

**Paper title:** Food Production Theory

**Paper number** Paper - 1  
**Maximum marks**

**Model Question Papers / Past Question Papers**

**Syllabus details**

**THEORY:**

1. Introduction to Catering Industry
2. Aims and objectives of Cooking & Bakery
3. Classification
4. Preparation of Ingredients
5. Methods of mixing foods
6. Culinary and Bakery terms
7. Methods of cooking-boiling, roasting, grilling, baking, frying, and microwave cooking
8. Cuts of meat, fish and chicken and methods of cooking
9. Menu planning – principles and application
10. Kitchen organization
11. Stocks and Soups – definition and classification
12. Sauces cooking – definition and classification
13. Eggs – structure, selection, quality
14. Vegetable cooking – Classification and methods of cooking
15. Kitchen equipment – Classification, maintenance of large equipment
16. Functions of ingredients used in cakes and breads – testing the quality of flour
17. Methods of making cakes – sugar batter method and flour batter method
18. Methods of making breads – no time dough method and straight dough method
19. Judging the quality of cakes and breads
20. Common faults and remedies in cakes and breads.

**Recommended Books:**

1. T.E. Philip - Modern Cookery for teaching & trade
2. Arora - Theory of cooking
3. Lurrderr DE Kotachaver LH and Ceserani - Understanding cooking
4. Madhu Jaffery - A taste of India
5. Deh Ta Shuing - Regional Chinese Cuisine

**Paper title:** food Costing Theory

**Paper number**

Paper - 2

**Maximum marks**

**Model Question Papers / Past Question Papers**

**Syllabus details**

THEORY:

1. Importance of costing and cost control – costing methodology.
2. Cost classification into materials, labour, and overheads and their percentage analysis on sales
3. Materials costing, material cost control like purchasing, receiving, storage and issues, production, sales and accounting.
4. Material costing as an aid to pricing
5. Control of labour cost, over heads, periodical percentage analysis, calculation of overheads, allocation rates
6. Cost behaviour into variable, fixed, and semi-variable and its impact on unit cost
7. Cost reporting system – daily, monthly and for special managerial decision.

**Paper title:** Hygiene & Nutrition Theory

**Paper number**

Paper - 3

**Maximum marks**

**Model Question Papers / Past Question Papers**

**Syllabus details**

THEORY:

HYGIENE:

1. Definition of Hygiene – importance of hygiene in catering industry.
2. Personal hygiene – care of skin, hair, hands, feet, teeth and use of cosmetics.
3. Food borne diseases causative organisms – contamination – control measures – precaution to be taken by food handlers.
4. Safe and correct disposal of garbage.
5. Pest Control
6. Care of premises and equipment
7. Storage of food
8. Correct handling and storage temperatures of different commodities to prevent contamination and spoilage.

NUTRITION

1. Study of different nutrients – proteins, carbohydrates, fats, vitamins, and minerals – water.
2. Balance diet – menu planning.

Recommended Books:

Nutrition - Proudfit and Robinson

Food Science - By Mudambi Shalini and M.Rao

Fundamental of Food & Nutrition by Sumathi R. Mudambi & M.V.Rajagopal

**Paper title:** Communication Theory

**Paper number**

Paper - 4

**Maximum marks**

**Model Question Papers / Past Question Papers**

**Syllabus details**

Objectives: The Objective of this course is to improve the communication skill of the student – both oral and written.

Unit – I

Introduction – Fundamentals of communication – definition – forms – factors that effects –

Process – nature – scope – importance of communication

Unit – II

Seminar, meetings – purpose – conducting procedure conference – techniques of effective speech

Unit – III

Dialogue writing – making – completion

Unit – IV

Sentence – Definition – Making – Combination of sentences – Comprehension

Unit – V

Introduction – Letter writing – Style of written English – how to cultivate written communication – form of structure of a letter – Essay writing – paragraph writing – Resume writing – some Do's and Dont's in writing a resume

Reference Books:-

1. Developing Communication Skills by Krishna Mohan and Meera Banerji
2. Personality Development and Communication English by Ch. Annie Vijayakumari
3. Communication – Himalaya Publishing House \_ By Dr. C. S. Rayudu.

**Paper title:** Food Production Practical (cookery)

**Paper number**

Practical - 1

**Maximum marks**

**Model Question Papers / Past Question Papers**

**Syllabus details**

**PRACTICAL SYLLABUS:**

1. Cuts of vegetables  
Method of cooking
  2. Identification of ingredients  
Kitchen equipment awareness  
Cuts of meat
  3. Basic mother sauces  
Basic stocks  
Broths
  4. Consomme royal  
Mixed vegetables salad  
Poisons a la poach  
Pommes de Terre a la  
Payasanne  
Bread rolls
  5. Consomme Julienne  
Salad Harich  
Baked potatoes  
Fried chicken
  6. Cream of vegetable soup  
Cole slaw  
Pommes Anna  
Pork chops with apple sauce
  7. Cabbage Chowder  
Fruit salad  
Butter boiled vegetables  
Beef stroganov
  8. Chicken noodle soup  
Potato salad  
Vegetable Moussaka  
Poulet a'la roti  
Fruit jelly
- ANDHRA:**  
Plain Rice  
Gongura Mamsam  
Gutti Vankaya Kura  
Palakura Pappu  
Beerakai Chutney  
Curd Chillies  
Vadayams, Papad  
Curd  
Purnam
- GOA:**  
Boiled Rice  
Cabbage Foogath  
Dal & Vegetable  
Sorak  
Goan Fish Curry  
Coconut Rava Burfi

