

**MONTHLY SYLLABUS**  
**SESSION-2016-17**  
**CLASS XII**  
**SUBJECT : FOOD PRODUCTION-III (734)**  
**THEORY : 60 / PRACTICAL : 40**

<b>MONTH</b>	<b>CONTENTS</b>
April 2016	<p><b>Unit 1: Kitchen Organization and Layout</b></p> <p>a) Kitchen Organization</p> <p>b) General Layout of kitchen in various organization</p> <p>c) Layout of receiving area</p> <p>d) Layout of service and wash-up</p> <p><b>Unit 2: Haccp</b></p> <p>a) Introduction</p> <p>b) Importance of HACCP</p> <p>c) Critical control point in HACCP</p> <p style="text-align: center;"><b>PRACTICAL</b></p> <p><b>To formulate 20 sets of menus keeping in mind the following points:</b></p> <p>1. One menu may contain 3-4 dishes. Each student is required to prepare 04 portions of each dish in a menu</p>
May 2016 (01.05.2016- 10.05.2016)	<p style="text-align: center;"><b>THEORY</b></p> <p><b>Unit 3: Larder</b></p> <p>a) Introduction</p> <p>b) Functions of the larder</p> <p>c) Sections of larder</p> <p>d) Duties and responsibilities of larder chef</p>

	<b>May 2016(11.05.2016-30.06.2016 On the job training)</b>
July 2016	<p style="text-align: center;"><b>THEORY</b></p> <p><b>Unit 4: Fish cookery</b></p> <p>a) Classification of fish with examples</p> <p>b) Cuts of fish</p> <p>c) Selection of fish and shell fish</p> <p>d) Cooking of fish</p> <p><b>Unit 5: Meet cookery</b></p> <p>a) Introduction of meet cookery</p> <p>b) Slaughtering of meet</p> <p style="text-align: center;"><b>PRACTICAL</b></p> <p>2. 5 sets of menu to be formulated from the dishes covered in class 11th continental practical.</p> <p>3. 10 sets of menu may be formulated from the traditional recipes.</p>
August 2016	<p style="text-align: center;"><b>THEORY</b></p> <p>c) Common poultry, lamb/mutton and cuts</p> <p>d) Selection of meat products</p> <p>e) Variety meats (offal)</p> <p><b>Unit 6: Appetizers and Salads</b></p> <p>a) Classification of appetizers with examples</p> <p>b) Components of salad</p> <p style="text-align: center;"><b>PRACTICAL</b></p> <p>d) 5 sets of menu should be based on the latest food trends in the hotel industry</p>
September 2016	(01.09.2016-07.09.2016 revision)

	<p>(08.09.2016-22.09.2016 SA-I Exam)</p> <p>(23.09.2016-30.09.2016 Paper Discussion)</p> <p style="text-align: center;"><b>THEORY</b></p> <p>c) Types of salad (d) Salad dressing</p> <p style="text-align: center;"><b>PRACTICAL</b></p> <p>Practical Exam of SA-I</p>
<p>October 2016 (1.10.2016- 7.10.2016)</p>	<p style="text-align: center;"><b>THEORY</b></p> <p><b>Unit 7: Sandwiches</b></p> <p>a) Parts of sandwich</p> <p>b) Types of sandwiches</p> <p>c) Types of bread and fillings used</p> <p><b>Unit 8: Introduction to Bakery and Confectionery</b></p> <p>a) Raw materials used in bakery and confectionery</p> <p>b) Method of:</p> <p>Bread making</p> <p>Cake making</p> <p style="text-align: center;"><b>PRACTICAL</b></p> <p>Bakery and Confectionery</p> <p>1. Two varieties of breads</p> <p>2. Two varieties of cookies</p> <p>3. Two varieties of decorated cakes</p>
<p>November 2016 (1.11.2016- 22.11.2016)</p>	<p style="text-align: center;"><b>THEORY</b></p> <p><b>Pastry making</b></p> <p>c) Different types of cookies</p> <p><b>Unit 9: Culinary Terms</b></p>

	<b>PRACTICAL</b> 4. Jam, Tart, Chocolate éclairs <b>(23.11.2016-30.11.2016 revision)</b>
December 2016	<b>(1.12.2016-07.12.2016 Mock test revision)</b> <b>(8.12.2016-19.12.2016 Mock test)</b> <b>(20.12.2016-30.12.2016 Block teaching)</b> <b>(3 1.12.2016-15.01.2017 Winter break/On the job training)</b>
January 2017	<b>(16.01.2017-31.01.2017 Pre-Board Exam)</b>
February 2017	<b>(1.02.2017-15.02.2017 CBSE Practical Exam &amp; Paper discussion of Pre-Board)</b> <b>(16.02.2017-28.02.2017 Theory Revision)</b>
March 2017	Board Exam - Till Date