

# **SYLLABUS**

**FOR THE TRADE OF**

## **Craftsman Food Production (Vegetarian)**

**(UNDER CRAFTSMEN TRAINING SCHEME)**

**FINALISED IN CONSULTATION WITH TRADE COMMITTEE OF  
HOTEL AND CATERING TRADE GROUP**

**GOVERNMENT OF INDIA  
MINISTRY OF LABOUR  
DIRECTORATE GENERAL OF EMPLOYMENT & TRAINING  
SHRAM SHAKTI BHAWAN  
2,4 RAFI MARG  
NEW DELHI-110001**

**NAMES OF THE TRADE COMMITTEE  
MEMBERS OF  
HOTEL & CATERING TRADE GROUP**

<b>No.</b>	<b>Name</b>	<b>Address</b>
1.	<b>SHRI M D KAPUR</b>	Vice President (Hotel Operations), (ITDC) India Tourism Development, Corporation, Core-8, 6 <sup>th</sup> Floor-SCOPE Building, 7 Lodhi Road, New Delhi-110003.
2.	<b>SHRI P B MATHOUR</b>	Vice President (Hotel Operations), HILTON HOTEL, Barakhamba Lane, New Delhi-110001.
3.	<b>SHRI DEVENDRA KUMAR</b>	Director (F & B Operations), "LE MERIDIEN HOTEL" Windsor Place, Adjoining Janpath, New Delhi-110001.
4.	<b>SHRI ARVIND SARASWAT</b>	Director (F & B), HOTEL TAJ PALACE, Diplomatic Enclave, New Delhi-110021.
5.	<b>SHRI P K KAUL</b>	Director, (PUSA INSTITUTE) Council Of Hotel Management, Catering & Nutrition, Pusa, New Delhi-110012.
6.	<b>SHRI D P SINGH</b>	General Manager, JANPATH HOTEL, Janpath, New Delhi-110001.
7.	<b>SHRI J S GROVER</b>	Director, Nirula Group of Restaurants, NIRULA HOTEL, "L" Block, Connaught Place, New Delhi-110001.
8.	<b>SHRI O P KAPUR</b>	Deputy General Manager (Front Office), ASHOKD HOTEL, 50- B Chankyapuri, New Delhi-110021.
9.	<b>MRS ANITA PAL</b>	Executive House Keeper, KANISHKA HOTEL, 19, Ashoka Road, New Delhi-110001.
10.	<b>MRS. SANGEETA GANDHI</b>	Training Manager,

		HILTON HOTEL, Barakhamba Lane, New Delhi-110001
11.	<b>SHRI MAN MOHAN SINGH</b>	Personnel Manager, HOTEL IMPERIAL, Janpath, New Delhi-110060.
12.	<b>SHRI V K MUTTOO</b>	General Manager, HOTEL CONNAUGHT, (Near Shivaji Stadium) New Delhi-110001.
13.	<b>SHRI SUNIL MALHOTRA</b>	Director, EMBASSAY RESTAURANT, Connaught Circus, New Delhi-110001
14.	<b>SHRI ARUN CHOPRA</b>	Executive Chef, TAJ HOTEL, New Delhi-110001.
15.	<b>SHRI KULDIP CHANDRA</b>	Executive Chef, SAMRAT HOTEL, New Delhi-110021.

***SPECIAL INVITEES***

16.	<b>SHRI L K JOSHI</b>	General Manager, INDIA INTERNATIONAL CENTRE, 40-A, Lodi Estate, New Delhi-110003
17.	<b>SHRI KAMAL MANAKTOLA</b>	Specialist (H & C), INDIA TOURISM HUMAN RESOURCE DEVELOPMENT COMMITTEE C/O National Council For Hotel Management, Pusa, New Delhi-110012
18.	<b>SHRI RAM NATH RAM</b>	Office of State Apprenticeship Adviser, DELHI ADMINISTRATION, Arab-Ki-Sarai, Nizamudin, New Delhi.
19.	<b>SHRI K KRISHNAMOORTHY</b>	Director, LABOUR WELFARE DIVISION, Ministry of Labour, Jaisalmer House, New Delhi-110011.
20.	<b>SHRI SUSHIL SABLOK</b>	Manager (Food & Beverage), HOTEL KANISHKA, 19, Ashoka Road, New Delhi-110001.

**TRADE CRAFTSMAN FOOD PRODUCTION (VEGETARIAN)**  
(UNDER CRAFTSMEN TRAINING SCHEME)  
(N C O CODE NO. 520.20)

1. Duration of Training	One year
2 Qualification	Pass in Matriculation Examination or equivalent or 10 <sup>th</sup> class Pass under 10+2 system.

**THEORY (ONE YEAR)**

1. Knowledge about kitchen equipment and familiarization of their handling in the kitchen particularly use of different types of knives.
2. Cleaning of kitchen and preparation for work-mise-en-place.
3. Introduction to the Basic Hotel Organisation with particular reference to kitchen and Restaurant Staff. Responsibilities and functions of each category of staff.
4. Knowledge about the outline of the production process in the kitchen. Kitchen layout.
5. Aims and object of Cooking Food.
6. Methods of Cooking Food with special reference to Vegetables, Soups, Cheese and Eggs, Potatoes, Pulses.
7. Classification of Raw Materials (a) Perishable (b) Non-perishable
8. Cookery & Bakery terms (Culinary terms)
9. Name of different Types of Flavouring and Seasoning used in Western and Indian Cookery.
10. Texture
11. Preparation of ingredients-movements in mixing.
12. Accompaniments and Garnishes.
13. Stocks-ingredients used/care to be taken during preparation of stocks.
14. Sauces-White Sauce) Bechamel/Veloute) Brown Sauce (Espagnele/Demi glace) & Derivatives from Sauces.
  
- 15 Soups-Clear Soups-Broth, Puree, Tomato, Vegetable Soups, Madras, Mulligatwny, Onion.
16. Salads, Salad Dressings, Sandwiches and Canapes.
- 17 Storage of food (elementary knowledge)
- 18 Rechauffe.
- 19 Courses of Menu-Knowledge of Menu Planning, Recipe Writing & Standardisation of Menu.
20. Invalid Cookery.
21. Portion Control/Food Costing.

22. Kitchen equipment-Portable and Static
23. Fuel
24. Place of Hygiene in Catering Business.

Explain the purpose of washing/soaking of foods to the food handler  
Precautions to be taken by the food handlers while working in kitchen as per  
Bye Laws  
Contents of First Aid Box  
Common Kitchen Pests  
Health & Safety.

25. Basic Nutrition.
26. Pickles/Preserve & Chutneys.
27. Calculations-Food cost/inventory of stores.
28. Identification and Characteristics of selection of-
  - a) Vegetables
  - b) Eggs
  - c) Pulses/Dal
  - d) Potatoes
- 29 Buffet for special functions.

### **PRACTICALS (ONE YEAR)**

- 1.Soups-Vegetable Stock, Cream Soup, Thick soup, Puree, Madras, Minestrone Soup without Meat, Mulligatwny.
- 2.Egg Preparations.
- 3.Different ways of cooking Vegetables (Indian & Continental Style)
- 4 Breakfast preparations
- 5 Rice preparations.
6. Wheat Preparation.
7. Milk Preparations.
8. Preparation of Dal /Pulses.
9. Preparation of Raita /Snacks /Chutney/ Sauces.
10. Preparation of Farinaceous Products (Spaghetti & Macroni)
11. Preparation of Simple Horsdoevr.
12. Special Dishes for Lunch/Dinner/Special Functions.
13. Preparation of Six Indian Sweets.

Burfee, Balu Shahi, Halwas Gulab Jamun, Jalabi, Gujias, Phirnee,  
Rasgulla.

#### 14.Preparation of Four Puddings

Doughnuts, Banana Fritter, Payasam Malpura, Caramel Custard, Rice  
Pudding, Bread Pudding, Fruit Pudding.

**LIST OF EQUIPMENT FOR THE TRADE OF CRAFTSMAN FOOD  
PRODUCTION (VEGETARIAN)**

1	Working Tables (Steel) (3 boys working on a table)	5
2	Chopping Boards (wooden/Plastic	10
3	L.P.Gas Cooking Range(+ Oven & Griller)	2
4	Cooking Range (High)	1
5	Dry Store Shelf	4
6	Refrigerator-365 Ltr. and 165 Ltr.	2- one each size
7	Gas Tandoor and Skewer	
8	Grinder Machine	
9	Blender/Mixer	2
10	Bough or Batler Maker	
11	Mixer	
12	Weigh Machine	
13	Locked lockers	2
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 Dekchi-15 Ltr./12 Ltr	2- one each size
18	Tawa-General/Large	3-2 and 1
19	Wok (Chinese Kadai)	
20	Rolling Pin and Rolling Base	
21	Cooker-1 Ltr/2 Ltr.	2-One each size
22	Mandolin Grater	3
23	Wooden Spatula	10
24	Strainers-Conical/Strainers	7-3 and 4
25	Perforated Spoon	5
26	Steel Bowls-Small/Medium/Big	48-16 each size
27	Steel Slicer	16
28	Steel Basin	5
29	Steel Caddle	16
30	Collander	5
31	Backing Try	5
32	Holder(tougs/bowl)	5
33	Server	5
34	Saucepan	5
35	Plastic trays-Big/Small	6-3 each size
36	Pie Dish	6

37	Steel & Plastic Mugs	3 each.
38	Steel spoons	16
39	Steel Plates	16
40	Baloon whisk	5
41	Measuring Jars	3
42	Containers (for keeping dry items)	32
43	Serving dish	5
44	Wash Basins	4
45	Grinding Stove	2
46	Grinding Container (Iron)	2
47	Bread Moulds	5
48	Coconut Grater	2
49	Backing	
50	Black Board	1
51	Trainers Table	
52	Dustbins	5
53	Proper Electric & Gas Connections	
54	Chart denoting the Do's and Don'ts of Kitchen	1