

CATERING AND FOOD TECHNOLOGY GROUP
1: Food Products Technology (X7, X8, X9)

Scheme of Examination
Std. XI

Paper	Title of the Paper	Theory		Practicals		Term work	Project work	I.V.	Total Marks
		Marks	Time (Hrs)	Marks	Time (Hrs)				
1	Bakery Technology	80	3	80	3	20	10	10	200
2	Cookery Technology	80	3	80	3	20	10	10	200
3	Indian Cuisines & Hygiene	80	3	80	3	20	10	10	200

* IV = Industrial Visit

Scheme of Examination
Std. XII

Paper	Title of the Paper	Theory		Practicals		Term work	Project work	OJT	I.V.	Total Marks
		Marks	Time	Marks	Time					
1	Advanced Bakery Technology	80	3	80	3	10	10	10	10	200
2	Advanced Cookery Technology	80	3	80	3	10	10	10	10	200
3	Food Costing & International Cuisine	80	3	80	3	10	10	10	10	200

** OJT = On Job Training

* IV = Industrial Visit

Introduction

The food processing industry in India is known as sunrise industry due to huge demand by people. Industrialization, urbanization and globalization increase the demand for ready-to-eat and ready-to-cook food day-by-day. These foods have gained importance due to their delicious taste, attractive appearance and palatability. Especially bakery products are preferred by all age groups which has better shelf life. Most of the ready-to-eat food products are produced by unorganized sector which are mostly manually operated. Therefore the qualities of these products are not up to the mark of consumer's expectations. Hence the application of modern sophisticated technology with trained personnel is required to cater the needs of growing food processing industry.

This syllabus deals with various aspects of food products technology. It also equips the students with industrial knowledge and skills of producing Indian and international cuisines with aims at producing entrepreneurs and professionals in food products.

General Objectives

1. To create technical manpower required for bakery industry.
2. To prepare value added nutritionally rich food products.
3. To promote employment opportunity in food industry.
4. To develop entrepreneurial skills.

Specific Objectives

1. To impart scientific and technical knowledge in food products in particular and food science in specific.
2. To study the factors affecting food acceptability.
3. To provide the adequate technical manpower to food industries.
4. To impart knowledge for production of quality food products.
5. To create awareness among the people for use of ready-to-eat and ready-to-cook foods.
6. To create awareness about food hygiene, sanitation and quality.
7. To aware the students for relationship between human health, nutrition and ready-to-use food.
8. To know how to run the entrepreneur successfully, by maintaining different accounts.
9. To create awareness regarding different food laws, rules and regulations and quality control in food industry in India.
10. To impart knowledge of Indian and International cuisines.

Job Opportunities

The students of Bakery Technology and Catering Technology have tremendous job opportunities:

As a cook : Commis I, II, III

- As a bakery assistant

- Industrial catering
- Catering business
- Kitchen Stewarding assistant
- Employment in food restaurants, canteen and bakeries
- Instructor/Teacher in schools and colleges
- Can work in Food Craft Institute

Self Employment Opportunities

- Run own fast food centre, Dhaba.
- Run food service centre, bakery unit, canteen, mess, food preparation centre, snacks centre, food parlour.
- (Supplier of food) Cater for various functions and gatherings.
- Food producer, entrepreneurs
- Run Industrial canteen
- Run food point nearby market, school, offices etc.
- Run classes for cookery and bakery technology.
- Establish cottage scale industry.

Std. XI Paper I: Bakery Technology (X7) Theory

Sr. No.	Unit	Sub-Unit	Periods
1.	Bakery Industry	1.1 Importance of bakery Industry	05
		1.2 Terms used in bakery technology	05
2.	Ingredients in bakery	2.1 Classification of ingredients	01
		2.2 Role of ingredients in bakery products	10
		2.3 Characteristics of ingredients in bakery products	10
		2.4 Composition and structure of major ingredients	04
3.	Bread making technology	3.1 Bread making process	10
		3.2 Baking	02
		3.3 Methods	08
4.	Cake making technology	4.1 Cake making process	10
		4.2 Baking	02
		4.3 Methods	08
5.	Biscuit making technology	5.1 Biscuit making process	03
		5.2 Baking	02
		5.3 Methods	05
6.	Quality Assessment	6.1 Ideal characteristics of bread and cake.	20

	6.2 Defects in bakery products	15
	Total	120

Practicals

Sr. No.	List of Practical	Periods
1.	Identification and use of bakery equipments and machineries.	8
2.	Identification of different bakery ingredients – 2.1 Different cereals and processed flours. 2.2 Dry and Compressed yeast. 2.3 Different types of sugar. 2.4 Different types of fat. 2.5 Fresh and Stale egg.	4 4 4 4 4
3.	Estimation of wet gluten from different cereals.	4
4.	Indenting and plan of work while preparing more than one product at a time.	4
5.	Preparation of bread by different methods. 5.1 Straight dough method – Bread loaf, bread sticks, surti butter. 5.2 No time dough method – Bread loaf, Dinner rolls, Doughnuts, ladi pav, pitta bread. 5.3 Sponge and dough method – Bread loaf = 100% sponge, 70%-30% sponge.	24 32 24
6.	Preparation of different cakes – Pound cake, vanilla buns, Madeline's, lemon cake, orange muffins, chocolate cake, marble cake, eggless cake, fatless cake with gel.	72
7.	Preparation of biscuits – Nankatai, coconut cookies, ginger biscuits, tricolour biscuits, butter buttons, melting moments, short bread biscuits, vanilla biscuits, orange biscuits, masala biscuits.	52
	Total	240

Paper II: Cookery Technology (X8)

Theory

Sr. No.	Unit	Sub-Unit	Periods
1.	Introduction to Cookery Technology	1.1 Importance of cooking	2
		1.2 Culinary Terms	4
2.	Commodities in Cookery	2.1 Ingredients used in cookery	2
		2.2 Role of ingredients and additives in cookery	10
3.	Cooking of food	3.1 Preparation and processing methods of	10

		food	
		3.2 Methods of cooking	10
4.	Components of food	4.1 Introduction	1
		4.2 Carbohydrates	2
		4.3 Proteins	2
		4.4 Fats	2
		4.5 Minerals	2
		4.6 Vitamins	2
		4.7 Water	1
5.	Effect of heat on food and functions in cookery	5.1 Sugars	8
		5.2 Cereals	8
		5.3 Dals and pulses	4
		5.4 Milk and Milk products	8
		5.5 Animal food	4
		5.6 Fats and oil	8
		5.7 Fruits and Vegetables	8
6.	Menu Planning	6.1 Types of menu	10
		6.2 French Classical menu	8
		6.3 Menu Card	4
		Total	120

Practicals

Sr. No.	List of Practical	Periods
1.	Identification of food commodities.	2
2.	Weighing and measuring of all commodities and conversion of household measures like, spoon, katori, cup, glass etc.	6
3.	Preparation and processing methods before cooking food.	2
4.	Role of additives used in cookery.	2
5.	Effect of heat on food and functions in cookery.	2
6.	Actual preparation of recipes from different food commodities:	
	1. Cereals	15
	2. Dals and pulses	15
	3. Milk and Milk products	15
	4. Eggs	15
	5. Meat	15
	6. Fish	15
	7. Chicken	16
	8. Vegetables	16
	9. Snacks	32
	10. Chutneys	8
	11. Salads	16

	12. Sweets/Desserts	16
	13. Beverages	16
	(Note: Refer Annexure I for list of Menus for preparation of above recipes)	
7.	Planning menu for breakfast, lunch, dinner, wedding, birthday, conference and any other events.	16
	Total	240

Paper III: Indian Cuisines and Hygiene (X9) Theory

Sr. No.	Unit	Sub-Unit	Periods
1.	Hygiene and Sanitation	1.1 Importance of hygiene, health and sanitation	07
		1.2 Sanitation in cooking	08
		1.3 Food Standards	08
		1.4 Pest Control	10
		1.5 Garbage Disposal	15
2.	Food Storage and food spoilage	2.1 Importance of food storage	06
		2.2 General guidelines of food storage	06
		2.3 Food spoilage	05
		2.4 Causes, signs and preventive measures of food spoilage	15
3.	Cuisines of Northern India	3.1 Food culture of North India	10
4.	Cuisines of Eastern India	4.1 Food culture of Eastern India	10
5.	Cuisines of Western India	5.1 Food culture of Western India	10
6.	Cuisines of Southern India	6.1 Food culture of Southern India	10
		Total	120

Practicals

Sr. No.	List of Practical	Periods
1.	Equipments – List of small, large and mechanical equipments and tools used in catering industry.	06
2.	Handling and operation of each of the equipments.	06
3.	Cleaning procedure – Cleaning of equipments personal hygiene.	06

4.	Visit to various food service centers and catering institutes. Evaluation of layout and storage area on the basis of hygiene and cleanliness.	14
5.	Preparation of receipes of cuisine of Northern India. (Any twenty from the list enclosed in Annexure II)	42
6.	Preparation of receipes of cuisine of Eastern India. (Any twenty from the list enclosed in Annexure II)	42
7.	Preparation of receipes of cuisine of Western India. (Any twenty from the list enclosed in Annexure II)	42
8.	Preparation of receipes of cuisine of Southern India. (Any twenty from the list enclosed in Annexure II)	42
9.	Running the canteen in Institute/School/College or Implant training for 10 days in established commercial food units like Hotels/Canteen/Restaurant.	40
Total		240

Std. XII
Paper I: Advanced Bakery Technology (X7)
Theory

Sr. No.	Unit	Sub-Unit	Periods
1.	Improvers in bakery products	1.1 Introduction to bread improvers	05
		1.2 Classification of improvers used in bread products	20
		1.3 Role in bakery.	05
2.	Cake making technology	2.1 Cake recipe balancing	05
		2.2 Rules of recipe balancing	10
		2.3 Classification and types of cake	15
3.	Cake Decoration	3.1 Introduction	02
		3.2 Ingredients in icing	02
		3.3 Classification and types of icing	16
4.	Pastry Making	4.1 Introduction	05
		4.2 Ingredients used for pastry making	07
		4.3 Types of pastry	15
5.	Special bakery products	5.1 Introduction	05
		5.2 Types	08
		Total	120

Practicals

Sr. No.	List of Practical	Periods
1.	Preparation of bread and cake using improvers Bread – sweet dough (Rich dough) Bread with milk powder/milk/egg Cake – Dundee cake, Christmas cake	40
2.	Cake formula derivation: High ratio cake – Pineapple upside down cake Low ratio cake – Genoese sponge cake/plain cake Rich cake – Date-walnut cake Lean cake – Fatless sponge, swiss roll	40
3.	Preparation of icing and application on bakery products. Glaze icing – on orange muffins/doughnuts Butter icing – on plain/chocolate cake Fresh cream – on genoese sponge/fatless sponge cake Truffle icing – on genoese sponge/fatless sponge cake Demonstration of marzipan, gum paste, royal icing and fondant	48
4.	Pastry – Short crust pastry – Variety of tarts and pies with different fillings Flaky pastry, khari, vegetable puff, cream roll Danish pastry – Chelsea buns, crescent rolls, Cinnamon rolls	40
5.	Special bakery products:- a. Eggless bakery products – Eggless cake, ladi pav, biscuits, buns b. High fibre bakery products – Bran muffins, whole wheat flour cake, bajra buns, bran bread rolls, bran biscuits. c. Low calorie bakery products – Fatless sponge muffins, sugar free cake, sugar free biscuits, whole wheat bread d. Multigrain bakery products – Ragi flour biscuits, multigrain biscuits, peanut wheat and soya biscuits, soya, wheat, rice cake, multigrain bread, ragi and wheat cake.	72
Total		240

Paper II: Advanced Cookery Technology (X8)

Theory

Sr. No.	Unit	Sub-Unit	Periods
1.	Stocks and Soups	1.1 Stocks	5
		1.2 Kinds / Classification and storage of stock	6

		1.3 Soups	10
2.	Sauces	2.1 Importance of sauces	5
		2.2 Types of sauces	15
3.	Appetizers, accompaniments and salads	3.1 Appetizers	8
		3.2 Salads	5
		3.3 Salad Dressings. English, American and Lemon Dressing	6
4.	Sandwiches	4.1 Infroduction	1
		4.2 Preperation of sandwich	4
		4.3 Types of sandwich	3
5.	Meat, Sea foods and Poultry	5.1 Meat : Cuts and their uses	5
		5.2 Tenderness of meat	10
		5.3 Fish : Classification, storage & cuts	5
		5.4 Cooking methods	5
		5.5 Chicken : Cuts	5
6.	Ice Cream and Chocolates	6.1 Definition	2
		6.2 Classification	8
		6.3 Preparation of chocolates	12
		Total	120

Practicals

Sr. No.	List of Practicals	Periods
1.	Stocks – Preparation of white stock, brown stock, vegetable stock, glazes.	16
2.	Soups – Preparation of consommé, Cream of tomato soup, Spinach soup, Cabbage chowder, Minestrone and Mulligatawny.	16
3.	Sauces – Preparation of white sauce (Penne with cream cheese sauce and baked vegetables) Preparation of brown sauce (Poulet sauté chicken) Preparation of veloute sauce (Veloute Danoise) Preparation of tomato sauce (Spaghetti Bolognaise, Baked beans with Toast) Preparation of Hollandaise sauce & Asparagus with Hollandaise sauce Preparation of Mayonnaise (Russian salad & Waldrof Salad)	24
4.	Cocktails – Preparation of melon, grape fruit, mixed fruit, orange and florida cocktails.	16
5.	Indian snacks – Refer Annexure I	16
6.	Salads – Preparation of salads – Cole slaw, mixed vegetable salad, pasta salad, green salad, tossed salad.	8
7.	Sandwiches – Preparation of vegetable sandwich, vegetable burger, club sandwich, chicken sandwich, canapés.	12
8.	Meat, Seafood, Poultry:	

	Preparation of Meat products – Seekh kabab, shammi kabab, mutton curry	16
	Preparation of Chicken products – Tandoori chicken, chicken tikka, brown stew	16
	Preparation of Egg products – Omelet, egg curry, French toast	12
	Preparation of Seafood products – Fish colert (salad), fish Florentine, fish curry, prawns rice.	12
9.	Ice creams – Preparation of vanilla, butterscotch, pista, chocolate, mango, strawberry ice cream. Preparation of kulfi Preparation of falooda	36
10.	Inplant training for 10 days in established Hotels, Canteen and Restaurants. OR Running the canteen in the institute/school/college	40
	Total	240

Paper III: Food Costing & International Cuisine (X9) Theory

Sr. No.	Unit	Sub-Unit	Periods
1.	Costing in food establishment	1.1 Nature of food cost control 1.2 Objectives of food cost control 1.3 Obstacles in food cost control 1.4 Elements of food cost 1.5 Break even analysis	24
2.	Cost control system	2.1 Study of costing system 2.2 Phases of food cost control 2.3 Cycle of food cost control through basic operating activities	30
3.	A) Budget B) Unit Cost	3.1 Importance and Classification of budget Unit costing and cost sheet	12
4.	Book keeping	4.1 Importance of book keeping 4.2 Rules of double entry book keeping 4.3 Preparation of Journal 4.4 Preparation of subsidiary books	30
5.	International Cuisine	1.1 Introduction 1.2 Chinese & Thai Cuisine 1.3 Mexican & Italian Cuisine 1.4 Japanese & Korean Cuisine	24
		Total	120

Practicals

Sr. No.	List of Practical	Periods
1.	Market survey – To know various bakery and cookery raw materials and their rates (wholesale and retail).	16
2.	Calculation of elements of costs and profit levels.	16
3.	Preparation of indent and store requisition slip for one batch and 4 servings of cookery and bakery products.	32
4.	Preparation of formats for inviting and receiving quotations – (item wise).	8
5.	Preparation of comparative statement on the basis of quotations received – (item wise).	8
6.	Preparation of purchase order.	8
7.	Steps followed in receiving the above items.	4
8.	Preparation of standard purchase specification (S.P.S) and delivery challan and credit note.	16
9.	List the steps followed in storing procedure. Preparation of Bin card.	4
10.	Calculation of actual price and selling price of bakery and cookery products (cost sheet).	24
11.	International cuisines (Practicals) (Refer annexure III for Practicalss)	104
Total		240

Annexure I

1a)	Rice Preparations	<ol style="list-style-type: none"> 1. Lemon Rice 2. Moong dal khichdi 3. Egg rice 4. Peas Pulao, veg pulao 5. Chicken Biryani 6. Prawns pulao
1b)	Wheat Preparations	<ol style="list-style-type: none"> 1. Chapatti/phulka 2. Paratha 3. Stuffed parathas [aloo, gobi, mooli] 4. Puris 5. Moghlai parathas 6. Missie roti 7. Nan

		8. Bhatura
2	Dal and pulses preparations	1. Dal tadka 2. Masala dal 3. Amti 4. Sambhar 5. Rajma 6. Chole 7. Usal
3	Milk preparations	1. Dahi 2. Paneer 3. Cheese 4. Basundi 5. Rabdi 6. Khoa
4	Egg preparations	1. Boiled egg [hard & soft] 2. Poached egg 3. Fried egg 4. Scrambled egg 5. Masala omlette 6. Egg curry 7. Egg Bhurji 8. Egg Pudding
5	Meat dishes	1. Mutton curry 2. Masala do pyaaza 3. Mutton khorma 4. Mutton palak
6	Fish preparations	1. Fish cutlets 2. Masala fried fish 3. Prawns curry 4. Fish curry
7	Chicken dishes	1. Chicken curry 2. Chicken Tikka 3. Fried chicken 4. Chicken Tandoori
8	Vegetable preparations	1. Fried bhindi 2. Beans foogath 3. Sukhe aloo 4. Mutter paneer 5. Vegetable jhalfarezi 6. Aloo mutter 7. Aloo gobi [cauliflower]
9	Snacks	1. Vegetable cutlet 2. Batata wada 3. Medu wada 4. Samosa

		<ol style="list-style-type: none"> 5. French toast 6. Poha 7. Upma 8. Ragda pattice 9. Pani Puri 10. Bhel 11. Chivda 12. Chakli 13. Shankarpale
10	Chutneys	<ol style="list-style-type: none"> 1. Garlic chutney 2. Mint chutney 3. Green coconut chutney 4. Coconut chutney 5. Khajur chutney 6. Ground nut chutney 7. Linseed / Niger seed chutney
11	Raitas and Indian salads	<ol style="list-style-type: none"> 1. Boondi raita 2. Palak raita 3. Aloo ka raita 4. Tomato onion cucumber 5. Carrot salad 6. Cabbage salad 7. Cucumber cucumber 8. Fruit Chat
12	Sweets	<ol style="list-style-type: none"> 1. Doodhi halwa/carrot halwa 2. Sheera 3. Semolina Laddu 4. Besan Laddu & Boodi Laddu 5. Gulab Jamun 6. Shrikhand 7. Porriadg (Kheer) 8. Burfi 9. Chikki
13	Non alcoholic beverages	<ol style="list-style-type: none"> 1. Tea 2. Coffee [hot & cold] 3. Milk shake [seasonal] 4. Fruit punch 5. Lassi [sweet & salty] 6. Jaljeera 7. Fruit juices & mocktails

Annexure II

Cuisine of Northern India	Cuisine of Eastern India	Cuisine of Western India	Cuisine of Southern India
1. Chicken makhnawalla	1. Macher jhol	1. Masala bhat	1. Hyderabadi Biryani
2. Amritsari machhi	2. Bengali khichdi	2. Gola bhat	2. Hyderabadi Kheema
3. Daal Makhani	3. Rossogolla	3. Mung dal khichadi	3. Rasam
4. Pakoda kadhi	4. Ras malai	4. Nagpuri vada bhat	4. Doodhi pachadi
5. Brinjal bhartha	5. Puri	5. Thalipeeth	5. Malabar fish curry
6. Sarson da saag & Makki ki roti	6. Sandesh	6. Ukad shengule	6. Tamarind rice
7. Dahi bhalla	7. Rajbhog	7. Jowar/Bajra bhakri	7. Cabbage thoran
8. Shahi paneer	8. Malai chap	8. Sadhi poli	8. Moong dal payasam
9. Chaana Bhaturas	9. Doi maacha	9. Puran poli	9. Avial
10. Stuffed kulcha	10. Alloo Paneer Posto	10. Tomato sar	10. Sambhar
11. Parathas	11. Chingari macher malai kary	11. Varan/Amti	11. Idli
12. Missie roti	12. Ras Angori	12. Bharali Vangi	12. Masala dosa
13. Dum aloo		13. Gujarathi kadhi	13. Daal wada
14. Kashmiri pulao		14. Dudhi Chana Dal Nu Shak	14. Uttapam
15. Assorted pakodas		15. Bharawan Bhindi	15. Ven Pongal
16. Phirni		16. Oondhioyo	16. Mysore pak
17. Daal Baati		17. Dhokla	17. Bisi Bele Huliyaana
18. Gatey ki sabji		18. Kolhapuri chicken curry	18. Chitranna, Tomato Rice
19. Churma		19. Maharashtrian fish curry	19. Chutney (dry & wet)
20. Moghlai Biryani		20. Goan fish curry	
21. Shahi tukda		21. Usal	
22. Murg mussallam		22. Modak	
23. Rogan josh		23. Khandvi, Dhokla	
24. Navratan khorma		24. Sol kadhi	
25. Vegetable pulao		25. Chirote	
26. Palak paneer		26. Jilebi	

Annexure III

Chinese Cuisine

1. Sweet and sour chicken soup
2. Hot and sour soup
3. Hakka Noodles
4. American Chopsuey
5. Vegetable fried rice
6. Chicken fried rice
7. Chilly chicken
8. Manchurian chicken
9. Prawn in garlic sauce
10. Sweet and sour prawns
11. Fish with Schezwan sauce
12. Baked pancakes
13. Honeyed noodles

Italian Cuisine

1. Risotto a la Italian
2. Ravioli Milanese
3. Spaghetti carbonara
4. Pasta Salad
5. Saboyan
6. Spaghetti Frutii Di Mari
7. Lasanga Verda

French Cuisine

1. French onion soup
2. Coq au vin
3. Cource provencale
4. Crepes suzette
5. Chicken A la chardon
6. Garlic Artichoke Dip
7. Lemon soufflé

Thai Cuisine

1. Pad Thai Noodle
2. Chicken in red curry
3. Fish in green curry
4. Thai rice
5. Chicken satay
6. Momo

Mexican Cuisine

1. Mexican Rice
2. Nachos and salsa
3. Tacos
4. Fajitas
5. Quesidilla
6. Creamy Burrito Casserole
7. Chicken Tartilla Soup

Japanese Cuisine

1. Bara sushi (vinegared rice with fish & bean)
2. Tempura (vegetable & shrimp fritters)
3. Sushi rice (vinegared rice)
4. Tamago Suimoud (Egg Soup)
5. Suki Yaki

Work Integrated Training Center

- Government Tourism Organization.
 - Resorts of Maharashtra Tourism Development Corporation
 - Indian Railway Catering and Tourism Corporation
 - Catering Establishments of Air India
- Three Star and above categorized Hotels and Resorts
- Industrial Canteens

- Catering and Bakery establishment

Space for class room 400 sq. ft.

Space for laboratory 800 sq. ft.

QUALIFICATIONS OF TEACHERS/INSTRUCTOR

1. Full Time Teacher

4 years degree in Hotel Management and Catering Technology with 2 years experience

Or

3 years Diploma in Hotel Management and Catering technology after HSC with 3 years experience

Or

Any Graduation with P.G. Diploma in Hotel Management with 3 years experience

Or

M.Sc. Home Science (Foods and Nutrition)

2. Full Time Instructor

4 years degree in Hotel Management and Catering Technology

Or

3 years Diploma in Hotel Management and Catering technology after HSC with 1 year experience

Or

Any Graduation with P.G. Diploma in Hotel Management with 1 year experience

Or

B. Tech in Food Technology

Or

B.Sc. Home Science with specialization in Foods and Nutrition

Reference Books

1. Theory of Cookery – Krishna Arora; Frank Bros & Co. Ltd., New Delhi
2. Indian Cookery – Pritam Oberoi
3. Taste of India – Madhur Jaffery
4. Oriental Cookery – Lo Kenneth
5. Food Heritage of India – Vimal Patel
6. Larousse Gastronomy
7. Hygiene and Sanitation in Food Industry – S. Roday
8. Nutrition for Food Service & Culinary Professionals – Drummond Karen Eich
9. Professional Baking – Gic
10. Professional Cooking – John Wiley & Sons
11. Introductory Foods – Hughes O & Bennion M (1970), The Macmillan Co. Ltd., New York
12. Food Commodities – Bernard Davis (1978) William Heinemann Ltd., New York
13. The larder Chef, Leto MJ and Bode, H (1975) Heinemann Ltd, London
14. Understanding Cooking, Lundberg, D.E. Kotschaver, L.H & Casserani, V (1970) Arnold-Heinemann, India.
15. Accounting & Cost Control in Hotel and Catering Industry Ed. II – Kotas, R (1972)
16. Hotel & Catering Costing and Budgets – Boardman. R.D.
17. Accounting & Cost Control in Hotel and Catering Industry – Ozi D'Chuna
18. Catering Management – An Integrated Approach – Sethi & Malhan
19. Theory of Catering by Ronald Kinton and Victor Ceserani.
20. All about Catering By Julia Reay
21. An Introduction to Food & Beverage Studies By Marzia Magris & Cathy McCrery
22. Food Microbiology by William Frazier
23. Food & Nutrition By Arya Publishing House, Educational Publishers, Karol Bagh, New Delhi.
24. Food Science By Sumati Mudambi
25. Modern Cookery for teaching and the trade volume I (fifth edition) – Thangham E. Philip, Orient Longman Ltd; Mumbai.
26. Modern Cookery for teaching and the trade volume II (fifth edition) – Thangham E. Philip, Orient Longman Ltd; Mumbai.

27. Practicals Cookery – Ronald Kinton, Victor Cesarani & David Foskett
28. Bakers handbook on Practicals baking (1966) Wheat Associates, New Delhi
29. Bakery Materials and Methods – Daniel A.R., Applied Science Publishers Ltd., England
30. Up to date confectionery. A complete guide to the craft – Daniel A. R. (1965) Maclaren & Sons, England.
31. Modern Cereal Chemistry, D.W. Kent, Jones & A.J. Amos, Food Trade Press, Washington D.C., USA.
32. Practicals baking – W.T. Sultan, The AVI Publishing Co., Westport Connecticut, USA
33. Basic Baking: Science & Craft, S.C. Dubey: Published by S.C. Dubey, School of Baking, Gujrat Agri. University, Anand.
34. Cereal Technology, S.A. Matz; The AVI Publishing Co., Westport Connecticut, USA.

List of Tools and Equipments Required

Sr. No.	Name of Item	Quantity
1	Pressure Cooker 5 ltrs and & 3 ltrs	08 No.
2	Steamer	02 No.
3	Idli Stand	02 No.
4	Kadai Large	02 No.
5	Kadai Medium	08 No.
6	Wok (Chinese Kadai)	02 No.
7	Aluminum Dekchi Medium	08 No.
8	Aluminum Dekchi Small	08 No.
9	Tawa	08 No.
10	Frying Pan	08 No.
11	Aluminum Sauce Pan	08 No.
12	Vessels with lid (Hindolium & S.S.)	24 No.
13	Round Bottom Vessels	08 No.
14	Stainless Steel Containers different size	12 No.
15	Masala Dabbas	08 No.

16	Sizzler Plates	06 No.
17	Sieve	06 No.
18	Colander	08 No.
19	Spaghetti Strainer	02 No.
20	Tea, Coffee urns (Thermal Jars)	01 No.
21	Steel Plates	24 No.
22	Stainless Steel Mug	04 No.
23	Stainless Steel Glasses	12 No.
24	Rolling Pins & Boards	08 No.
25	Chopper different types	04 No.
26	Kitchen Knife (big)	02 No.
27	Vegetable Knife	08 No.
28	Paring Knife	02 No.
29	Coconut Grater	02 No.
30	Steel Bowls	12 No.
31	Perforated Spoon	12 No.
32	Serving Spoon (big, medium, small)	18 No.
33	Spatula (S.S.)	12 No.
34	Egg cutter	12 No.
35	Grater (S.S.)	06 No.
36	Handi Tong	12 No.
37	Tong	08 No.
38	Measuring Cup Metal	08 No.
39	Measuring Spoon Metal	08 No.
40	Tea Strainer	04 No.
41	Table Spoon	12 No.
42	Tea Spoon	12 No.
43	Fork (S.S.)	12 No.
44	Spatula	12 No.
45	Baking tray	08 No.

46	Baking cake tin (round)	06 No.
47	Baking cake tin (square)	06 No.
48	Bread Knife	02 No.
49	Palate Knife	06 No.
50	Bread Tin	06 No.
51	Ring Mould	06 No.
52	Small cup mould	24 No.
53	Pizza Cutter	04 No.
54	Dough Cutter	04 No.
55	Whisk	06 No.
56	Turn Table	04 No.
57	Wooden Spoon	08 No.