



GOVERNMENT OF INDIA
MINISTRY OF SKILL DEVELOPMENT & ENTREPRENEURSHIP
DIRECTORATE GENERAL OF TRAINING

COMPETENCY BASED CURRICULUM

FOOD PRODUCTION (GENERAL)

(Duration: One Year)

CRAFTSMEN TRAINING SCHEME (CTS)

NSQF LEVEL- 4



SECTOR –FOOD INDUSTRY



Directorate General of Training

FOOD PRODUCTION (GENERAL)

(Non-Engineering Trade)

(Revised in 2019)

Version: 1.2

CRAFTSMEN TRAINING SCHEME (CTS)

NSQF LEVEL - 4

Developed By

Ministry of Skill Development and Entrepreneurship

Directorate General of Training

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1. COURSE INFORMATION

During one-year duration of “Food Production (General)” trade, a candidate is trained on Professional Skill, Professional Knowledge and Employability Skill related to job role. In addition to this, a candidate is entrusted to undertake project work, extracurricular activities and on-the-job training to build up confidence. The broad components covered under Professional skill subject are as below: -

The trainee learns about elementary first-aid, firefighting, environment regulation and housekeeping, etc. The trainee identifies trade tools, kitchen equipment and kitchen operation process. He understands the importance of personal hygiene, cleanliness of kitchen/ cooking utensils, food handling and hygiene protective clothing. He practices safe handling of kitchen knives and other hand tools. He identifies basic ingredients, spices, condiments, herbs, pulses, vegetables, fruits, continental vegetables and various meat products, etc. The trainee understands and practices various cuts of vegetables viz. Julienne, jardinière, brunoise, and passion cuts, etc. The trainee learns preparing mise-en-place and practices various cooking methods viz. Blanching, sautéing, steaming, stewing, roasting, grilling, braising, baking, etc. He prepares and practices basic Indian foods like dal, vegetables, chutney, raita, Indian bread etc. The trainee learns to prepare ala carte menu for breakfast/ buffet.

The trainee learns to prepare, season and cook soup, meats, vegetable and other food stuff. He learns to make varieties of exotic Indian foods based on regional cuisine/ ethnic royal cuisine and various continental/ Chinese food. The trainee learns to work in the Garde manger and prepares various salads, salad dressings, sandwiches, canapés, fruit juice and other cold foods, etc. The trainee learns to work in a bakery and prepares various desserts and sweet dishes viz. breads/ bread rolls, soup sticks, pastries, jam tort, swiss roll, puff, patties, cookies and cakes, etc. The trainee learns to cook varieties of Indian and continental chicken and meat recipes. It is also demonstrated to the trainee via presentation about the activities which are not feasible to be practiced at the Institute viz. non-seasonal ingredients, various cuts; lamb, beef, mutton, pork and game bird, etc. The trainee also undergoes two weeks on-the- job training in various hotel industries at the end of year which gives them more practical exposure to industrial environment.

5. LEARNING OUTCOME

Learning outcomes are a reflection of total competencies of a trainee and assessment will be carried out as per the assessment criteria.

5.1 LEARNING OUTCOME (TRADE SPECIFIC)

1. Maintain hygiene and cleanliness of kitchen, kitchen equipment's and cooking utensils following safety precautions.
2. Work with head cook in menu planning and menu engineering.
3. Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the industry.
4. Work with head cook in preparation of mise-en-place and foods, prepare, season and cook soup, meat, vegetable and another foodstuff.
5. Plan and prepare basic Indian food recipes.
6. Prepare foods for breakfast buffet/ ala carte menu.
7. Work in the Gardemanger of various food preparing organizations and prepare salads, sandwiches, fruit juices and other cold foods.
8. Prepare exotic Indian foods and plan menu according to own judgment or as per instructions.
9. Carry out duties associated with preparation of meals.
10. Work in the bakery of various food preparing organizations and prepare various desserts and sweet dishes.
11. Prepare foods in continental/ Chinese kitchen of various food preparing organizations.
12. Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc.