning
- Methods
- Advantages
- Limitations

8. FINAL ACCOUNTS

- Meaning
- Procedure for preparation of Final Accounts
- Difference between Trading Accounts, Profit & Loss Accounts and Balance Sheet
- Adjustments (Only four)
 - Closing Stock
 - Pre-paid Expenses
 - Outstanding Expenses
 - Depreciation

9. PRICING

- Menu pricing styles
- Types of menus
- Different methods in pricing

10. COSTING

- Importance of food costing
- Methods of costing
- Costing techniques

11. STANDARD RECIPES

- Use of standardized recipes
- Developing standardized recipes
- Adjustment factor

12. MATERIAL COSTING

- Through purchasing
- receiving
- issuing
- production
- sales and accounting

13. CONTROLS

- Food cost
- Labour cost
- Overhead cost
- Miscellaneous cost

14. YIELD

- butchers yield
- cooking yield
- portion control

15. COSTS

- determining standard food cost
- calculating portion cost
- calculating dinner cost

Course Code	CFPP1008
Course Title	Communication Skills
Time Allotted	2 Hours Per Week

Course Content:

1. BUSINESS COMMUNICATION

- Need
- Purpose
- Nature
- Models
- Barriers to communication
- Overcoming the barriers

2. LISTENING ON THE JOB

- Definition
- Levels and types of listening
- Listening barriers
- Guidelines for effective listening
- Listening computerization and note taking

3. EFFECTIVE SPEAKING

- Restaurant and hotel English
- Polite and effective enquiries and responses
- Addressing a group
- Essential qualities of a good speaker
- Audience analysis
- Defining the purpose of a speech, organizing the ideas and delivering the speech

4. NON-VERBAL COMMUNICATION

- Definition, its importance and its inevitability
- Kinesics: Body movements, facial expressions, posture, eye contact etc.
- Proxemics: The communication use of space
- Paralanguage: Vocal behaviour and its impact on verbal communication
- Communicative use of artefacts – furniture, plants, colours, architects etc.

5. SPEECH IMPROVEMENT

- Pronunciation, stress, accent
- Important of speech in hotels
- Common phonetic difficulties
- Connective drills exercises
- Introduction to frequently used foreign sounds

6. USING THE TELEPHONE

- The nature of telephone activity in the hotel industry
- The need for developing telephone skills

- Developing telephone skills

7. BUSINESS CORRESPONDENCE

- Writing an application
- Writing a curriculum vitae
- Writing of letters in handling hotel reservation request, handling guest complaint
- Memorandums
- Notices
- Tenders
- Quotations
- Invoices

8. REPORT WRITING

- Basic format of reports
- Evaluation & appraisal reports
- Reports connected with hotel industry
- Writing project reports

9. PRACTICAL COMMUNICATION SKILLS

- Group discussions
- Quiz contests, elocutions, debates, jam
- Mock interview sessions

Course Code	CFPP2001
Course Title	Internship in the Hospitality Industry
Time Allotted	8 Hours Per Day; 48 Hours Per Week; 26 Weeks

1. Internship or Industrial Training (IT) is an integral part of the curriculum. Objective of industrial training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills, which in turn will motivate, develop and build their confidence. The 26 weeks' industrial training would be divided in the key areas of Food Production, Bakery & Confectionery, Receiving & Stores.
2. Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IT elsewhere. In case students make direct arrangements with the hotel for Industrial Training, these will necessarily have to be approved by the institute. Students selected through campus interviews will not seek Industrial Training on their own.
3. Students must complete a minimum 120 days of Industrial Training
4. Students must submit IT Log-Book, IT Report and IT Certificate to the Training & Placement Officer, after completion of internship, for assessment.
5. The students will be assessed and marked on the following:
 - Training performance at the IT organization, based on the Feedback Form filled in by the Training Manager of the organization
 - IT Certificate
 - IT Log Book
 - IT Report
 - IT Project Presentation and Viva