

**FOOD PRODUCTION**  
**CLASS–XII**  
**ELECTIVE**  
**FOOD PRODUCTION–III (734)**

**THEORY**

*Time: 3 Hours*

*Marks: 60*

<b>Unit–1: Kitchen Organization and Layout</b>	<b>5</b>
<ul style="list-style-type: none"><li>• Kitchen organization.</li><li>• General layout of kitchen in various organizations.</li><li>• Layout of receiving areas.</li><li>• Layout of service and wash up.</li></ul>	
<b>Unit–2: Haccp</b>	<b>5</b>
<ul style="list-style-type: none"><li>• Introduction.</li><li>• Importance of HACCP.</li><li>• Critical control points in HACCP.</li></ul>	
<b>Unit–3: Larder</b>	<b>6</b>
<ul style="list-style-type: none"><li>• Introduction.</li><li>• Functions of the larder.</li><li>• Sections of larder.</li><li>• Duties and responsibilities of larder chef.</li></ul>	
<b>Unit–4: Fish Cookery</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Classification of fish with examples.</li><li>• Cuts of fish.</li><li>• Selection of fish and shell fish.</li><li>• Cooking of fish.</li></ul>	
<b>Unit–5: Meat Cookery</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Introduction to meat cookery.</li><li>• Slaughtering of meat.</li><li>• Common poultry, lamb/mutton &amp; cuts.</li><li>• Selection of meat products.</li><li>• Variety meats (offal).</li></ul>	
<b>Unit–6: Appetizers and Salads</b>	<b>6</b>
<ul style="list-style-type: none"><li>• Classification of appetizers with examples.</li><li>• Components of salad.</li><li>• Types of salad.</li><li>• Salad dressings.</li></ul>	

**Unit-7: Sandwiches**

**3**

- Parts of a sandwich.
- Types of sandwiches.
- Types of bread and fillings used.

**Unit-8: Introduction to Bakery and Confectionery**

**10**

- Raw Materials used in Bakery & Confectionery.
- Method of:
  - (i) Bread Making.
  - (ii) Cake Making.
  - (iii) Pastry Making.
- Different Types of Cookies.

**Unit-9: Culinary Terms**

**5**

**PRACTICAL**

*Time: 2 Hours*

*Marks: 40*

**To formulate 20 sets of menus keeping in mind the following points**

1. One menu may contain 3-4 dishes. Each student is required to prepare four portions of each dish in a menu.
2. 5 sets of menu to be formulated from the dishes covered in class XI Continental practical.
3. 10 sets of menu may be formulated from the traditional recipes.
4. 5 sets of menu should be based on the latest food trends in the hotel industry.

**Bakery and Confectionery**

1. Two varieties of breads.
2. Two varieties of cookies.
3. Two varieties of decorated cakes.
4. Jam tart, chocolate éclairs.

**CLASS–XII**  
**ELECTIVE**  
**FOOD PRODUCTION–IV (735)**

**THEORY**

*Time: 3 Hours*

*Marks: 60*

<b>Unit–1: Quantity Food Production (Bulk Cooking)</b>	<b>3</b>
<ul style="list-style-type: none"><li>• Institutional Catering.</li><li>• Railway/Airlines.</li><li>• Hospital Catering.</li></ul>	
<b>Unit–2: Menu Planning for Bulk Cooking</b>	<b>5</b>
<ul style="list-style-type: none"><li>• Types of menu.</li><li>• Principles of menu planning.</li><li>• Planning menus for various occasions (application).</li></ul>	
<b>Unit–3: Indenting</b>	<b>9</b>
<ul style="list-style-type: none"><li>• Introduction.</li><li>• Principles of indenting.</li><li>• Importance of indenting.</li><li>• Portion sizes of common food items.</li><li>• Indenting for menus (applications).</li></ul>	
<b>Unit–4: Purchasing and Storing</b>	<b>6</b>
<ul style="list-style-type: none"><li>• Purchasing.</li><li>• Storage.</li></ul>	
<b>Unit–5: Food Costing</b>	<b>10</b>
<ul style="list-style-type: none"><li>• Importance of food costing.</li><li>• Elements of cost (foodcost, labour cost and over heads).</li><li>• Calculation of food cost.</li><li>• Calculation of labour cost.</li><li>• Calculation of overheads.</li><li>• Calculation of kitchen profit/gross profit, after wage profit and net Profit.</li><li>• Expressing each element as percentage of sales.</li></ul>	
<b>Unit–6: Food Cost Control</b>	<b>9</b>
<ul style="list-style-type: none"><li>• Importance of foodcost control.</li><li>• Factors affecting food cost.</li><li>• Portion control.</li></ul>	

- How to control food cost.

### **Unit-7: Indian Regional Cuisine**

9

- Introduction to Indian regional cuisine.
- Heritage of Indian cuisine.
- Factors in influencing the eating habits in different parts of the country.
- Common/popular regional cuisines of India.

### **Unit-8: Indian Regional Cuisine of the following states on the following grounds**

9

- Geo graphical Location.
- Staple Food.
- Festival.
- Features.
- Special Dishes.
  - (i) Kashmiri.
  - (ii) Punjabi.
  - (iii) Bengali.
  - (iv) Gujrati.
  - (v) Gaon.
  - (vi) Maharashtrian.
  - (vii) Hyderabad.
  - (viii) South Indian.
  - (ix) Indian Breads.
  - (x) Indian Sweets.

## **PRACTICAL**

*Time: 2 Hours*

*Marks: 40*

### **To formulate 20 sets of menus keeping in mind the following points**

1. Each set of menu must have at least 4 items, including an Indian bread and/or sweet.
2. Minimum 40 portions to be prepared by the students, working in group of 3-4 students.
3. 5 sets of menu to be formulated from the dishes covered in class XII indian cuisine practical.
4. 10 sets of menu may be formulated from the traditional recipes.
5. 5 sets of menu should be based on the latest food trends in the hotel industry.

### **Tandoor**

1. Introduction.
2. Working of Tandoor.
3. Preparation of 3 Indian breads and two simple kebabs.