

CBSE | DEPARTMENT OF SKILL EDUCATION

CURRICULUM FOR SESSION 2021-2022

FOOD PRODUCTION (CODE NO. – 409)

JOB ROLE: ASSISTANT COOK (REG.)

CLASS – IX

INTRODUCTION:

The Hospitality service industry is fast growing and evolving. The development of Catering Institutions has closely followed the changes in food habits of people. Food changes are determined by socio-economic conditions and demographic shifts. Industrialization, Migration and International trade have resulted in greater employment for both men and women worldwide. This led to increased need for people to depend on various food services operational for their meals outside their homes.

The course intends to introduce you to the basics of cooking food coupled with the scientific approach by trying to understand the basic commodities utilized in preparation of food. Cooking of food is a skill based education that requires both the style of art and the method of science. Describe kitchen operations including culinary terminology, operational software, cooking methods, and basic food handling skills: such as food safety and food quality. Demonstrate proper kitchen management systems, such as cost control, labor control, inventory control, production scheduling, sales history, menu development, and forecasting.

COURSE OBJECTIVES:

The Skill Course in "Food Production" is designed with the following objectives:

1. To develop skills of entrepreneurship in the Industry.
2. To find employment as food production personnel and assistant manager in small scale food service unit.
3. The course enables the students to establish and manage a small scale food service unit. It provides them with the necessary knowledge and skill to run and control all operations in the unit.
4. It also equips the student to find employment in canteens, restaurants, hostel, railway catering and mobile catering.
5. It also helps to develop culinary skills.
6. The course can attain its objective only if it is taught by skilled teacher and the prescribed infrastructure provided by the school.
7. The school should also negotiate with neighbourhood food service units for on-the-job training.

CURRICULUM:

This course is a planned sequence of instructions consisting of Units meant for developing employability and Skills competencies of students of Class IX and X opting for Skills subject along with other subjects.

FOOD PRODUCTION (Code No. - 409)

CLASS – IX (SESSION 2021-2022)

Total Marks: 100 (Theory-50 + Practical-50)

		Units	No. of Periods for Theory and Practical 260		Max. Marks for Theory and Practical 100
Part A		Employability Skills			
	Term I	Unit 1: Communication Skills-I	10		05
		Unit 2: Self-management Skills-I	10		
		Unit 3: Information and Communication Technology Skills-I	10		
	Term II	Unit 4: Entrepreneurial Skills-I	15		05
		Unit 5: Green Skills-I	05		
		Total	50		10
Part B		Subject Specific Skill	Theory	Practical	
	Term I	Unit1: Introduction to hospitality industry	3	2	3
		Unit 2: Career Opportunities	5	5	3
		Unit 3: Introduction to Kitchen	6	2	5
		Unit 4: Protective clothing & its maintenance	6	5	4
		Unit 5: Personal Hygiene	6	5	5
	Term II	Unit 6: Equipment & Kitchen tools	10	10	4
		Unit 7: Culinary History	5	2	3
		Unit 8: Kitchen Commodities	22	15	5
		Unit 9: Storage of Commodities	15	10	4
		Unit 10: Kitchen Organization	12	4	4
		Total	90	60	40
Part C		Practical Work			
		Practical Examination	--		15
		Written Test	--		10
		Viva Voce	--		10
		Total	--		35
Part D		Project Work/Field Visit			
		Practical File/Student Portfolio	--		10
		Viva Voce			05
		Total	--		15
		Grand Total			100

DETAILED CURRICULUM/TOPICS:

Part-A: EMPLOYABILITY SKILLS

S. No.	Units	Duration in Hours
1.	Unit 1: Communication Skills-I	10
2.	Unit 2: Self-management Skills-I	10
3.	Unit 3: Basic Information and Communication Technology Skills-I	10
4.	Unit 4: Entrepreneurial Skills-I	15
5.	Unit 5: Green Skills-I	05
	TOTAL	50

NOTE: For Detailed Curriculum/ Topics to be covered under Part A: Employability Skills can be downloaded from CBSE website.

Part-B – SUBJECT SPECIFIC SKILLS

S. No.	UNITS	SUB-TOPICS
1.	Introduction to hospitality industry	<ul style="list-style-type: none">• An insight in the operations of a five star hotel• Introduction to allied areas of hospitality industry<ul style="list-style-type: none">○ Travel Agency○ Fast food○ Airlines○ Retail○ Entrepreneur○ Others
2.	Career Opportunities	<ul style="list-style-type: none">• In Hotels• In travel industry• In Retail industry• Entrepreneur• Food critique
3.	Introduction to Kitchen	<ul style="list-style-type: none">• Sections in a kitchen• Attitude & Behaviour• Skills & Knowledge• Ergonomics
4.	Protective clothing & its maintenance	<ul style="list-style-type: none">• Importance• Protective clothing

S. No.	UNITS	SUB-TOPICS
5.	Personal Hygiene	<ul style="list-style-type: none"> • Importance • Maintaining personal hygiene • Hand washing technique
6.	Equipment & Kitchen tools	<ul style="list-style-type: none"> • Introduction to Kitchen Equipment • Care & Maintenance of equipment • Work place hygiene • Knife& its Maintenance • Safety procedures for handling knives
7.	Culinary History	<ul style="list-style-type: none"> • Historical background
8.	Kitchen Commodities	<ul style="list-style-type: none"> • Evolution of culinary industry <ul style="list-style-type: none"> a) Plant Origin <ul style="list-style-type: none"> - Cereals - Pulses - Fruits - Vegetables - Spices and Herbs b) Animal Origin <ul style="list-style-type: none"> - Dairy Products - Eggs - Meats - Sea food
9.	Storage of Commodities	<ul style="list-style-type: none"> • Perishability of a product • Techniques of storage
10.	Kitchen Organization	<ul style="list-style-type: none"> • Kitchen Organization • Duties & Responsibilities