

CERTIFICATE IN FOOD PERODUCTION





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About Glister Eduversity

Today is the era of working parents and due to workload, they do not get enough time to support their children's education. Therefore, they are heavily blamed by all, in the current dialogue and debate about improving the education system, the disadvantages of improper parenting is known to all.

It is time to start parenting in the education system. With the Glister Eduversity, We present you the solution to all such problems switching towards telephonic parenting, proper guidance and development graph.

This is the first Indian institution to provide education care with parenting. Glister Education offers telephonic parenting with a right strategic plans for the student, online test series, seminar, scholarship programs, in really attractive packages.

We also guide their appointments as well as their strategies. So, let's don't wait, and achieve nothing less than success with Glister Eduversity Parenting cum Education Care.



CEO/Director: Amit Pandey

Mission

The mission of Glister Eduversity is to educate the citizens and citizen-leaders for our society.

We do this through our commitment to the transformative power of a liberal arts and sciences education.

Beginning in the classroom with exposure to new ideas, new ways of understanding, and new ways of knowing, students embark on a journey of intellectual transformation.

Through a diverse living environment, where students live with people who are studying different topics, who come from different walks of life and have evolving identities, intellectual transformation is deepened and conditions for social transformation are created.

From this we hope that students will begin to fashion their lives by gaining a sense of what they want to do with their gifts and talents, assessing their values and interests, and learning how they can best serve the world.

Vision

Glister Eduversity will set the standard for residential liberal arts and sciences education in the twenty-first century. We are committed to creating and sustaining the conditions that enable all Glister Eduversity students to experience an unparalleled educational journey that is intellectually, socially, and personally transformative.

Welcome to the Glister Eduversity, varanasi. For more than three Years, Glister Eduversity has served as our nation's flagship comprehensive institution of higher education.

Our primary goal is to become one of the most prominent and excellent educational Institute in the world. We are fortunate to have a talented, highly committed teaching and support staff here to ensure the learning environment of our students is the best it can be. Our faculties are renowned scholars and accomplished practitioners who are actively engaged in the academic excellence and innovative research ideas of the modern world. Our students are innovators, engineers, managers, great scientists, entrepreneurs, and aspiring leaders - from every age group and are located at every corner of the country. Our unique teaching and learning process with a proper blend of theory and practice crosses the boundaries of nations towards industry-readiness and global excellence.

Program overview

Food production, as the name suggests, is all about preparing food. It is the process of transforming raw ingredients into prepared food items.

Food production is a major department in hospitality industry in which candidates can excel by learning various aspects of food production such as preparation techniques, cooking methods, kitchen management, food cost control, etc. The chef is the backbone of food and beverage department. The professional has the responsibility of preparing food for all specialty restaurants along with performing some other duties such as deciding the menu, maintaining quality of food, supervising the kitchen and so on.

Candidates aspiring to build their career in the field of food production have bright prospects if they are focused to learn all the required skills starting from chopping to preparing a variety of dishes in cuisines such as Indian, Chinese, Continental, etc.

Salient Features



After Completing this course, One can get jobs in food processing industries, research laboratories, hotels, soft drink factories, rice mills, hospitality industry, packaging industries, manufacturing industries and distilleries.



They can go for further studies like graduation, Master's Degree and Ph.D. degrees. Applicants can also work in research laboratories or R&D sectors to develop new products, test current ones and control the overall food quality.



They can have jobs in the private sector include Amul, Cadbury, Britannia, Metro Diary, Hindustan UniLever, Kellogs, Nestle and such others.



The program will help the student to perform the standard operations of food production relating to various cuisines, to satisfy the guest needs.



The program will comprehend the student to differentiate between the quality of commodities & ingredients which will help them in preparing a good quality final product.



Course Objective

The 6 Months Food Production course is for the Learners who want to be Chef , with the aim to learn, develop and practice required by the market. In this course, the emphasis is put on the learner to acquire the ability to perform as a confident and competent Chef.

The objectives of this course are to:

Impart Technical skills of Food Production among Students and to familiarize the Students with day to day working Atmosphere of food production Department.

Learning Outcome :

1. Maintain hygiene and cleanliness of kitchen, kitchen equipment's and cooking utensils following safety precautions.
2. Work with head cooking menu planning and menu engineering.
3. Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the industry.
4. Work with head cook in preparation of mise-en-place and foods, prepare, season and cook soup, meat, vegetable and another foodstuff.
5. Plan and prepare basic Indian food recipes.
6. Prepare foods for breakfast buffet/ ala carte menu.
7. Work in the Grade manger of various food preparing organizations and prepare salads, sandwiches, fruit juices and other cold foods.
8. Prepare exotic Indian foods and plan menu according to own judgment or as per instructions.
9. Carry out duties associated with preparation of meals.
10. Work in the bakery of various food preparing organizations and prepare various desserts and sweet dishes.
11. Prepare foods in continental/ Chinese kitchen of various food preparing organizations.
12. Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc.



Details of Programme: Certificate Course in Food Production

1. Title of the Course

The Course shall be called as "Certificate Course in Food Production", a Regular course of 6 months (240 hrs.) duration.

2. Duration of the Course

This is a Regular course of 240 hrs. Extended over a period of 6 months duration.

3. What You Will Get:

You Will Get a Mark sheet and a Certificate That Will be Universally Acceptable.

4. Aims and Objectives of the Course

To develop the culinary skills amongst students and to prepare them ready for Catering and Hospitality Industry. The program is designed in such a manner so as to inculcate expertise and knowledge (both theoretical & practical) that will lead to creation of prospective chefs in the hotel industry. The curriculum enriches the capabilities of students through intricately devised practical work so as to acquire skills and knowledge in the major department of food production. The program also develops essential culinary skills and knowledge to an applied level in a range of patisserie and bakery disciplines.

5. SCOPE:

Food Production Craftsman, Food Production Manager, Food Specialist, Operations Manager, Production Supervisor

6. Syllabus

The syllabus is design to fulfill aforesaid objectives containing theory subjects as well as practical in Food production.

Program Duration	6 Months
Food Production	Theory : 50 Marks, Practical/Assignment : 50 Marks
Larder	Theory : 50 Marks, Practical/Assignment : 50 Marks
Bakery and Patisserie	Theory : 50 Marks, Practical/Assignment : 50 Marks
Costing	Theory : 50 Marks, Practical/Assignment : 50 Marks
Hygiene	Theory : 50 Marks, Practical/Assignment : 50 Marks
Equipment Maintenance	Theory : 50 Marks, Practical/Assignment : 50 Marks

7. Eligibility Conditions

A candidate who has passed at least 12th examination from a recognized Board or its equivalent shall be eligible to take admission to the course.



Content of Syllabus :

Unit 1 :- Food Production

Basic Food Production , Basics of Cookery, Identification and uses of basic ingredients used in cookery, Organizing Kitchen, Soups – Definition, Types & Methods, Vegetable Cookery - Basic Knowledge, Identification, Various Cuts, Preparation, Assist in food preparation, Set up and close kitchen, Communicate with customer and colleagues, Maintain customer-centric service orientation, Maintain standard of etiquette and hospitable conduct

Unit 2 :- Larder

Larder Work: Its functions and management, Larder control – Cleanliness of larder and control larder equipment and supplies, Hors d'oeuvre and salads: Description of various types of Hors d'oeuvre – Hors d'oeuvre varies, Hors d'oeuvre from singulier and Hors d'oeuvre chaud with example. Classification and description of various salads – simple or plain salads – simple vegetable salads; compound salads – fruit based vegetable based, meat based and fish based compound salads with examples, Fish – Types, recognition, presentation, cleaning, preparation, basic cuts and its use and storage

Unit 3 :- Bakery and Patisserie

Bakery Organizational Structure, Aims & Objectives of Bakery, Introduction of equipment and their uses, Raw Materials used in Bakery & Patisserie. Bread Making , Simple Cakes, Simple Cookies, Hot/Cold Deserts

Unit 4 :- Costing

Concept of Cost, Types of Cost, Food Cost control, Methods of Controlling Food Costs, Food Cost Ratio, Gross Profit Ratio, Determining Menu Item Selling Prices, Calculating Portion Cost, Causes of High Food Cost, Control Techniques, Objective of Food Cost Control

Unit 5 :- Hygiene

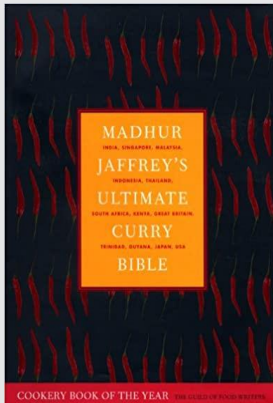
Personal Hygiene, Cleanliness of surface & Garbage Disposal, Food borne diseases, Storage of food

Unit 6 :- Equipment Maintenance

Elementary study of services with particular reference to economy and safety in their Use, Heat and temperature , Types of fuels, Types of fuel gas, meter reading, Conductors and non-conductors; meaning of Ampere; Volt, Watt, fuse and earthing. Short circuit , Different types of thermostat, Breakdown maintenance and preventive maintenance equipment, Fire precautions , The equipment available for the specific craft, their specifications and cost, Routine use, care and cleaning of all fixed and movable equipment including refrigerators, mixers, peelers, incubators, autoclaves, mincers , Pre-preparation & Preparation equipments, Ancillary equipments: knives, utensils, pots and pans, Bakery equipment, Modern Development in Equipments.

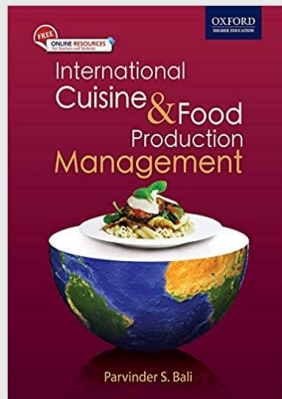


Books For Reference



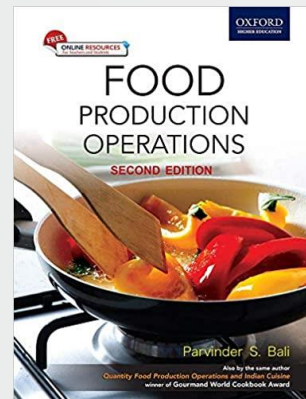
Ultimate Curry Bible

Madhur Jaffrey's



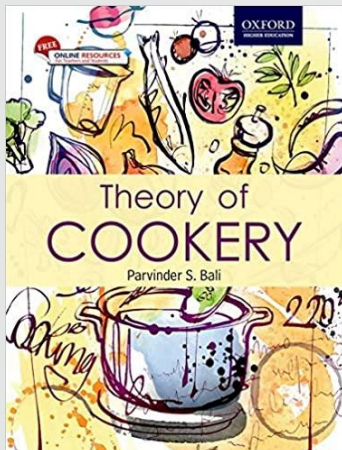
International Cuisine & Food Prod.

Parvinder s.Bali

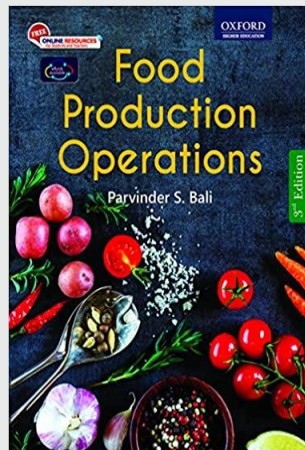


Food Production Operation

Parvinder s.Bali



Theory Of Cookery
Parvinder S.Bali



Food Production Operations
Parvinder S.Bali