



**CHENNAIS AMIRTA**  
INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT

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INSTITUTE OF HOTEL MANAGEMENT  
CHENNAI**



**BHARAT SEVAK SAMAJ**  
**1 - YEARDIPLOMA**

**FOOD PRODUCTION**  
**SYLLABUS BOOK**

## 1<sup>st</sup> Semester

<b>Subject Code</b>	<b>Name of the Subject</b>	<b>Total</b>
	COMPUTER FUNDAMENTALS	100
	FOOD SCIENCE & NUTRITION	100
	FOOD PRODUCTION	100
	COMMUNICATIVE ENGLISH	100
<b>TOTAL MARKS</b>		600

## 2<sup>nd</sup> Semester

Practical's

**BSS 1 YEARS - SEMESTER-I  
COMPUTER FUNDAMENTALS**

**UNIT - 1**

- Introduction of Computer
- History of Computer
- Generation of Computers
- Types of Computer
- The Parts of Computer

**UNIT - 2**

- Input Devices
- Output Devices
- Keyboard
- Short Cut Keys

**UNIT - 3**

- Introduction of Ms Office
- Ms Word
- Ms Excel
- Ms Power Point

**UNIT - 4**

- Introduction of Software & Hardware
- Difference between Software & Hardware
- Computer Terminology
- Classification of Software

**UNIT - 5**

- Introduction of Photoshop
- Usage of Photoshop
- Photoshop tools
- Introduction of Internet
- Scope of Internet
- Usage of Internet
- E-Mail
- Social Network

## **FOOD SCIENCE & NUTRITION**

### **UNIT-1**

#### **INTRODUCTION**

Introduction to nutrition – functions of foods to man – Nutrients – Classification of nutrients- balanced diet.

### **UNIT - 2**

#### **CARBOHYDRATES**

Carbohydrates – composition – classification- functions – deficiency- food sources.

### **UNIT - 3**

#### **PROTEIN**

Protein– composition – classification- functions – deficiency- food sources.

### **UNIT - 4**

#### **FAT**

Fat – composition – classification- functions – deficiency- food sources.

### **UNIT - 5**

#### **VITAMINS & MINERALS**

Vitamins & Minerals – classification- functions – deficiency - food sources.

# **FOOD PRODUCTION**

## **UNIT-1**

- AIMS & OBJECTIVES OF COOKING
- CHARACTERISTIC OF RAW MATERIALS & FOUNDATION INGREDIENTS
- FATS & OILS USED FOR COOKING
- LIST OF PULSES & CEREALS
- SECTIONS OF THE KITCHEN
- POPULAR CUISINES
- LIST OF COLD SECTIONS

## **UNIT-2**

- CHARACTERISTICS OF RAW MATERIALS
- INTRODUCTION TO EGG COOKERY

## **UNIT-3**

- POINTS OF PERSONAL GROOMING
- PERSONAL HYGIENE & ITS IMPORTANCE
- FOOD BORNE ILLNESS
- BACTERIAS CONTAMINATING WITH FOOD

## **UNIT-4 & UNIT-5**

- MEAT COOKERY
  - SELECTION OF CHICKEN
  - SELECTION OF RED MEAT
  - SELECTION OF FISH
  - CUTS OF CHICKEN
  - CUTS OF BEEF
  - CUTS OF PORK
  - CUTS OF FISH

## **UNIT-6**

- LAYOUT OF KITCHEN DEPARTMENT
- HIERARCHY & KITCHEN STAFFING
- DUTIES & RESPONSIBILITIES OF VARIOUS CHEFS

## **UNIT-7**

- EQUIPMENTS USED FOR COOKING
- FUELS USED IN THE KITCHEN

## **UNIT-8**

- METHODS OF COOKING

## **UNIT-9**

- STOCK
- CLASSIFICATION OF STOCK

- USES OF STOCK

#### **UNIT-10**

- INTRODUCTION TO SOUPS
- CLASSIFICATION OF SOUPS
- PREPARATION OF SOUPS

#### **UNIT-11**

- SAUCES
- INTRODUCTION TO SAUCES
- USES OF SAUCES

#### **UNIT-12**

- ACCOMPANIMENTS & GARNISHES

#### **UNIT-13**

- SALADS
  - TYPES OF SALADS
  - VARIETIES OF LETTUCES
  - SALAD DRESSING
- SANDWICHES
- IMPORTANCE OF GARNISHES

#### **UNIT-14**

- INTRODUCTION TO CHEESE

#### **UNIT-15**

- PASTA
  - COOKING METHODS OF PASTA
  - PASTA SAUCES

#### **UNIT-16**

- VEG COOKERY
- BASICS OF VEGETABLE & FRUIT COOKERY
- PIGMENTS AND COLOUR CHANGES
- SELECTION OF VEGETABLES

#### **UNIT-17**

- POTATO COOKERY

#### **UNIT-18**

- MENU
- TYPES OF MENU
- POINTS TO BE CONSIDERED WHILE PLANNING A MENU

#### **UNIT-19**

- STUDY OF COSTING

**UNIT-20**

- PRINCIPLES OF FOOD STORAGE
- STORAGE PROCEDURES
- STORAGE PROCEDURE FOR WALK-IN REFRIGERATORS
- DRY STORAGE

**UNIT-21**

- PEST CONTROL

## COMMUNICATIVE ENGLISH

### Unit I - COMMUNICATION

- What is communication
- Communication Channel
- Types of communication
- Barriers to communication

### Unit II - GRAMMAR

- Tense
- 'Wh' question
- Auxiliary verb questions

### Unit III - LETTER WRITING & RESUME

- Leave letter
- Job application letter
- Resume

### Unit IV - Conversation

### Unit V - Interview skills (Practical)

- ✓ Question bank
- ✓ Sample question paper – 35 marks

Blue print

- I. Choose the correct answer (10 x 1 = 10)
- II. Prepare the conversation for the given context (1 x 5 = 5)
- III. Draft a letter (1 x 10 = 10)
- IV.     Resume (1 x 10 = 10)