

MONTHLY SYLLABUS
SESSION-2016-17
CLASS XII
SUBJECT : FOOD PRODUCTION-IV (735)
THEORY : 60 / PRACTICAL : 40

MONTH	CONTENTS
April 2016	<p style="text-align: center;">THEORY</p> <p>Unit 1: Quantity of Food Production (Bulk cooking)</p> <p>a) Institutional catering b) Railway or Airlines c) Hospital catering</p> <p>Unit 2: Menu Planning for Bulk Cooking</p> <p>a) Types of menu b) Principles of menu planning c) Planning menus for various occasions (application)</p> <p>Unit 3: Indenting</p> <p>a) Introduction b) Principles of indenting c) Importance of indenting</p> <p style="text-align: center;">PRACTICAL</p> <p>To formulate 20 sets of menus keeping in mind the following points:</p> <p>a) Each set of menu must have at least four items including an Indian bread or sweet.</p>
May 2016	(11.05.2016-30.06.2016 On the job training)
July 2016	<p style="text-align: center;">THEORY</p> <p>Unit 3: Indenting</p> <p>d) Portion sizes of common food items</p>

	<p>e) Indenting for menus (applications)</p> <p>Unit 4: Purchasing and Storing</p> <p>a) Purchasing</p> <p>b) Storage</p> <p>Unit 5: Food Costing</p> <p>a) Importance of food costing</p> <p>b) Elements of cost (food cost, labor cost and over heads)</p> <p style="text-align: center;">PRACTICAL</p> <p>b) Minimum 40 portion to be prepared by the students, working in group of 3-4 students.</p> <p>c) 5 sets of menu to be formulated from the traditional recipes.</p>
August 2016	<p style="text-align: center;">THEORY</p> <p>Unit 5: Food Costing</p> <p>c) Calculation of food cost</p> <p>d) Calculation of labor cost</p> <p>e) Calculation of overheads</p> <p>f) Calculation of kitchen profit/gross profit, after wage profit and net profit</p> <p>g) Expressing each element as percentage of sales</p> <p style="text-align: center;">PRACTICAL</p> <p>d) 10 sets of menu may be formulated from the traditional recipes.</p>
September 2016	<p>(01.09.2016-07.09.2016 revision)</p> <p>(08.09.2016-22.09.2016 SA-I Exam)</p> <p>(23.09.2016-30.09.2016 Paper Discussion)</p> <p>Unit 6: Food Cost Control</p> <p>a) Importance of food cost control</p>

<p>October 2016</p>	<p style="text-align: center;">THEORY</p> <p>Unit 6: Food Cost Control</p> <p>b) Factor affecting food cost</p> <p>c) Portion control</p> <p>d) How to control food cost</p> <p>Unit 7: Indian Regional Cuisine</p> <p>a) Introduction of Indian Regional Cuisine</p> <p>b) Heritage of Indian Cuisine</p> <p>c) Factor influencing the eating habits in different parts of countries</p> <p>d) Common/popular regional cuisine of India</p> <p style="text-align: center;">PRACTICAL</p> <p>e) 5 sets of menu should be based on the latest food trends in hotel industry</p>
<p>November 2016 (1.11.2016-22.11.2016)</p>	<p style="text-align: center;">THEORY</p> <p>Unit 8: Indian Regional Cuisine of the following States on the following Ground:</p> <p>a) Geo graphical location</p> <p>b) Staple food</p> <p>c) Festival</p> <p>d) Features</p> <p>e) Special Dishes</p> <ul style="list-style-type: none"> - Kashmiri - Punjabi - Bengali

	<ul style="list-style-type: none"> - Gujarati - Gaon - Maharashtrian - Hyderabadi - South Indian - Indian Breads - Indian Sweets <p style="text-align: center;">PRACTICAL</p> <p>Tandoor</p> <ul style="list-style-type: none"> a) Introduction b) Working of Tandoor c) Preparation of three Indian and two simple kebabs.
November 2016	(23.11.2016-30.11.2016 revision)
December 2016	(1.12.2016-07.12.2016 Mock test revision) (8.12.2016-19.12.2016 Mock test) (20.12.2016-30.12.2016 Block teaching) (3 1.12.2016-15.01.2017 Winter break/On the job training)
January 2017	(16.01.2017-31.01.2017 Pre-Board Exam)
February 2017	(1.02.2017-15.02.2017 CBSE Practical Exam & Paper discussion of Pre-Board) (16.02.2017-28.02.2017 Theory Revision)
March 2017	Board Exam - Till Date