

GOVERNEMENT OF KERALA

Abstract

Higher Education Department-Revised syllabus of various certificate courses of Food craft Institute-Approved-orders issued

HIGHER EDUCATION (J) DEPARTEMENT

G O (RT) No. 1835/08/H Edn

Trivandrum Dated:11/12/08

Read: Letter No. C1/19586/08/DTE dated 07/10/08 from the Director of Technical Education, Trivandrum

ORDER

Government are pleased to approve the revised syllabus of various certificate courses of Food Craft institute, Kalamassery, Kerala, as appended to this order from the academic year 2008-09 onwards

(By order of the Governor)

M.SHERIF

Under Secretary to Government

To

The Director of Technical Education, Trivandrum
The principal, Food craft Institute, Kalamassery, Aluva
Tourism Department
Joint Director, Curriculum Development Centre, Kalamassery

COURSES CONDUCTED BY FOOD CRAFT INSTITUTE

- I. FOOD PRODUCTION**
- II. BAKERY AND CONFECTIONERY**
- III. HOTEL ACCOMMODATION OPERATION**
- IV. FOOD AND BEVERAGE SERVICE**
- V. FRONT OFFICE OPERATION**
- VI. CANNING AND FOOD PRESERVATION**
- VII. INDUSTRIAL/ INSTITUTIONAL FOOD SERVICE MANAGEMENT**

COURSES CONDUCTED BY FOOD CRAFT INSTITUTE

I FOOD PRODUCTION

Eligibility : S.S.L.C/Class 10 equivalent
 Title : Certificate Course
Duration :
 (i) Institutional Training : June to March
 (ii) Industrial Training : 6 months after class room studies
 Hours of instruction Per week : 30

Sl. No	Subject	Teaching Scheme		Examination Scheme		
		Lecture	Practical	Duration	Theory	Practical
1	Cookery	9 hours	12 hours	3 hours	100 mark	200 mark
2	Hygiene and Equipment Maintenance	2 hours	2 hours	3 hours	100 marks	-----
3	Spoken English and French	3 hours	-----	3 hours	-----	-----
4	Computer Studies	2 hours				
5	Training	6 months Industrial Exposure Training				100 marks
		Total Marks : 500				

II BAKERY AND CONFECTIONERY

1. Standard of Admission - S.S.L.C. or equivalent
2. Institutional training - June to March
3. Industrial exposure training - 6 months training after class room studies
4. Hours of instruction - 30 hours per week

Sl. No	Subject	No. of Papers and their duration	Teaching Scheme		Examination Scheme	
			Theory	Practical	Theory	Practical
1	Bakery I	1 (3 hours)	4	6	100	100
2	Bakery II	1 (3 hours)	4	6	100	100
3	Hygiene and Nutrition	1 (2 hours)	3	-----	50	-----
4	Equipment Maintenance	1 (2 hours)	2	-----	50	-----
5	Spoken English	1-----	3	-----	-----	-----
6	Computer Studies		2			
7	Training	6 months Industrial Exposure Training			100	

Total Marks - 600

Total teaching hours per week - 30

III HOTEL ACCOMMODATION OPERATION

1. Standard of Admission - S.S.L.C.
2. Institutional training - June to March
3. Industrial exposure training
room studies - 6 months training after class
4. No. of teaching hours/ week - 30 hours

Sl. No	Subject	No. of papers and their duration	Examination Scheme		Teaching Scheme	
			Theory	Practical	Theory	Practical
1	Accommodation Operation and management	1 (3 hours)	100	100	5	7
2	Interior Decoration	1 (3 hours)	100	-----	5	-----
3	Hygiene	1 (3 hours)	100	---	3	----
4	Hotel Engineering	1 (2 hours)	50	50	3	2
5	Communicative English	-----	-----	-----	3	-----
6	Computer Operations	-----	-----	-----	2	-----
7	Training	6 months Industrial Exposure Training	100			
Total Marks			- 600			

Minimum Marks for Pass

- | | | |
|-----------|---|-----|
| Theory | - | 40% |
| Practical | - | 45% |
| Training | - | 50% |

IV FOOD & BEVERAGE SERVICE

Objective:

The students acquire and develop knowledge of the Hotel and Catering Industry and its relation to their own particular jobs within the industry, knowledge of different types of service; knowledge of menu items including ingredients and method of preparation, accompaniments and garnishes, mis-en- place for service.

FOOD AND BEVERAGE SERVICE

1. Standard of Admission - Plus two or equivalent
2. Duration
 - a) Institutional Training - June to March
 - b) Industrial Training - 6 months training after class room studies
3. Hours of Instruction - 30 hours per week

Sl No	Subject	No of papers and duration	Examination		Teaching	
			Theory	Practical	Lecture Class	Practical
1	Waiting Part I	1 (3 hours)	100	100	7	6
2	Waiting Part 2	1 (3 hours)	100	100	6	5
3	Spoken English and French		-----	-----	3	-----
4	Computer				3	
5	Training	6 months Industrial Exposure Training		100		
200				300	19	11
Total Marks			; 500			
Total teaching hours per week			; 30			

V FRONT OFFICE OPERATION

Eligibility : Senior Secondary (10+2) or equivalent with knowledge of English

Title : Certificate Course

Duration

- (i) Institutional Training : June to March
(ii) Industrial Training : 6 Months Training after class room studies

Hours of instruction per week : 30

Sl. No.	Subject	Teaching Scheme		Examination Scheme		
		Lecture	Practical	Duration	Theory	Practical
1	Reception	6 hours	4 hours	3 hours	100 marks	100 marks
2	Book – keeping	5 hours		3 hours	100 marks	
3	Tourism	6 hours		3 hours	100 marks	
4	Computer	2 hours	4 hours	2 hours	50 marks	50 marks
5	English	3 hours				
6	Training	6 months Industrial Exposure Training				100 marks
Total marks : 600						

VI CANNING AND FOOD PRESERVATION

1. Standard of Admission - Plus two or equivalent
2. Duration - One year
3. Institutional training - June to March
4. Industrial exposure training - 6 months training after classroom studies
5. Hours of Instruction - 30 hours / week

Sl. No	Subject	No. of Papers and their duration	Teaching Scheme		Examination Scheme	
			Theory	Practical	Theory	Practical
1	General Science	1 (3 hours)	5	-----	100	-----
2	Processing	1 (3 hours)	5	10	100	100
3	Microbiology, Sanitation and quality Control	1 (3 hours)	4	6	100	100
4	Training	6 months Industrial Training 100				

Total Marks -600

Minimum for pass

Theory	-	40%
Practical	-	45 %
Training	-	50 %

VII INDUSTRIAL/ INSTITUTIONAL FOOD SERVICE MANAGEMENT

Course Objectives

1. To train young men and women to meet the rising need for professionally trained personnel to operate and manage Industrial / Institutional food Service Facilities.
2. To equip the trainees to carry out supervisory/ managerial functions related to operation of Industrial/ Institutional Food Service activities.
3. To prepare the trainees to operate and manage effectively and efficiently Industrial/ Institutional Food Service units within the major peculiar, constraints of labour problems and budget limitations.
4. To impart to the trainees the required knowledge, skill and attitude to operate and manage Industrial/ Institutional Food Service Operations.

Eligibility

Age 20 years (minimum)

Selection

50% seats will be allotted to graduates, 20% to candidates with PDC II class and Craft certificate in Cookery/ Bakery & confectionery/ Restaurant & Counter Service / Hotel Reception & Book-keeping and 30% to candidates with PDC and 3 years experience in reputed catering organization.

Course Structure

Instruction at the institution	:	June to March
Industrial Training	:	6 months after class room studies
Hours of instruction per week	:	30 Hours

EXAMINATION SCHEME

Sl. No	Subject	No. of papers & their duration		Teaching Scheme		Examination Scheme	
		Theory	Practical	Term paper	Practical	Lecture	Practical
1	Food Production	1 (3 hours)	1 (5 hours)	100	100	2	5
2	Food & Beverage Service	1 (3 hours)	1	100	100	2	5
3	Catering Management	1 (3 hours)	---	100		3	----
4	Costing accounting & Finance	1 papers	---	---	----	4	----
	a) Costing	1.5 hours	----	50	----	----	-----
	b) Acts & Finance	1.5 hours	-----	50	----	-----	
5	Supervisory Management & law	1 (3 hours)	-----	100	---	3	-----
6	Hygiene First Aid & Nutrition	1(3 hours)	---	100	---	2	-----
7	Maintenance	1 ¹ / ₂ hours	---	50	---	1	-----
8	English					3	
9	Library reading	-----	-----	50	-----	-----	-----
10	Project/ assignment	-----	-----	100	----	----	----
11	Implant training	-----	-----	100	----	-----	-----
				900	200	20	10

Total Marks - 1100 Marks.