

**GOVERNMENT OF THE PUNJAB**

**TECHNICAL EDUCATION & VOCATIONAL  
TRAINING AUTHORITY**



CURRICULUM FOR

**Diploma in Culinary Arts**

**(2 – Year Course)**

July, 2018

**CURRICULUM SECTION  
ACADEMICS DEPARTMENT**

96-H, GULBERG-II, LAHORE

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## **TRAINING OBJECTIVES**

The Diploma in Culinary Arts (DCA), a comprehensive 2-year diploma program comprising intense hands-on training combined with conceptual theoretical knowledge, coupled with industrial internship, aims at imparting a scientific approach to the field of culinary preparation.

The prime objective of DCA is to create a new generation of chefs who possess culinary skills and a professional vision to explore new horizons of excellence in the field of culinary arts. The program has been designed with a view to integrating diverse skills and knowledge about the hospitality industry and strong foundation in food preparation, essential cookery, hygiene, food safety and quality as well as presentation techniques which are indispensable ingredients to launch a successful career in the foodservice industry. Language training, management tools and techniques form an essential part of the program which will equip the students with a high level of capability to perform in the most competitive multicultural environment in this field, internationally.

## **CURRICULUM SALIENTS**

Name of Course	Diploma in Culinary Arts
Duration of Course	2- Years
Training Methodology	Practical 60% (Approx.) Theory 40%
Entry level	Matriculation
Medium of Instruction	English / Urdu

# 1<sup>st</sup> Year

## **SKILL PROFICIENCY DETAILS**

On successful completion of this course, trainee should be able to:

1. Use the Knife properly.
2. handle the Food
3. Perform Sticks cutting and Dicing
4. Perform Julienne cutting
5. Perform Classic French fry Cut
6. Perform Rough – Chopping Cut
7. Chop the Onions
8. Do Concasse
9. Prepare a Mezzaluna
10. Prepare Mincing
11. Apply Mincing Herbs
12. Perform Additional Cuts
13. Use a Mandolin
14. Open Clams
15. Open Oysters
16. Hand and Maintain Knives
17. Manage the Work Area
18. Perform Trimming, peeling, and squaring off
19. Prepare Chopping and Mincing Foods
20. Demonstrate Shredding and Grating
21. Prepare Slicing Cuts: Plain and Decorative
22. Demonstrate Precision and Portioning Cuts
23. Perform Decorative and Special Cutting Techniques
24. Demonstrate Vegetables cutting
25. Demonstrate Fruits cutting
26. Prepare stocks, sauces, and soups

## **KNOWLEDGE PROFICIENCY DETAILS**

On successful completion of this course, trainee should be able to:-

1. Define the term control point, and identify the ten control points in the food service system.
2. Explain the focus of the food safety risk management program discussed in this chapter.
3. Recognize the responsibilities of executive managers, mid-level managers, staff members, and regulatory authorities with respect to an establishment's food safety risk management program.
4. Know the Hazard Analysis Critical Control Point (HACCP) system and how it relates to a food safety risk management program
5. State the seven HACCP principles, and explain how they are used to establish a HACCP plan
6. Define the term imminent health hazard
7. Describe between pathogens and spoilage organisms, and list all four types of microorganisms responsible for most food contamination.
8. Explain why the temperature danger zone (TDZ) is important to food safety
9. Briefly describe food infections and intoxications.
10. Understand personal health and hygiene practices necessary in a food establishment
11. Recognize the steps that managers should take when handling a foodborne illness complaint
12. Identify the common causes of food spoilage in a food establishment
13. State the three ranges of low-temperature food preservation and describe low-temperature food preservation techniques alongwith their benefits.
14. State high-temperature food preservation techniques and their benefits.
15. Explain dehydration, chemical, and radiation food preservation techniques and their benefits.
16. Know the relationship between menu planning and inventory, and note the effects of rationalization, diversification, and convenience
17. List important staff member considerations at the menu planning control point
18. List important equipment and facilities considerations at the menu planning control point
19. Identify the factors that influence menu changes

20. Recognize factors that influence purchasing needs, and list the functions of the purchasing control point.
21. Explain the relationship between purchasing and inventory
22. Outline the skills of a successful buyer, including what one should know about dealing with distributors
23. Describe how a buyer can reduce risks at the purchasing control point
24. State inventory controls, standards, and procedures at the receiving control point
25. Define the qualifications necessary to perform the receiving function
26. Know the elements of proper receiving facilities
27. Know the importance of maintaining an optimum inventory
28. Describe the A-B-C-D scheme of inventory classification, perpetual and physical inventories, and other inventory control measures.
29. Identify the major responsibilities of the storeroom person
30. Know the use of thermometers and other equipment at the storing control point
31. List the three types of storage facilities in a food establishment
32. State what food service managers should know about the issuing control point
33. Know the Buffet presentation
34. Understand Garde manger area planning
35. Introduction to the culinary profession
36. Recall the practical understanding of world cuisines
37. Understand Tools and ingredients in the professional kitchen

## **SCHEME OF STUDIES**

### **Diploma in Culinary Arts (2 – Years Course)**

#### **1<sup>st</sup> Year**

Sr. No	Main Topic	Contact Hrs.		T	P	C
		T	P			
1	English (I)	64	0	2	0	2
2	Urdu (I)	64	0	2	0	2
3	Islamic Studies / Civics (for Non Muslim)	32	0	1	0	1
4	Food Safety Managing with the HACCP System-I	32	96	1	3	2
5	The Professional Chef-I	64	192	2	6	4
6	Computer Fundamentals	32	96	1	3	2
7	Research Project -I	0	192	0	6	2
<b>Total</b>		<b>288</b>	<b>576</b>	<b>9</b>	<b>18</b>	<b>15</b>

Note: (1) 32 Hour for theory = 1 credit = 50- marks

96 hour for practical = 1 credit = 50- marks

(2) Research Project-I will be completed during whole session and sessional marks will be awarded according to performance of the student.

**DETAIL OF COURSE CONTENTS****Diploma in Culinary Arts  
(2-Year Course)****1<sup>st</sup> Year**

<b>Sr. No.</b>	<b>Detail of Topics</b>	<b>Theory Hours</b>	<b>Practical Hours</b>
1.	<b>English (I)</b> The detail course outline of the subject of English will be the same as of the Board of Intermediate and Secondary Education	64	0



Sr. No.	Detail of Topics	Theory Hours	Practical Hours
2.	<b>Urdu (I)</b> The detail course outline of the subject of Urdu will be the same as of the Board of Intermediate and Secondary Education	64	0

Sr. No.	Detail of Topics	Theory Hours	Practical Hours
3.	<b>Islamic Studies / Civics for Non Muslims</b> The detail course outline of the subject of Islamic Studies / Civics ( for Non- Muslim) will be the same as of the Board of Intermediate and Secondary Education	32	0

Sr. No.	Detail of Topics	Theory Hours	Practical Hours
4.	<p><b>Food Safety Managing with the HACCP System-I</b></p> <p><b>4.1 Food Safety Risk Management and the HACCP System</b></p> <p>4.1.1 Food Safety Risk Management Program</p> <p>4.1.2 The HACCP System</p> <p>4.1.3 Food Establishment Risk-Based Inspections</p> <p><b>4.2 Food Contamination and Spoilage</b></p> <p>4.2.1 Microorganisms Responsible for Food Contamination</p> <p>4.2.2 Foodborne Diseases</p> <p>4.2.3 Handling the Foodborne Illness Complaint</p> <p>4.2.4 Food Spoilage</p> <p>4.2.5 Food Preservation</p> <p>4.2.6 Preservation Methods for Various Types of Foods</p> <p><b>4.3 The Menu Planning and Purchasing Control Points</b></p> <p>4.3.1 The Menu Planning Control Point</p> <p>4.3.2 The Purchasing Control Point</p> <p>4.3.3 Checklist for Menu Planning</p> <p>4.3.4 Checklist for Purchasing</p> <p><b>4.4 The Receiving, Storing, and Issuing Control Point</b></p> <p>4.4.1 The Receiving Control Point</p> <p>4.4.2 The Storing Control Point</p> <p>4.4.3 The Issuing Control Point</p> <p>4.4.4 Checklist for Receiving</p> <p>4.4.5 Checklist for Storing</p> <p>4.4.6 Checklist for Issuing</p>	32	96

5.	<p><b>The Professional Chef-I</b></p> <p><b>5.1 The Culinary Professional</b></p> <p>5.1.1 Introduction to the Profession</p> <p>5.1.2 Menus and Recipes</p> <p>5.1.3 The Basics of Nutrition and Food Science</p> <p>5.1.4 Food and Kitchen Safety</p> <p><b>5.2 World Cuisines</b></p> <p>5.2.1 The Americans</p> <p>5.2.2 Asia</p> <p>5.2.3 Europe</p> <p><b>5.3 Tools and Ingredients in the Professional Kitchen</b></p> <p>5.3.1 Equipment Identification</p> <p>5.3.2 Meat, Poultry, and Game Identification</p> <p>5.3.3 Fish &amp; Shellfish Identification</p> <p>5.3.4 Fruit, Vegetables, and Fresh Herb Identification</p> <p>5.3.5 Dairy and Egg Purchasing and Identification</p> <p>5.3.6 Dry Goods Identification</p> <p><b>5.4 Stocks, Sauces, and Soups</b></p> <p>5.4.1 Mice en place for Stocks, Sauces, and Soups</p> <p>5.4.2 Stocks</p> <p>5.4.3 Sauces</p> <p>5.4.4 Soups</p>	64	192
6	<p><b>Computer Fundamentals</b></p> <p>6.1 What is computer</p> <p>6.2 Disk Operating System</p> <p>6.3 Microsoft Windows XP</p> <p>6.4 Typing Lesson</p> <p>6.5 Microsoft Word</p> <p>6.6 Ribbons</p>	32	96
	6.7 Short Cut Keys		

	6.8 Spread Sheet: Ms-Excel/2007 6.9 MS Power Point (Presentation Software) 6.10 Internet & Electronic Mail		
7.	<b>Research Project (I)</b> <b>7.1 Background And Justification For Selection Of The Topic</b> 7.1.1 Why this topic interests you? 7.1.2 What is your academic background of choosing this topic and how you justify it? 7.1.3 Which people will benefit from your research? 7.1.4 Previous research related to your area of investigation. <b>7.2. Statement Of Objectives And Hypothesis To Be Examined</b> 7.2.1 Write your Research / Hypothesis Questions 7.2.2 What are the objectives of your hypothesis? 7.2.3 What are the limitations of your hypothesis questions? <b>7.3 Details Of Information/Data Collection Methods</b> 7.3.1 What are the types of your information/data collection? 7.3.2 Why the above types of information/data collection are important in your research? <b>7.4 Details Of Data Analysis Methods</b> 7.4.1 How you will analyse your data? <b>7.5 Literature Review</b> 7.5.1 Critical review of Literature 7.5.2 Theory on which studies based 7.5.3 Identify problems, short-comings, or gaps in your research 7.5.4 Future directions for research	0	192

	<p><b>7.6 Timescale Of Completing The Thesis</b></p> <p>7.6.1 When will you decide your thesis title?</p> <p>7.6.2 When will you decide your thesis hypothesis?</p> <p>7.6.3 When will you get your data?</p> <p>7.6.4 When will you analyse your data?</p> <p>7.6.5 When you will write each Chapter of your thesis?</p> <p><b>7.7 Budget</b></p> <p>7.7.1 How much this research will cost you?</p> <p><b>7.8 Findings and recommendations/ conclusion</b></p> <p>7.8.1 Briefly outline the recommendations and the conclusion from the data analysis</p>		
<b>Total</b>		<b>288</b>	<b>576</b>

# Practical List

## Year -01

1	Knife skills	Practical	Knife Handling -I = Sharpening & Vegetable Cutting
2	Knife skills	Practical	Knife Handling -II = Vegetable Cutting, Handling of Leafy Vegetables, Fruits cutting
3	Garnish	Practical	Preparations of Garnishes
4	Salads	Practical	Kachoomer & Fresh Green Salad
5	Salads	Practical	Russian Salad
6	Salads	Practical	Beans & Marconi Salad
7	Salads	Practical	Thai (Beef/Chicken) Salad
8	Soups	Practical	Hot n Sour Soup,
9	Soups	Practical	Chicken Corn Soup
10	Soups	Practical	Cream , Tomato soup
11	Pakistani	Practical	Shami Kabab
11	Pakistani	Practical	Chichen Karahi
12	Pakistani	Practical	Chicken Qorma
13	Pakistani	Practical	Chicken Boti, Aloo Bukharay ki chutny
14	Pakistani	Practical	Beef Kabab
15	Pakistani	Practical	Pulao
16	Pakistani	Practical	Koftay
17	Chinese	Practical	Garlic Rice
18	Chinese	Practical	Beef Chili Dry

# 2<sup>nd</sup> Year



## **SKILL PROFICIENCY DETAILS**

After completion of the course the student will attain the following skill competencies:-

1. Meat Fabrication Techniques
2. Poultry
3. Rabbit
4. Carving Roasted Meats and Poultry
5. Round Fish
6. Lobster
7. Shrimp
8. Soft-Shell Crabs
9. Clams and Oysters
10. Tools for Measuring
11. Measures and Conversions
12. Tools for Mixing and Baking
13. Marinades—cures—brines
14. Essential ingredients
15. Food decoration
16. Cold sauces—butter and cheese mixtures
17. Cold food presentation for practical and culinary display
18. Preparing Salads
19. Using Cheeses in various production
20. Managing Non-edible displays
21. Preparing Healthy foods for a la carte service and buffets
22. Charcuterie
23. Mise en place for Meats, Poultry, and Fish
24. Fabricating Meats, Poultry, and Fish
25. Grilling and Broiling, Roasting and Baking
26. Sautéing, Pan Frying, and Deep Frying
27. Steaming and Submersion Cooking
28. Braising and Stewing
29. Mise en place for Vegetables and Fresh Herbs
30. Cooking Vegetables
31. Cooking Potatoes
32. Cooking Grains and Legumes
33. Cooking Pasta and Dumplings
34. Cooking Eggs
35. Salad Dressings and Salads
36. Sandwiches

- 37. Hors d' Oeuvre and Appetizers
- 38. Baking Mise en place
- 39. Yeast Breads
- 40. Pastry Dough and Batters
- 41. Custards, Creams, and Mousses
- 42. Fillings, Frostings, and Desserts Sauces

## **KNOWLEDGE PROFICIENCY DETAILS**

After completion of the course the student will attain the following knowledge competencies.

1. List the special food safety concerns, the riskiest food products, and measures for reducing risks at the preparing control point
2. Describe personal hygiene standards for preparation staff, and explain the role of the master food production planning worksheet
3. Identify the equipment used at the preparing control point, and describe its proper care and installation
4. Outline the three objectives of the cooking control point, and identify measures for reducing risks at this control point.
5. Describe the use and care of equipment used to heat food
6. Describe the use and care of miscellaneous food service equipment
7. Describe measures for protecting inventory at the holding control point
8. Describe equipment used at the holding control point.
9. Describe control measures for traditional table service and for self-service food bars
10. Explain procedures for protecting food inventory at the serving control point
11. List food safety standards for food servers, and outline server responsibilities
12. Describe the proper use and care of equipment at the serving control point, and describe dining room inspection procedures
13. Explain special food safety requirement for temporary food establishments
14. Describe standards for off-premises catering and room service.
15. Explain the food safety requirements for mobile food service operations
  
16. Identify the types of soil found in food service operations, and define cleaning and sanitizing
17. Describe types and uses of cleaning agents.
18. Identify and describe the uses of five types of sanitizers
19. Describe guideline for using cleaners and sanitizers
20. Explain how the food service operation can ensure the success of the cleaning and maintenance control point.
21. Briefly explain the manual cleaning and sanitizing procedures
22. Briefly explain manual cleaning and sanitizing procedure
23. Summarize the physical and behavioral characteristics of flies and cockroaches, and describe their preferred environments

24. Summarize the physical and behavioral characteristics for rats and mice, and describe their preferred environment
25. Identify guidelines for a food service pest control program, including basic environmental and chemical control
26. Describe floor cleaning methods used in food service operations.
27. Describe cleaning methods for food service walls and ceilings
28. Identify the most important lighting concerns and the major ventilation problem in food establishments
29. Explain restrictions on the uses of dressing rooms in food service operations
30. Summarize major plumbing requirements and concerns in food service operations, and describe basic requirements for toilet and lavatory facilities
31. Describe cleaning and maintenance requirements for food establishment interiors, exteriors, and refuse facilities
32. Describe special cleaning and maintenance considerations for lodging operations.

**SCHEME OF STUDIES****Diploma in Culinary Arts  
(2 –Years Course)****2<sup>nd</sup> Year**

Sr. No.	Main Topic	Contact Hrs.		T	P	C
		Theory (T)	Pract. (P)			
1	English (II)	64	0	2	0	2
2	Urdu (II)	64	0	2	0	2
3	Pakistan Studies	32	0	1	0	1
4	Food Safety Managing with the HACCP System-II	32	96	1	3	2
5	The Professional Chef-II	64	192	2	6	4
6	Research Project (II)	0	192	0	6	2
<b>Total</b>		<b>256</b>	<b>480</b>	<b>8</b>	<b>15</b>	<b>13</b>

Note: (1) 32 Hour for theory = 1 credit = 50 marks

96 hour for practical = 1 credit = 50 marks

- (2) Rresearch Project-II will be completed during whole session and sessional marks will be awarded according to performance of the student.

**DETAIL OF COURSE CONTENTS**  
**Diploma in Culinary Arts**  
**(2-Year Course)**

<b>Sr. No.</b>	<b>Detail of Topics</b>	<b>Theory Hours</b>	<b>Practical Hours</b>
1.	<b>English (II)</b> The detail course outline of the subject of English will be the same as of the Board of Intermediate and Secondary Education	64	0

Sr. No.	Detail of Topics	Theory Hours	Practical Hours
2.	<b>Urdu (II)</b> The detail course outline of the subject of Urdu will be the same as of the Board of Intermediate and Secondary Education	64	0

Sr. No.	Detail of Topics	Theory Hours	Practical Hours
3.	<b>Pakistan Studies</b> The detail course outline of the subject of Pakistan-Studies will be the same as of the Board of Intermediate and Secondary Education	32	0



Sr. No.	Detail of Topics	Theory Hours	Practical Hours
4.	<p><b>Food Safety Managing with the HACCP System-II</b></p> <p><b>4.1 The Preparing, Cooking, and Holding Control Point</b></p> <p>4.1.1 The Preparing Control System</p> <p>4.1.2 The Cooking Control Point</p> <p>4.1.3 The Holding Control Point</p> <p>4.1.4 Checklist for Preparing</p> <p>4.1.5 Checklist for Cooking</p> <p>4.1.6 Checklist for Holding</p> <p><b>4.2 The Serving Control Point</b></p> <p>4.2.1 Traditional Table Service</p> <p>4.2.2 Other Types of Food Service</p> <p>4.2.3 Checklist For Serving</p> <p><b>4.3 The Cleaning and Maintenance Control Point</b></p> <p>4.3.1 Cleaning, Maintenance, and Inventory</p> <p>4.3.2 Cleaning, Maintenance, and People</p> <p>4.3.3 Cleaning, Maintenance, and Equipment</p> <p>4.3.4 Pest Control</p> <p>4.3.5 Cleaning, Maintenance, and Change</p> <p>4.3.6 Cleaning, Maintenance, and Food Safety</p> <p>4.3.7 Checklist for Cleaning and Maintenance</p> <p><b>4.4 Facilities Cleaning and Maintenance</b></p> <p>4.4.1 Floors Walls &amp; Ceilings</p> <p>4.4.2 Lighting and Ventilation</p> <p>4.4.3 Dressing Rooms and Food Service Laundry Facilities</p> <p>4.4.4 Plumbing Systems</p> <p>4.4.5 Cleaning and Maintaining Furniture, Glass,</p>	32	96

	<p>and Decorative Items Refuse Storage and Disposal</p> <p>4.4.6 Exterior Cleaning and Maintenance</p> <p>4.4.7 Cleaning and Maintenance in Lodging Operations</p> <p>4.4.8 Facilities and Food Safety</p> <p>4.4.9 Checklist for Facilities Cleaning and Maintenance</p>		
5	<p><b>The Professional Chef-II</b></p> <p><b>5.1 Meats, Poultry, Fish, and Shellfish</b></p> <p>5.1.1 Mise en place for Meats, Poultry, and Fish</p> <p>5.1.2 Fabricating Meats, Poultry, and Fish</p> <p>5.1.3 Grilling and Broiling, Roasting and Baking</p> <p>5.1.4 Sautéing, Pan Frying, and Deep Frying</p> <p>5.1.5 Steaming and Submersion Cooking</p> <p>5.1.6 Braising and Stewing</p> <p><b>5.2 Vegetables, Potatoes, Grains and Legumes, and Pasta and Dumplings</b></p> <p>5.2.1 Mise en place for Vegetables and Fresh Herbs</p> <p>5.2.2 Cooking Vegetables</p> <p>5.2.3 Cooking Potatoes</p> <p>5.2.4 Cooking Grains and Legumes</p> <p>5.2.5 Cooking Pasta and Dumplings</p> <p><b>5.3 Breakfast and Garde Manger</b></p> <p>5.3.1 Cooking Eggs</p> <p>5.3.2 Salad Dressings and Salads</p> <p>5.3.3 Sandwiches</p> <p>5.3.4 Hors d’Oeuvre and Appetizers</p> <p>5.3.5 Charcuterie and Garde Manger</p>	64	192

	<p><b>5.4 Baking and Pastry</b></p> <p>5.4.1 Baking Mise en place</p> <p>5.4.2 Yeast Breads</p> <p>5.4.3 Pastry Doughs and Batters</p> <p>5.4.4 Custards, Creams, and Mousses</p> <p>5.4.5 Fillings, Frostings, and Desserts Sauces</p>		
6.	<p><b>Research Project (II)</b></p> <p><b>6.1 Background And Justification For Selection Of The Topic</b></p> <p>6.1.1 Why this topic interests you?</p> <p>6.1.2 What is your academic background of choosing this topic and how you justify it?</p> <p>6.1.3 Which people will benefit from your research?</p> <p>6.1.4 Previous research related to your area of investigation.</p> <p><b>6.2. Statement Of Objectives And Hypothesis To Be Examined</b></p> <p>6.2.1 Write your Research / Hypothesis Questions</p> <p>6.2.2 What are the objectives of your hypothesis?</p> <p>6.2.3 What are the limitations of your hypothesis questions?</p> <p><b>6.3 Details Of Information/Data Collection Methods</b></p> <p>6.3.1 What are the types of your information/data collection?</p> <p>6.3.2 Why the above types of information/data collection are important in your research?</p> <p><b>6.4 Details Of Data Analysis Methods</b></p> <p>6.4.1 How you will analyse your data?</p> <p><b>6.5 Literature Review</b></p> <p>6.5.1 Critical review of Literature</p>	0	192

	<p>6.5.2 Theory on which studies based</p> <p>6.5.3 Identify problems, short-comings, or gaps in your research</p> <p>6.5.4 Future directions for research</p> <p><b>6.6 Timescale Of Completing The Thesis</b></p> <p>6.6.1 When will you decide your thesis title?</p> <p>6.6.2 When will you decide your thesis hypothesis?</p> <p>6.6.3 When will you get your data?</p> <p>6.6.4 When will you analyse your data?</p> <p>6.6.5 When you will write each Chapter of your thesis?</p> <p><b>6.7 Budget</b></p> <p>6.7.1 How much this research will cost you?</p> <p><b>6.8 Findings and recommendations/ conclusion</b></p> <p>6.8.1 Briefly outline the recommendations and the conclusion from the data analysis</p>		
<b>Total of 2<sup>nd</sup> Year</b>		<b>256</b>	<b>480</b>
<b>Grand Total of 1<sup>st</sup> &amp; 2<sup>nd</sup> Year</b>		<b>544</b>	<b>1056</b>

# Practical List

## Year -02

1	Chinese	Practical	Manchurian with egg fried rice
2	Chinese	Practical	Chicken Chowmein
3	Chinese	Practical	Cashew Chicken
4	Arabian	Practical	Hammas
5	Arabian	Practical	Sheesh Tawook
6	Arabian	Practical	Chicken Mandee + Arabian Rice
7	Continental	Practical	Hot Shot Fish
8	Continental	Practical	Beef Golash
9	Continental	Practical	Beef steak with Sauce
10	Continental	Practical	Chicken Shashlik with butter rice
11	Continental	Practical	Crispy fried prawns
12	Continental	Practical	Fish Tarragon with creamy potato
13	Mexican	Practical	Chicken Fajita with salsa sauce
14	Italian	Practical	Chicken Fettuccini
15	Italian	Practical	Pasta Marinara
16	Italian	Practical	Pizza
17	Italian	Practical	Lasange
18	Beverages	Practical	Pina colada, Margarita
19	Fast Food	Practical	Basic Chicken Burger + Cole slaw
20	Fast Food	Practical	Basic Sandwiches + Spreads
21	Fast Food	Practical	Basic French Fries + Chicken Wings
22	Fast Food	Practical	Zinger Burger
23	Fast Food	Practical	Grilled beef Burger
24	Fast Food	Practical	Spring Rolls
25	Baking	Practical	Breads, Buns + Patties
26	Baking	Practical	Cookies
27	Baking	Practical	Cakes + Brownies, Whipped Cream
28	Baking	Practical	Souffle + Mousse + Cream Caramel

**LIST OF TOOLS / EQUIPMENTS / UTENSILS**  
**(FOR CLASS OF 25 Students)**

<b>Name of Trade</b>	<b>Diploma in Culinary Arts</b>
<b>Duration of Course</b>	<b>2 -Years</b>

Sr. No.	Equipments and Utensils	Quantity/No.	Status/ Specs.
1	Stoves	6	Commercial
2	Chinese Stove	1	Commercial
3	Baking Oven	2	Commercial
4	Microwave Oven	2	Commercial
5	Slamander	1	Commercial
6	Hot Plate	1	Commercial
7	Griddle	1	Commercial
8	Deep Fryer	2	Commercial
9	Dough Mixer	2	Commercial
10	BBQ Pit	2	Commercial
11	Fridge	2	
12	Freezer	2	
13	Chiller	2	
14	Blender Machine/Juicer	6	Commercial
15	Egg beater	6	Steel
16	Cooking curry spoon	12	
17	Mixing bowls (small)	6	Steel
18	Mixing bowls (Medium)	6	Steel
19	Measuring jugs	6	Glassware
20	Electronic scale	2	
21	Chef knife	25	Commercial
22	Carving knife small	25	Commercial
23	Chopping board	25	Commercial
24	Can opener	6	
25	Peeler	25	
26	Wooden spoon	6	
27	Slicer	6	
28	Whisk	6	
29	Frying pan	6	Medium
30	Frying pan	6	Large
31	Sauce pan	6	Medium
32	Sauce pan	6	Large
33	Steak pan	6	

34	Tongs	6	
35	Woks (Iron)	6	Small
36	Woks (Non-stick)	6	Medium
37	Colanders	6	Small
38	Colanders	6	Medium
39	Silver pot	6	Small
40	Silver pot	6	Medium
41	Silver pot	6	Large
42	Dinner Plate	25	Chinaware
43	B & B Plate	25	Chinaware
44	Dessert Plate	25	Chinaware
45	Table spoon	25	
46	Table knife	25	
47	Fork	25	
48	Dessert spoon	25	
49	Dessert Knife	25	
50	Steak knife	25	
51	Baking dish - 1 pound	6	Non-stick
52	Baking dish - 2 pound	6	Non-stick
53	Milk container - 1/2 litre	6	Glassware
54	Oil container - 250 ml	6	Glassware
55	Small remekin	60	Glassware
56	Potato masher	6	
57	Ice cream scooper	6	
58	Soup cups and spoons	25 Sets	
59	Cocktail glasses	25	
60	Goblet Glass	25	
61	Measuring spoons	6	
62	Cheese grater	6	
63	Roter and pestle	6 sets	
64	Equipment sharing counter with electric extention	2	
65	Ingredients sharing counter	2	
66	Tandoor	1	
67	Fresh Air Unit		As per requirement
68	Exhaust Hood		As per requirement
69	Fire Extinguishers		
70	First Aid Box		

## **EMPLOYABILITY OF PASS-OUTS**

The pass outs of this course may find job / employment in the following areas

/ sectors: -

1. Hotels.
2. Motels.
3. Resorts.
4. Restaurants.
5. Fast Food Chains.
6. Airlines.
7. Tourism Org.
8. Caterers.
9. Parks.
10. Cruise Ships.
11. Bars.
12. Casinos.
13. Multinational Companies.
14. Clubs.
15. Food & Beverage Org.
16. Any food production unit.



**MINIMUM QUALIFICATION OF INSTRUCTOR**

- Diploma in Culinary Arts

OR

- 10 -Years practical experience in food production with Graduation

## REFERENCE BOOKS

Sr. No.	Name of Book	Author Name
1	Baking and Pastry	John wiley and sons
2	Practical Cookery	Hodder and Stoughton
3	The Pastry Chef	Bo Friberg
4	Professional Baking	Andre' J. Cointreau
5	The Art & Science of Culinary Art Preparation	Jerald W. Chesser
6	Escoffier	H.L. Cracknell and R.J. Kaufmann
7	Knife skills for Chef	Christopher P. Day & Brenda R. Carlos
8	The Theory of Catering (with different author)	David Foskett, Victor celerani, Ronald Kinton
9	High-Calcium Cooking	Jane Barnes & syd pemberton
10	Salmon	Maxine clark
11	Los Alimenbs Que Curan	Hausman y Hurley
12	Sainsbury's Book of Food	Frances Bisselly
13	Fast vegetarian	
14	Cookies	Elinor klivans
15	Pacific	Jill Duplex
16	Jhatpat khaana	Nita metha
17	More paneer	Nita metha
18	Chicken	Bruno Loubet
19	Pleasure of rice cooking	Sneha R Vij
20	Indian Low Fat	Nita Mitha
21	China Town	Anju Khattar
22	Suppers	Valentina Haris
23	Cooking for Two	Richard olney
24	Risotto	Michele Scicolone
25	Hot Toppies	Christopher B. Hara
26	Nutrition for food service and culinary preparation	Karen Eich Drummond, Lisa M. Bvefere
27	Curry	Vivek Singh and Sri Owen
28	The Grapevine	Liz Byrski and Peter Holland
29	Classical Cooking	Eugen Pauli
30	New Vegetarian	Celia Brooks Brown
31	Casseroles	Sonia Stevenson
32	Pizza	Silvana Franco
33	A taste of Arabia	Jessie Kirkness Parker
34	New to Cooking	Lesley waters