

## Kerala Government Certificate Examination in Food Craft Details of Courses with Subject Codes (Revision 08)

Pass Conditions : Candidate shall be declared to have passed the certificate examination only if he/she has secured a pass in all the theory and practical/termwork subjects with the minimum marks prescribed for each subject. There will be 4 classifications of passed candidates namely (1) First Class with Distinction { If he secures not less than 75% of the aggregate marks in the regular appearance }, (2) First Class{ If he secures not less than 60% and less than 75% of the aggregate marks in the regular appearance },(3) Second Class{ If he secures not less than 50% and less than 60% of the aggregate marks in the regular appearance }, & (4) Third Class {all other successful candidates}

Branch	Br code	Sub.Code	Subject Name	Max Mark	Min. for Pass	T/P/TW
BAKERY AND CONFECTIONERY	51	112	Bakery I	100	40	T
		212	Bakery I	100	45	P
		113	Bakery II	100	40	T
		213	Bakery II	100	45	P
		114	Hygiene & Nutrition	50	20	T
		115	Equipment Maintenance	50	20	T
		301	Industrial Exposure Training	100	50	P
			<b>Total Mark</b>	<b>600</b>		
CANNING & FOOD PRESERVATION	52	105	General Science	100	40	T
		106	Processing	100	40	T
		206	Processing	100	45	P
		107	Microbiology, Sanitation & Quality Control	100	40	T
		207	Microbiology, Sanitation & Quality Control	100	45	P
		302	Industrial Exposure Training	100	50	P
			<b>Total Mark</b>	<b>600</b>		
FOOD AND BEVERAGE SERVICE	53	108	Waiting Part I	100	40	T
		208	Waiting Part I	100	45	P
		109	Waiting Part II	100	40	T
		209	Waiting Part II	100	45	P
		303	Industrial Exposure Training	100	50	P
			<b>Total Mark</b>	<b>500</b>		
FOOD PRODUCTION	54	110	Cookery	100	40	T
		210	Cookery	200	90	P
		111	Hygiene & Equipment Maintenance	100	40	T
		304	Industrial Exposure Training	100	50	P
			<b>Total Mark</b>	<b>500</b>		
FRONT OFFICE OPERATION	55	101	Reception	100	40	T
		201	Reception	100	45	P
		102	Book Keeping	100	40	T
		103	Tourism	100	40	T
		104	Computer	50	20	T
		204	Computer	50	23	P
		305	Industrial Exposure Training	100	50	P
			<b>Total Mark</b>	<b>600</b>		

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HOTEL ACCOMMODATION OPERATION	56	116	Accommodation Operation and Management	100	40	T
		216	Accommodation Operation and Management	100	45	P
		117	Interior Decorations	100	40	T
		118	Hygine	100	40	T
		119	Hotel Engineering	50	20	T
		219	Hotel Engineering	50	23	P
		306	Industrial Exposure Training	100	50	P
			<b>Total Mark</b>	<b>600</b>		
INDUSTRIAL/INSTITUTIONAL FOOD SERVICE MANAGEMENT	57	120	Food Production	100	40	T
		220	Food Production	100	45	P
		121	Food & Beverage Service	100	40	T
		221	Food & Beverage Service	100	45	P
		122	Catering Management	100	40	T
		123	Costing	50	20	T
		124	Accountancy & Finance	50	40	T
		125	Supervisory Management & Law	100	40	T
		126	Hygine, First Aid & Nutrition	100	20	T
		127	Maintenance	50	20	T
		228	Library & Reading	50	23	P
		229	Project & Assignment	100	45	P
		307	Implant Training	100	50	TT
			<b>Total Mark</b>	<b>1100</b>		