

**MONTHLY SYLLABUS**

**SESSION-2016-17**

**CLASS-XI**

**SUBJECT : FOOD PRODUCTION-I (734)**

**THEORY : 60 / PRACTICAL : 40**

<b>MONTH</b>	<b>CONTENTS</b>
July 2016	<p style="text-align: center;"><b>THEORY</b></p> <p><b>1. Introduction of Hospitality Industry</b></p> <ul style="list-style-type: none"><li>a) Introduction.</li><li>b) Growth of Hotel Industry.</li><li>c) Introduction to sector of F&amp;B Industry.</li><li>d) Commercial catering &amp; other.</li></ul> <p><b>2. Introduction to Kitchen Department</b></p> <ul style="list-style-type: none"><li>a) Various sections of kitchen</li><li>b) Levels of skills</li><li>c) Attitude and behavior in the kitchen</li><li>d) Uniform and protective clothing</li></ul> <p style="text-align: center;"><b>PRACTICAL</b></p> <p><b>1. Introduction to Kitchen</b></p> <ul style="list-style-type: none"><li>a) Equipments: identification, description, uses &amp; handling</li><li>b) Hygiene: kitchen etiquettes and practices</li><li>c) Knives: part of knife, knife handling and coding of knives</li><li>d) Safety and security in kitchen</li></ul>
August 2016	<p style="text-align: center;"><b>THEORY</b></p> <p><b>3. Equipment's and fuels used in the kitchen</b></p> <ul style="list-style-type: none"><li>a) Classification of equipment's</li></ul>

	<p>b) Care and maintenance</p> <p><b>4. Culinary History</b></p> <p>a) Origin of modern cookery</p> <p>b) Continental cuisine (introduction only)</p> <p>c) Indian cuisine (introduction only)</p> <p><b>5. Hierarchy</b></p> <p>a) Classical brigade</p> <p>b) Role of executive chef</p> <p>c) Duties and responsibilities of various chefs</p> <p>d) Modern staffing</p> <p style="text-align: center;"><b>PRACTICAL</b></p> <p><b>2. Cuts of vegetables</b></p> <p>a) Longish cuts (julienne, batons, frit)</p> <p>b) Dices (brunoise, macedoine, parmentiere)</p> <p>c) Fancy cuts (payssane, diamonds, oblique, shred, turning)</p> <p>d) mirepoix</p>
September 2016	<p style="text-align: center;"><b>(1.9.16 to 7.9.16 Revision)</b></p> <p style="text-align: center;"><b>(8.9.16 to 22.9.16 SA-I Examination)</b></p> <p style="text-align: center;"><b>(23.9.16 to 30.9.16 (Paper discussion &amp; unit 6)</b></p> <p><b>6. Functioning of kitchen</b></p> <p>a) Coordination between various sections of kitchen.</p> <p>b) Coordination between food production and other departments.</p>
October 2016	<p style="text-align: center;"><b>THEORY</b></p> <p><b>7. Introduction of cookery</b></p> <p>a) Aims and objective of cooking food</p>

	<p>b) Various texture  <b>(8.10.2016-11.10.2016 autumn break)</b>  <b>(12.10.2016-31.10.2016)</b></p> <p>c) Techniques used in pre-preparation  d) Techniques used in preparation</p> <p><b>8. Methods of cooking food</b></p> <p>a) Methods of heat transfer  b) Classification</p> <p style="text-align: center;"><b>PRACTICAL</b></p> <p><b>3. Basic cooking methods and pre-preparations</b></p> <p>a) Blanching  b) Preparation of tomato concasse  c) Boiling of vegetables  d) Frying</p>
November 2016	<p style="text-align: center;"><b>THEORY</b></p> <p>c) Moist heat methods  e) Medium of fat</p> <p><b>9. Vegetable and fruit cookery</b></p> <p>a) Classification of vegetables  b) Pigments and color changes  c) Effect of heat on vegetables  d) Fruits</p> <p style="text-align: center;"><b>PRACTICAL</b></p> <p><b>Vegetable accompaniments</b></p> <p>a) Basic methods of cooking applied  b) Boiled vegetables  c) Glazed vegetables</p>

	<ul style="list-style-type: none"> <li>d) Fried vegetables</li> <li>e) Stewed vegetables</li> <li>f) Baked vegetables</li> </ul>
December 2016	<p style="text-align: center;"><b>THEORY</b></p> <ul style="list-style-type: none"> <li>a) Definition</li> <li>b) Types of stock</li> <li>c) Classification</li> <li>d) Standards of a good stock</li> </ul> <p><b>11. Sauces</b></p> <ul style="list-style-type: none"> <li>a) Definition</li> <li>b) Components of sauces</li> <li>c) Mother sauces or basic sauces</li> <li>d) Quality standards for sauce</li> <li>e) Uses of sauces</li> </ul> <p style="text-align: center;"><b>PRACTICAL</b></p> <p><b>Stocks</b></p> <ul style="list-style-type: none"> <li>a) White stocks</li> <li>b) Brown stocks</li> <li>c) Fish stock</li> <li>d) Vegetable stock</li> </ul> <p><b>Sauces — Basic mother sauces</b></p> <p style="text-align: center;"><b>(31.12.2016-15.01.2017 winter break)</b></p> <p style="text-align: center;"><b>January 2017 (16.01.2017-31.01.2017)</b></p>
January 2017	<p style="text-align: center;"><b>THEORY</b></p> <p><b>12. Soups</b></p> <ul style="list-style-type: none"> <li>a) Definition</li> <li>b) Classification with examples</li> </ul>

	<p style="text-align: center;"><b>PRACTICAL</b></p> <p><b>Soups</b></p> <p>a) Cream soups, puree soups and veloutes</p>
February 2017	<p><b>February 2017(1.02.2017-20.02.2017)</b></p> <p style="text-align: center;"><b>THEORY</b></p> <p><b>13. Egg</b></p> <p>a) Structure of Egg</p> <p>b) Selection of Egg</p> <p>c) Uses of Egg</p> <p><b>February 2017(21.02.2017-29.02.2017 revision)</b></p> <p style="text-align: center;"><b>PRACTICAL</b></p> <p><b>Egg cookery</b></p> <p>Preparation of variety of egg dishes boiled, fried, poaches, scrambled and omelet's</p> <p>Demonstration and preparation of 10 simple-menus</p> <p><b>February 2017(21.02.2017-29.02.2017)</b></p> <p>Practical exam for SA-II</p>
March 2017	<b>SA-II Theory Examination</b>