

ALAGAPPA UNIVERSITY

(Accredited with A+ Grade by NAAC (CGPA : 3.64) in the Third Cycle) ,
Graded as Category-I University and granted autonomy by MHRD-UGC)

DIRECTORATE OF COLLABORATIVE PROGRAMMES



Craft Certificate Course in Food Production

Regulations and Syllabus

[For those who join the Course in July 2023 and after]

CHOICE BASED CREDIT SYSTEM

GENERAL INSTRUCTIONS AND REGULATIONS

Craft Certificate course in Food Production conducted by Alagappa University, Karaikudi, Tamil Nadu through its Collaborative Institution **Bell Institute of Hotel Management and Catering Technology** at **Sivakasi**.

Applicable to all the candidates admitted from the academic year **2023** onwards.

1. Eligibility:

A pass in the SSLC Examination conducted by the Government of Tamil Nadu, or an examination accepted as equivalent thereto by the Syndicate for admission to **Craft Certificate course in Food Production**.

2. Admission:

Admission is based on the marks in the qualifying examination.

3. Duration of the course:

The course shall extend over a period of one year under semester pattern

4. Standard of Passing and Award of Division:

- a. Students shall have a minimum of 40% of total marks of the University examinations in each subject. The overall passing minimum is 40% both in aggregate of Continuous Internal Assessment and external in each subject.
- b. The minimum marks for passing in each theory / Lab course shall be 40% of the marks prescribed for the paper / lab.
- c. A candidate who secures 40% or more marks but less than 50% of the aggregate marks, shall be awarded **THIRD CLASS**.
- d. A candidate who secures 50% or more marks but less than 60% of the aggregate marks, shall be awarded **SECOND CLASS**.
- e. A candidate who secures 60% or more of the aggregate marks, shall be awarded **FIRST CLASS**.
- f. The Practical / Project shall be assessed by the two examiners, by an internal examiner and an external examiner.

5. Continuous internal Assessment:

- a. Continuous Internal Assessment for each paper shall be by means of Written Tests, Assignments, Class tests and Seminars
- b. **25 marks** allotted for the Continuous Internal assessment is distributed for Written Test, Assignment, Class test and Seminars.
- c. Two Internal Tests of 2 hours duration may be conducted during the semester for each course / subject and the best marks may be considered and one Model Examination will be conducted at the end of the semester prior to University examination. Students may be asked to submit at least five assignments in each subject. They should also participate in Seminars conducted for each subject and marks allocated accordingly.
- d. Conduct of the Continuous internal assessment shall be the responsibility of the concerned faculty.
- e. The Continuous internal assessment marks are to be submitted to the University at the end of every year.

- f. The valued answer papers/assignments should be given to the students after the valuation is over and they should be asked to check up and satisfy themselves about the marks they have scored.
- g. All mark lists and other records connected with the continuous Internal Assessments should be in the safe custody of the institute for at least one year after the assessment.

6. Attendance:

Students must have earned 75% of attendance in each course for appearing for the examination.

Students who have earned 74% to 70% of attendance to be applied for condonation in the prescribed form with the prescribed fee.

Students who have earned 69% to 60% of attendance to be applied for condonation in the prescribed form with the prescribed fee along with the medical certificate.

Students who have below 60% of attendance are not eligible to appear for the examination. They shall re-do the semester(s) after completion of the programme.

7. Examination:

Candidate must complete course duration to appear for the university examination. Examination will be conducted with concurrence of Controller of Examinations as per the Alagappa University regulations. **University may send the representatives as the observer during examinations.** University Examination will be held at the end of the each semester for duration of 3 hours for each subject. Certificate will be issued as per the AU regulations. Hall ticket will be issued to the candidates upon submission of the list of enrolled students along with the prescribed course fee.

8. Miscellaneous

- a. Each student possess the prescribed text books for the subject and the workshop tools as required for theory and practical classes.
- b. Each student is issued with an identity card by the University to identify his / her admission to the course
- c. Students are provided library and internet facilities for development of their studies.
- d. Students are to maintain the record of practical's conducted in the respective laboratory in a separate Practical Record Book and the same will have to be presented for review by the University examiner.
- e. Students who successful complete the course within the stipulated period will be awarded the degree by the University.

9. Fee structure

Course fee shall be as prescribed by the University and 50% of the course fee should be disbursed to University. Special fees and other fees shall be as prescribed by the Institution and the fees structure must intimated to the University. Course fees should be only by Demand draft / NEFT and AU has right to revise the fees accordingly.

10. Other Regulations:

Besides the above, the common regulation of the University shall also be applicable to this programme.

CRAFT CERTIFICATE COURSE IN FOOD PRODUCTION

Semester	Subject Code	Subject Name	T/P	Credits	Internal	External	Total
I	20811	Basic Food Production	T	2	25	75	100
	20812	Advanced Food Production	T	2	25	75	100
	20813	Basic Food Production Practical	P	3	25	75	100
	20814	Advanced Food Production Practical	P	3	25	75	100
		Total	-	10	100	300	400
II	20821	Industrial Training		6	50	150	200
		Total	-	6	50	150	200
		Grand Total	-	16	150	450	600

Onwards

SUBJECT CODE	COURSE CODE	TITLE OF THE PAPER	T/P	CREDITS
20811	CC	BASIC FOOD PRODUCTION	T	2

UNIT - I

Objective	<ul style="list-style-type: none"> ➤ To learn the Basics of Cooking and Introduction to Kitchen and to study the kitchen organization. ➤ To gain knowledge about the meat cookery ➤ To acquire knowledge about the basics of cooking. ➤ Study of the ingredients and recipes of the following breakfast dishes of Tamilnadu. ➤ To understand the study of basic gravies required in the kitchen and some of the equipment's in the kitchen.
UNIT - I	<ul style="list-style-type: none"> • Basic Kitchen safety procedures and handling of equipment's. Introduction to Ingredients used in South Indian kitchen vegetables, Pulses, Cereals and small grains. Types of Knives, Cutting board Color coding and cleanliness. • Mise – en- place, Methods of cooking • Kitchen Organization <ul style="list-style-type: none"> ▪ Organizational hierarchy of kitchen (large / medium / small). ▪ Duties of kitchen staffs. ▪ Safety factors in the kitchen
UNIT - II	<p>Meat cookery</p> <ul style="list-style-type: none"> • Selection – cleaning, cutting and cooking of fish. Types of fish. Cuts of fish. • Selection – cleaning, cutting and cooking of chicken. Cuts of chicken. • Selection – cleaning, cutting and cooking of lamb/mutton. • Egg – methods of cooking eggs.
UNIT - III	<ul style="list-style-type: none"> • Study about the basic methods of cooking. • Boiling – Poaching – Steaming – Stewing – Braising – Roasting – Grilling – Baking – frying – Griddling or Broiling. • Special methods of cooking such as Infrared cooking – Microwave cooking – Convection Cooking – Solar Cooking.
UNIT - IV	<p>4. Breakfast and dinner</p> <ul style="list-style-type: none"> • Study on the ingredients of following breakfast and dinner food.

	<ul style="list-style-type: none"> • Idly • Idiappam • Poori • Pongal • Kolukkattai • Aappam • Paniaram • Puttu • Adai • Dosa and varieties <p>4.1 Small grains available in Tamilnadu</p> <ul style="list-style-type: none"> • Small grains from regional language (TAMIL) to English. • Popular foods of small grains. • Snacks from small grains
UNIT - V	<p>5.1</p> <p>a. Basic gravies used in hotel Indian kitchen.</p> <ul style="list-style-type: none"> • White gravy preparation and storage. • Brown gravy preparation and storage. • Green gravy preparation and storage. • Makhani gravy preparation and storage. • Yellow or kadi gravy preparation and storage. • Kadaai gravy preparation and storage. <p>5.2</p> <ul style="list-style-type: none"> • Tandoor (pot seasoning), temperature and maintenance. • Steam generator and steam vessel operation. • Seasoning a griddle or dosa plate. • Vegetable cutting machine <p>Meat mincing maintenance</p>
Outcomes	<p>The student would be able to know the kitchen and kitchen organization <i>Questions: classify, compare, and convert, Explain, Express.</i></p> <hr/> <p>The student would be able to know the meat cookery <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine.</i></p> <hr/> <p>The student would be able to know the basic methods of cooking. <i>Question: Classify, Compare, Examine.</i></p> <hr/> <p>The students have a clear knowledge about familiarizing of recipes and breakfast dishes of Tamil Nadu. <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i></p> <hr/> <p>To understand the study of basic gravies required in the kitchen and some of the equipment's in the kitchen.</p>

	The students will get educated on concepts of basic Indian gravy and kitchen equipment's.
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Question: Assess, Determine, Evaluate, and Explain, Measure.

Reference Books

- 1. *Theory of cookery by Krishna Arora***

Onwards

SUBJECT CODE	COURSE CODE	TITLE OF THE PAPER	T/P	CREDITS
20812	CC	ADVANCED FOOD PRODUCTION	T	2
Objective	<ul style="list-style-type: none"> ➤ To understand and study on the Chinese Cuisine, French cuisine, Indian Cuisine and Nouvelle cuisine. ➤ To Study the Basic stocks, soups, accompaniments & garnishes and to study the fish cookery ➤ To gain knowledge about the characteristics of raw materials, cuts and uses of potatoes, Study of Cheese and Indian Desserts. ➤ To learn the French mother sauces, salads, sandwiches and vegetables. ➤ To gain knowledge on sandwiches, culinary terms and basics of bakery. 			
UNIT - I	<p>Introduction to Chinese cuisine</p> <p>b. Chinese cuisine</p> <ul style="list-style-type: none"> • Introduction to Chinese cuisine • Techniques of Chinese cooking • Regions of China and their importance <p>c. French cuisine</p> <ul style="list-style-type: none"> • History of French cuisine • Ingredients used in the French cuisine <p>d. Indian cuisine</p> <ul style="list-style-type: none"> • Introduction to Indian cuisine • Popular Indian dishes – Tamatar shorba, Yakhni shorba, Aam ka panna, Rasam, Jaljeera pani, Murgh Tandoori, Paneer tandoori, Mutton korma, Mutton roganjosh, chicken mussalam, Machli Amritsari, Gobi ki tahari, Biriyani, Poories, Patrani machi, Mithaee (Indian sweets), Idly / sambar and Naan / kulcha <p>e. Nouvelle cuisine</p>			
UNIT - II	<ul style="list-style-type: none"> • Stocks – Types and classification. • Soups – types and classification, Consommé and variations, Cold soups, International soups. • Study the accompaniments and garnishes. • Food and their usual accompaniments • Garnishes and suggested garnishes. <ul style="list-style-type: none"> • Fish cookery • Cooking methods of fish with special applications • Popular fish dishes –cutlets, pakodas, Diable, Maitre d’hotel, Flamande, Portugaise, Bretonne, Frite, Grenobloise, Meuniere, Aigulette murat, Tandoori and Amritsari machlli. • Sausages <ul style="list-style-type: none"> • Fresh sausages 			

	<ul style="list-style-type: none"> • Cooked sausages • Dry sausages • Types of sausages
UNIT - III	<ul style="list-style-type: none"> • Study of characteristics of raw materials - Salt, liquids, Sweetening, Fats& oils, raising agents, thickenings, Flavorings and seasonings and Eggs. • Cuts of potatoes – potato dishes • Procedure for making Paneer / Channa • Basic manufacturing procedure of Cheese – types – examples. • Indian desserts and sweet making
UNIT - IV	<ul style="list-style-type: none"> • Mother sauces – preparation – derivatives, • Salads – Parts of a salad, Dressings. • Sandwiches –Cutting – types of sandwiches • Vegetables of India – cuts of vegetables.
UNIT - V	<p>5.1 Sandwiches</p> <ul style="list-style-type: none"> • Types of sandwiches • Cutting of sandwiches • Open or smorgasbord <p>5.2 Culinary terms</p> <ul style="list-style-type: none"> • Culinary terms: A la carte, Appetizer, Au gratin, Bain-marie, Baking, Barding, Baste, Batter, Bind, Blanching, Bouquet garni, Caramelize, Clarify, Concassée, Croquettes, Croutons, Deglace, Demiglaze, Farinaceous, Fillets, Fritters, Garnish, Gratinated, Larding, Marinade, Mirepoix, Puree, Searing, Skewer and zest. <p>5.3 Bakery</p> <ul style="list-style-type: none"> • Sponge Cakes: Definition – Types – recipe’s and Preparation method – Faults and Remedies. • Icings:Definition – Types – recipes and Preparation method – Faults and Remedies. • Yeast Products:Definition – Types – recipe’s and Preparation method – Faults and Remedies. • Pastries:Definition – Types – recipes and Preparation method – Faults and Remedies. • Cookies:Definition – Types – recipe’s and Preparation method – Faults and Remedies. • Hot & Cold Desserts: Definition – Types – Recipes and Preparation method – Faults and Remedies.
Outcomes	<p>The student would be able to know the different region cuisine. <i>Questions: classify, compare, and convert, Explain, Express.</i></p>
	<p>The student would be able to know the Different types of stocks & soups making methods and well knowledge about the fish cookery. <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine.</i></p>
	<p>The student would be able to know the characteristics of raw materials, cuts & uses of potatoes, detail knowledge about the cheese and Indian desserts. <i>Question: Classify, Compare, Examine.</i></p>

The students have a clear knowledge about French mother sauces, salads, sandwiches and vegetables.

Question: classify, compare, Explain, Express, Illustrate, Outline.

The students will get educated on concepts of sandwiches, and basics of culinary and bakery.

Question: Assess, Determine, Evaluate, and Explain, Measure.

Reference Books

1. *Theory of cookery by Krishna Arora*

SUBJECT CODE	COURSE CODE	TITLE OF THE PAPER	T/P	CREDITS
20813	CC	BASIC FOOD PRODUCTION PRACTICAL	P	3

Objective	The students will acquire in-depth Practical knowledge about preparing basic Indian food items.
	<ul style="list-style-type: none"> • Identification of Raw materials, Fruits and Vegetables. • Identification of tools and equipment's and their use. • Preparation of Indian dishes: South Indian breakfast dishes 10 varieties - South Indian snacks 10 varieties –Dosas 10 varieties - Rice 15 varieties – Flour dishes 10 varieties – Dal 10 varieties – vegetables 15 varieties – chutney 5 varieties – Raitha 5 varieties – Egg dishes 5 varieties – Fish dishes 10 varieties Meat dishes 15 varieties - chicken dishes 5 varieties – Shorba 2 varieties – Tandoori dishes: tandoori chicken, tandoori fish, naan, kulcha, tandoori roti, sheek kabab, boti kabab – Sweets 10 varieties and Indian gravies 10 dishes from each basic gravy. • 182 dishes 5.2 dishes per practical out of 35 practical
Outcome	The student would be able to know the practical knowledge to making of basic Indian dishes.

SUBJECT CODE	COURSE CODE	TITLE OF THE PAPER	T/P	CREDITS
20814	CC	ADVANCED FOOD PRODUCTION PRACTICAL	P	3
Objective	At the end of this Practical unit the student will be able to know on the continental dishes, Chinese dishes, and bakery products			
<p>Continental dishes: Stock: White stock, brown stock, fish stock, vegetable stock and emergency stock Sauce: Mother sauces and derivatives Compound butters: 3 varieties Soups: Purees 3 varieties – cream 4 varieties – Volute 3 varieties – Broths 3 varieties – Bisques 1 variety – Consommés 5 varieties – Cold soups 3 varieties – Potages 2 varieties. Fish: Baked 2 varieties –Grilled 2 varieties - Shallow fried 3 varieties – Deep fried 3 varieties – Poached 2 varieties. Chicken / Meat / Beef / Pork: Stew 2 varieties – Casseroles 2 varieties – Hot pots 2 varieties – Roast 2 varieties – Braised 2 varieties – Grilled / Fried 2 varieties – Chicken Sautés 5 varieties – Entrees 3 varieties – Pork 2 varieties – Beef steaks 3 varieties. Vegetables: Preparation and cooking of vegetables 10 varieties – Potatoes 10 varieties – Egg, cheese and farinaceous dishes 5 varieties each. Desserts: Mousse 3 varieties – Soufflés 3 varieties – Baked 3 varieties – Steamed 3 varieties.</p> <p>Chinese dishes: Soups 2 varieties – Noodles and rice 4 varieties – Chicken 2 varieties – Pork 2 varieties – Meat 2 varieties – Prawns 2 varieties – Fish 1 dish.</p> <p>Bakery: Pastry 5 varieties – Yeast goods 3 varieties – Cookies and biscuits 4 varieties – Small cakes 4 varieties – fatless sponge 2 varieties – Genoise sponge 2 varieties – Butter sponge 2 varieties – Fruit cakes 2 varieties – Fruit loaves 2 varieties – Muffins 2 varieties – Ice cream 2 varieties. 135 dishes 3.8 dishes per practical out of 35 practical excluding bakery, Bakery 30 dishes</p>				
Outcome	<p>The student would be apt in understanding the continental dishes, Chinese dishes, and bakery products <i>Questions: classify, compare, convert, Explain, Express.</i></p>			

II SEMESTER

SUBJECT CODE	COURSE CODE	TITLE OF THE PAPER	T/P	CREDITS
20821		INDUSTRIAL TRAINING	I	6

Note:

- Internship for 8 weeks at a stretch is compulsory.
- After the internship, practical examination for internship will be conducted during the II Semester examinations.

Mark Allocation:

Internal Marks:

Log Book	35	
Attendance	15	50

External Marks :

Training Report	60	
Presentation	60	
Viva	30	150

Total Marks		200
