

MAHARASHTRA STATE BOARD OF VOCATIONAL EXAMINATIONS,

MUMBAI 51.

CRAFTSMANSHIP COURSE IN COOKERY

Standard of Admission	:	S.S.C. Pass or its equivalent with and in English
Duration (full time)	:	One Year
Teaching hours per week	:	39
No. of weeks of effective teaching	:	36
Industrial training	:	4 weeks.

Sr. No.	Subject	EXAMINATION SCHEME							
		No. of Papers & their duration		MARKS					
		Th.	Pr.	THEORY		PRACTICAL			
1.	Cookery	1 (3 hrs)	2 (7 hrs)	20	80	100	75	225	
2.	Larder	1 (2 hrs)	1 (4 hrs)	10	40	50	25	75	
3.	Commodities	1 (2 hrs)	-	10	40	50	-	-	
4.	Hygiene & Nutrition	1 (2 hrs)	-	10	40	50	-	-	
5.	Costing	1 (2 hrs)	-	10	40	50	-	-	
6.	Equipment, Maintenance & Services.	1 (1 hrs)	1	5	20	25	5	20	
7.	Communication.	1 (2 hrs)	-	10	40	50	-	-	
	Total			75	300	375	105	320	

Total Marks	: 900	Int.	=	Internal
		Ext.	=	External
		TW	=	term work.
		*	=	Internal
				Assessment only.

Craftsmanship course in cookery

COURSE OBJECTIVE

The students develop professional competence in culinary skills necessary for commercial food production operation.

COOKERY

Objectives

Students acquire knowledge and ability to master various skills in the preparation of Indian, Continental and Chinese dishes by employing good work habits, appropriate cooking techniques, tools and equipment in a manner to prevent nutritional and material loss, waste and damage. They also develop the right attitudes to the craft.