

CBSE | DEPARTMENT OF SKILL EDUCATION

CURRICULUM FOR SESSION 2020-2021

FOOD PRODUCTION (CODE NO. – 409)

JOB ROLE: ASSISTANT COOK (REG.)

RATIONALIZED CURRICULUM FOR CLASS–X FOR SESSION 2020-21

Total Marks: 100 (Theory-50 + Practical-50)

	UNITS	NO. OF HOURS for Theory and Practical 200		MAX. MARKS for Theory and Practical 100
		Theory (In Hours)	Practical (In Hours)	Marks
Part A	Employability Skills			
	Unit 1 : Communication Skills-II	10		10
	Unit 2 : Self-Management Skills-II	10		
	Unit 3 : ICT Skills-II	10		
	Unit 4 : Entrepreneurial Skills-II	15		
	Unit 5 : Green Skills-II	05		
	Total	50		
Part B	Subject Specific Skills			
	Unit 1: Introduction To Cookery	8	5	3
	Unit 2: Methods Of Cooking	15	10	9
	Unit 3: Vegetable and Fruit Cookery	22	15	8
	Unit 4: Soups	15	10	8
	Unit 5: Salads	15	10	7
	Unit 6: Sandwiches	15	10	5
	Total	90	60	40
Part C	Practical Work			
	Practical Examination			15
	Written Test			10
	Viva Voce			10
	Total			35
Part D	Project Work/Field Visit			
	Practical File/ Student Portfolio			10
	Viva Voce			05
	Total			15
	GRAND TOTAL		200	100

DETAILED CURRICULUM/TOPICS:

Part-A: EMPLOYABILITY SKILLS

S. No.	Units	Duration in Hours
1.	Unit 1: Communication Skills-II	10
2.	Unit 2: Self-management Skills-II	10
3.	Unit 3: Basic Information and Communication Technology Skills-II	10
4.	Unit 4: Entrepreneurial Skills-II	15
5.	Unit 5: Green Skills-II	05
	TOTAL	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.	Units	Sub-Topics
1.	Introduction to Cookery	<ul style="list-style-type: none">• Aims and objectives of Cooking Food• Components of food <p>(Sources of various components will be covered in practical*)</p>
2.	Methods of Cooking	<ul style="list-style-type: none">• Classification:<ul style="list-style-type: none">○ Dry○ Moist○ Medium of Fat○ Principles of heat transfer <p>(Braising and Barbeque method will be covered in practical*)</p>
3.	Vegetable and Fruit Cookery	<ul style="list-style-type: none">• Classification of Vegetables• Classification of Fruits• Cuts of Vegetables and Fruits• Effects of heat on vegetables• Tips for preservation of nutrients while processing <p>(Cuts of Vegetables and Fruits will be covered in practical*)</p>

S. No.	Units	Sub-Topics
4.	Soups	<ul style="list-style-type: none"> • Definition • Classification with examples • Recipes for: <ul style="list-style-type: none"> ○ Vegetable Soup ○ Sweet corn soup ○ Indian soup – Tamatar shorba <p>(Recipes of above soups will be covered in practical*)</p>
5.	Salads	<ul style="list-style-type: none"> • Classification, Types of Salad • Parts of a salad: <ul style="list-style-type: none"> ○ Base ○ Body ○ Dressing ○ Garnish • Popular examples <p>(Pasta salad will be covered in practical*)</p>
6.	Sandwiches	<ul style="list-style-type: none"> • Introduction • Parts of sandwich <ul style="list-style-type: none"> ○ Bread ○ Spread ○ Filling • Types of Sandwich • Canapes <p>(Canapes will be covered in practical*)</p>

(* To be assessed in Practicals only. No question shall be asked from this portion in Theory Exams)