

CBSE | DEPARTMENT OF SKILL EDUCATION CURRICULUM FOR SESSION 2020-2021

FOOD PRODUCTION (SUB. CODE-809)

JOB ROLE: TRAINEE COMMIE

RATIONALIZED CURRICULUM FOR CLASS XII SESSION 2020-2021

Total Marks: 100 (Theory-60 + Practical-40)

	UNITS	NO. OF HOURS for Theory and Practical		MAX. MARKS for Theory and Practical
		Theory	Practical	Marks
Part A	Employability Skills			
	Unit 1: Communication Skills- IV	10		10
	Unit 2: Self-Management Skills- IV	10		
	Unit 3: ICT Skills- IV	10		
	Unit 4: Entrepreneurial Skills- IV	15		
	Unit 5: Green Skills- IV	05		
	Total	50		10
Part B	Subject Specific Skills			
	Unit 1: Indian Regional Cookery	20	15	10
	Unit 2: Indian Snacks	07	10	05
	Unit 3: Indian Gravies	07	15	03
	Unit 4: Indian Sweets	07	15	05
	Unit 5: Presentation of Indian Meals	07	05	02
	Unit 6: Fast Food	20	15	05
	Unit 7: Introduction to baking	13	10	05
	Unit 8: Menu Planning	13	05	05
	Unit 9: Food Costing	13	05	05
	Unit 10: Food Safety	13	05	05
	Total	85	125	50
Part C	Practical Work			
	Practical Examination			15
	Written Test			10
	Viva Voce			5
	Total			30
Part D	Project Work/ Field Visit			
	Practical File/ Student Portfolio			10
	Total			10
	GRAND TOTAL		260	100

DETAILED CURRICULUM/TOPICS FOR CLASS XII:

Part-A: EMPLOYABILITY SKILLS

S. No.	Units	Duration(in Hours)
1.	Unit 1: Communication Skills- IV	10
2.	Unit 2: Self-management Skills- IV	10
3.	Unit 3: Information and Communication Technology Skills- IV	10
4.	Unit 4: Entrepreneurial Skills- IV	15
5.	Unit 5: Green Skills- IV	05
TOTAL DURATION		50

NOTE: For Detailed Curriculum/ Topics to be covered under Part A: Employability Skills can be downloaded from CBSE website.

Part-B – SUBJECT SPECIFIC SKILLS

S. NO.	TOPIC	SUB-TOPIC
1.	Indian regional cookery	<ul style="list-style-type: none">• Introduction• Factors affecting regional eating habits: History, Geography, Religion, Culture, Staple diet, etc. with reference to Indian regional cuisine – West, East, North and South zones of India• Popular dishes from four regions <p>(Cuisine of Himachal Pradesh, Uttar Pradesh, Madhya Pradesh, North eastern states, Karnataka will be covered in practical only)</p>
2.	Indian Snacks	<ul style="list-style-type: none">• Introduction• Regional classification with brief descriptions <p>(Pakoda, kulcha matar, namkeens, bhel puri, pani puri and banana chips will be covered in practical only)</p>
3.	Indian gravies	<ul style="list-style-type: none">• Classification• Ingredients and pastes required for gravies <p>(Recipes of basic gravies will be covered in practical only)</p>
4.	Indian sweets	<ul style="list-style-type: none">• Introduction• Regional classification• Sugar Cookery <p>(Gajar ka halwa, Moong dal ka halwa, Kaju katli and Coconut barfi will be covered in practical only)</p>
5.	Presentation of Indian meals	<ul style="list-style-type: none">• Balanced diet• Accompaniments of Indian meals• Traditional and modern presentation of Indian meals <p>(Traditional presentation of Indian meals will be covered in practical only)</p>

S. NO.	TOPIC	SUB-TOPIC
6.	Fast Food	<ul style="list-style-type: none"> • Definition • Salient Features • Flow of work • Use of Convenience foods <p>(Preparation of Subs & Burgers, Pizzas, Wraps and Chinese fast food will be covered in practical only)</p>
7.	Introduction to baking	<ul style="list-style-type: none"> • Basic ingredients used in bakery Cookies <p>(Preparation of varieties of cookies will be covered in practical)</p>
8.	Menu Planning	<ul style="list-style-type: none"> • Types of menu • Principles of menu planning • Planning menus for various occasions <p>(Sample menu for various occasions will be covered in practical only)</p>
9.	Food Costing	<ul style="list-style-type: none"> • Elements of cost • Calculation of elements of cost Calculation of Profits
10.	Food Safety	<ul style="list-style-type: none"> • Causes of food contamination Concept of Danger Zone • Food borne diseases • Garbage segregation & disposal <p>(Food borne diseases and metallic contaminants will be covered in project/activity/practical only)</p>