

**FOOD PRODUCTION (CODE NO. 409)**

**CLASS IX (SESSION 2019-2020)**

FOOD PRODUCTION (Code no. 409) Class IX (Session 2019-2020)	
Theory	50 marks
Practical	50 marks
<b>Total Marks</b>	<b>100 marks</b>

❖ **PART A: EMPLOYABILITY SKILLS**

- Unit 1: Communication Skills
- Unit 2: Self-Management Skills
- Unit 3: Basic ICT Skills
- Unit 4: Entrepreneurial Skills
- Unit 5: Green Skills

❖ **PART B:**

- Unit 1: Introduction to hospitality industry
- Unit 2: Career Opportunities
- Unit 3: Introduction to Kitchen
- Unit 4: Protective clothing & its maintenance
- Unit 5: Personal Hygiene
- Unit 6: Equipment & Kitchen tools
- Unit 7: Culinary History
- Unit 8: Kitchen Commodities
- Unit 9: Storage of Commodities
- Unit 10: Kitchen Organization

❖ **PART C: PRACTICAL WORK**

- Practical Examination
- Written Test
- Viva Voce

❖ **PART D: PROJECT WORK / FIELD VISIT**

- Practical File / Student Portfolio
- Viva Voce