

Format for syllabus development of Skill development course

Title of course	Integrated food processing course
Nodel Department of HEI to run course	
Broad Area / Sector	Food Processing
Sub Sector	
Nature of course - Independent/ progressive	Independent
Name of suggestive sector Skill Council	3
Aliened NSQF Level	
Expected fees of the course - Free / paid	
Stipend to student expected from industry	
Number of Seats	
Course Code	
Max Marks- 100 Minimum marks	credit 03 (theory +02 practical)
Name of proposed skill partner (please specify, Name of Industry, Company etc for Practical/Training/Internship/OJT	
Job prospects - Expected fields of occupation where student will be able to get job after completing this course in (Please specify name/type of industry, company etc	Self employment (work from home along with business)

Duration of course - one Semester

Course Structure Theory 15hrs/Practical 60hrs

PART-TIME COURSES

The timings for part-time courses shall be decided according to the convenience of the administration.

Examination

The candidate shall have to appear in the examination to be conducted at the end of the course, both in theory and practical's. Only successful candidate shall be awarded candidates.

A successful candidate in the examination, who obtains at least 1.60 percent of the total marks will be placed in the first division.

2.45 percent of the total marks but less than 60 percent of the total marks in the aggregate shall be placed in 2nd division.

Marks

The maximum marks in theory paper are 50, and maximum marks in practical are 50 only.

Bakery & Confectionery

Theory

Functioning of ovens, raising agents, yeast fermentation, short crust, choux, flaky or puff pastries.

Different methods of cake making, different types of cake such as cake, pound cake, rock cake, marble cake, check cake, fatless sponge, short bread.

Chocolate cookies, afternoon tea biscuits, pies, Madeleine's. Different icings, savoury, biscuits, gum paste, butter sponge cake, presentation cake.

Practicals

Jam tarts or lemon-curd tarts, butter sponge cake, bread rolls or yeast dough-nuts, madeira or date and walnut or fruits cake, flaky pastry, Swiss-roll, marbel cake, pineapple pastry, bread, marble cookies, chocolate, nut rings, tricolour or melting moment.

Icings-royal, butter, glaze, fondant, etc., cream horns or khara biscuit, patties, gum, paste, cake decoration.

Cookery

Theory

Introduction to science of cooking

Practical

Demonstration of following dishes:

Cream of tomato soup, consomme soup, Russian salad, caramel custard, pea panner curry, Chinese fried rice, decorative vegetable salad, bread-butter pudding, vegetable biryani or mutton, chhole bhatura, vegetable cutler, sandwich, fish curry, vegetable rolls, stuffed capsicum or other vegetables, hussaini curry or vegetable hussaini curry, korma, macraul augratin, nargist kofta, chicken tandoori,

masala dosa, sambhar, fried fish, chow-min, trifle pudding naan, paneer pasanda, malai kofta, tri-colour kofta, roganjosh, sheekh kabab, shami-kabab, butter chicken, vegetable au gratin, idali, sambhar.

Integrated Course (Part-Time)

Theory

Brief description of the practicals

Practical

Demonstrations (only one practical of each item)

Canning, Food Preservation & Dietetics

Canning of fruits and vegetables

Beverages, Jam, Jelly or marmalade, tomato ketchup

pickle & chutney, murabba or candy, synthetic vinegar Canning of cereal or meat sweet.

Bakery and Confectionery

Pastries, short-crust, flaky and choux

Cakes by creaming and Genoese methods

Biscuits and cookies

Yeast raised-bread, buns, rolls, doughnuts, etc.

Icings and cake decoration.

Cookery

Soups, pudding, salad dressings, pulao, Chinese fried rice, cutlets, choole-bhatura, roganjosh/korma, rasgulla/balushahi, shami kabab, malai kofta/vegetable kofta.

Community Canning & Fruit Preservation Centres

The Department of Horticulture and Food Processing has established these centres at the headquarters of every district in the State and even at several tehsil headquarter in some of the districts.

These centres provide training facilities to the public-both males and females in the art and science of fruits preservation. The duration of these training courses in 15 days.

Qualification required for Admission to these training session is a working knowledge of Hindustani and capacity to understand some technical terms.

Medium of instruction is Hindi.

Facilities are also provide to the public for preparing various fruits products and these centres in the session for home consumption only.

Nominal charges have to be paid for the services, fuel, etc. and also actual cost of the materials like essence, colour, chemical, cans, etc. which are not easily available in the market and are used in the manufacture of the products.