

GOVERNMENT OF THE PUNJAB

TECHNICAL EDUCATION & VOCATIONAL
TRAINING AUTHORITY



CURRICULUM FOR

Diploma in Culinary Arts

(2 – Year Course)

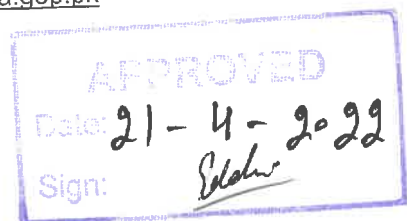
Revised April, 2022

CURRICULUM SECTION
ACADEMICS DEPARTMENT

96-H, GULBERG-II, LAHORE

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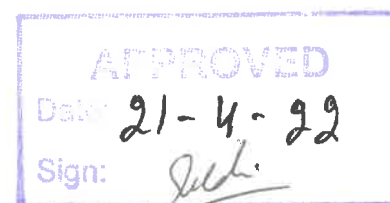
TRAINING OBJECTIVES

The Diploma in Culinary Arts (DCA), a comprehensive 2-year diploma program comprising intense hands-on training combined with conceptual theoretical knowledge, coupled with industrial internship, aims at imparting a scientific approach to the field of culinary preparation.

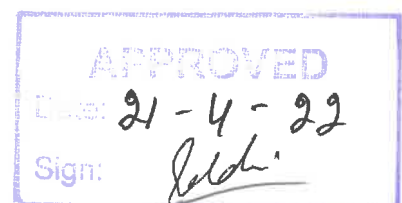
The prime objective of DCA is to create a new generation of chefs who possess culinary skills and a professional vision to explore new horizons of excellence in the field of culinary arts. The program has been designed with a view to integrating diverse skills and knowledge about the hospitality industry and strong foundation in food preparation, essential cookery, hygiene, food safety and quality as well as presentation techniques which are indispensable ingredients to launch a successful career in the foodservice industry. Language training, management tools and techniques form an essential part of the program which equip the students with a high level of capability to perform in the most competitive multicultural environment internationally.

CURRICULUM SALIENTS

Name of Course	Diploma in Culinary Arts
Duration of Course	2 Years
Training Methodology	Practical 60%
	Theory 40%
Entry level	Matriculation
Medium of Instruction	English and Urdu



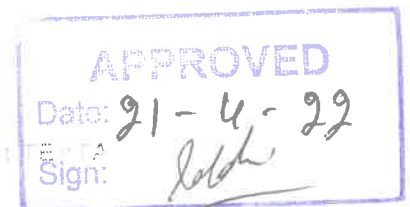
1st Year



SKILL PROFICIENCY DETAILS

On successful completion of this course, trainee should be able to:

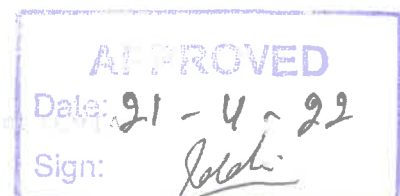
1. Implement the good hygiene practices for the control of food hazards
2. Implement the food business's hygiene policies & procedures designed to protect food from contamination
3. Implement cleaning schedules, safe use & storage of cleaning agents
4. Report pest infestations to management
5. Identify the food menu according to the food and beverage operations.
6. Identify the kitchen cutting tools and equipment
7. Use the knife properly
8. Handle and maintain knives
9. Proper use of different cutting board
10. Demonstrate the cutting of meat, poultry and game.
11. Demonstrate the difference between fish and shell fish
12. Process of washing fruits, vegetables, eggs, and meat.
13. Identification of perishable, non-perishable, frozen goods and dry goods.
14. Demonstrate the julienne cutting, French fry cut & rough – chopping cut.
15. Perform trimming, peeling of vegetables and fruits
16. Prepare chopping and mincing foods
17. Demonstrate shredding and grating
18. Prepare slicing cuts: plain and decorative
19. Demonstrate the mice en place for stocks and soups.
20. Proper use of mother sauces.
21. Identify the difference between stock and broth.
22. Proper use of mandolin slicer in a correct way
23. Open the clams and oysters
24. Identify the input and output devices in a computer
25. Add or remove software in computer
26. Use the MS Office for making duty roster, emails and inventory record in a computer



KNOWLEDGE PROFICIENCY DETAILS

On successful completion of this course, trainee should be able to:

1. Understand the difference between safe food and food safety.
2. Identify the common food safety hazards.
3. Describe the term cross contamination and its types.
4. Identify the sources, routes and vehicles of contamination.
5. Identify the common food allergens.
6. Understand the legislative requirements with regards to personal hygiene.
7. Describe the responsibilities of executive manager, supervisors, and staff members with respect to an establishment's food safety risk management program.
8. Understand the effect of food poisoning on vulnerable groups.
9. Understand the common food poisoning bacteria's.
10. Explain the danger zone temperatures.
11. Distinguish between pathogens and spoilage organisms.
12. Describe personal health and hygiene practices necessary in a food establishment.
13. Describe the importance of hand washing.
14. Explain the profession of culinary arts.
15. The knowledge of world cuisines.
16. Knowledge of tools and ingredients in the professional kitchen.
17. Identification of fresh herbs, fruits and vegetables.
18. Explain the use of basic mother sauces with ingredients.
19. Knowledge of different menus.
20. Understand the basic food & nutrition values in fruits, meat & vegetables.
21. Define the basic terminologies of computer.
22. Explain the positive and productive of use of internet & electronic mail
23. Explain the use of PMS (Property Management System) and its importance in hotel operation.
24. Define the use of MS Excel, Power Point and Word in the routine hospitality operation.



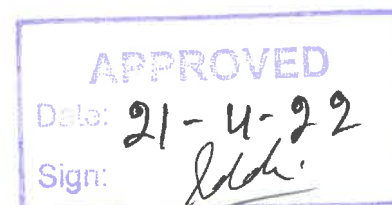
SCHEME OF STUDIES**Diploma in Culinary Arts
(2 – Years Course)****1st Year**

S.No	Main Topic	T	P	C
1	English (I)	2	0	2
2	Urdu (I)	2	0	2
3	Islamic Studies / Civics (for Non-Muslim)	1	0	1
4	Supervising Food Safety-I	1	3	2
5	The Professional Chef-I	2	6	4
6	Computer Fundamentals	1	3	2
7	Research Project I	0	6	2
Total		9	18	15

Note: (1) 32 Hour for theory = 1 credit = 50 marks

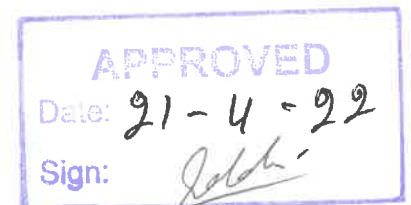
96 hour for practical = 1 credit = 50 marks

(2) Research Project-I will be completed during whole session and sessional marks will be awarded according to performance of the student.



DETAIL OF COURSE CONTENTS**Diploma in Culinary Arts
(2-Year Course)****1st Year**

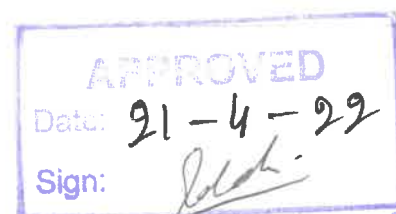
S. No	Detail of Topics	Theory Hours	Practical Hours
1.	English (I) The detail course outline of the subject of English will be the same as of the board of intermediate and secondary education	64	0



S. No	Detail of Topics	Theory Hours	Practical Hours
2.	Urdu (I) The detail course outline of the subject of Urdu will be the same as of the board of intermediate and secondary education	64	0

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S. No	Detail of Topics	Theory Hours	Practical Hours
3.	Islamic Studies / Civics for Non-Muslims The detail course outline of the subject of Islamic studies / civics (for non-Muslim) will be the same as of the board of intermediate and secondary education	32	0



S. No	Detail of Topics	Theory Hours	Practical Hours
4.	Supervising Food Safety-I	32	96
	4.1 An introduction to Food Safety	06	18
	4.1.1 The cost of poor hygiene & safety for the business		
	4.1.2 Benefits of good food hygiene & safety		
	4.1.3 Type of contamination hazards		
	4.1.4 Requirements for bacterial multiplication		
	4.1.5 Spoilage of food		
	4.1.6 High-risk, raw foods to be cooked, low-risk & ready to eat raw		
	4.1.7 Vulnerable groups		
	4.2 Microbiology	06	18
	4.2.1 The basic bacteriology		
	4.2.2 Acidity and alkalinity		
	4.2.3 Danger zone temperatures		
	4.2.4 Toxin production		
	4.2.5 Spores and its formation		
	4.2.6 Destruction of bacteria		
	4.2.7 Molds, yeasts virus and protozoa		
	4.3 Contamination Hazards and Its Control	07	21
	4.3.1 Sources & routes of bacterial contamination		
	4.3.2 Microbiological hazards and its control		
	4.3.3 Physical hazards and its control		
	4.3.4 Chemical hazards and its control		
	4.3.5 Allergenic hazards and its control		
	4.4 Food Poisoning and Its Sources	07	21
	4.4.1 Common food poisoning bacteria's		
	4.4.2 Casual factors relating to food poisoning outbreaks		

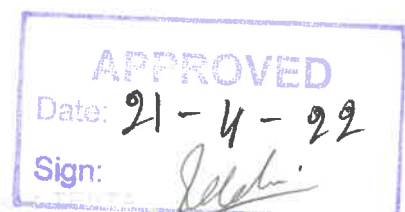
	<p>4.4.3 Personal hygiene</p> <p>4.4.4 Exclusion of food handlers and the role of supervisor</p> <p>4.4.5 The storage & temperature control of food</p> <p>4.4.6 Stock rotation</p> <p>4.4.7 Operating temperatures</p> <p>4.5 Monitoring Temperatures</p> <p>4.5.1 Storage of frozen food</p> <p>4.5.2 Reheating and hot holding</p> <p>4.5.3 Role of supervisor</p>	<p>06</p>	<p>18</p>
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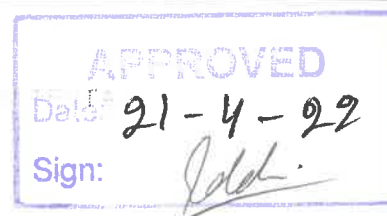
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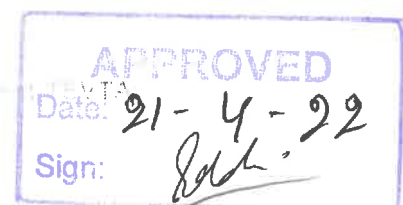
S. No	Detail of Topics	Theory Hours	Practical Hours
5	The Professional Chef-I	64	192
	5.1 The Culinary Professional	20	36
	5.1.1 Introduction to the profession		
	5.1.2 Menus and recipes		
	5.1.3 The basics of nutrition and food science		
	5.1.4 Food and kitchen safety		
	5.2 World Cuisines	20	36
	5.2.1 America's		
	5.2.2 Asia		
	5.2.3 Europe		
	5.3 Equipment and Ingredients In The Professional Kitchen	12	60
	5.3.1 Equipment identification		
	5.3.2 Meat, poultry, and game identification		
	5.3.3 Fish & shellfish identification		
	5.3.4 Fruit, vegetables, and fresh herb identification		
	5.3.5 Dairy and egg purchasing and identification		
	5.3.6 Dry goods identification		
	5.4 Stocks, Sauces, and Soups	12	60
	5.4.1 Mise en place for stocks, sauces, and soups		
	5.4.2 Stocks		
	5.4.3 Sauces		
	5.4.4 Soups		



S. No	Detail of Topics	Theory Hours	Practical Hours
6	Computer Fundamentals	32	96
	6.1 Introduction To Computer	06	19
	6.1.1 Classification of computer		
	6.1.2 Hardware and software & their types		
	6.1.3 Characteristics of personal computer		
	6.1.4 Introduction to Microsoft windows		
	6.1.5 Keyboard shortcuts keys for Microsoft windows		
	6.1.6 File management		
	6.1.7 Standard desktop menus, settings and customized desktop		
	6.1.8 View hardware information & <i>add /remove Hardware add/remove software</i>		
	6.1.9 Printer setup		
	6.2 Ms Word		
	6.2.1 Introduction to word	06	18
	6.2.2 The menu bar and commands/ribbons/groups & commands		
	6.2.3 Entering text, undo & redo		
	6.2.4 Saving opening files in word documents		
	6.2.5 Correcting mistakes and formatting text		
	6.2.6 Writing styles		
	6.2.7 Formatting with fonts, spacing & alignments		
	6.2.8 Printing		
	6.2.9 Working with table		
	6.2.10 Page setup		
	6.2.11 Insert a picture		
	6.2.12 Home (clipboard, font, paragraph, style, Editing etc.)		
	6.2.13 Insert (page, table, illustration, links, header		

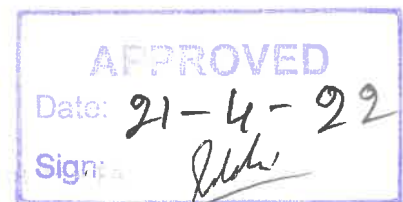


	<p>& Footer, etc.)</p> <p>6.2.14 Page layout (Themes, page setup, page back ground etc.)</p> <p>6.2.15 Review (proofing, commands, & protection etc.)</p> <p>6.2.16 View (document views, show/hide, window Etc.)</p> <p>6.2.17 Short cut keys used in MS Word</p> <p>6.2.18 Exercises based on real world context (business letter writing, memo writing, cv writing)</p> <p>6.3 MS Excel</p> <p>6.3.1 Introduction to ms excel</p> <p>6.3.2 Home (clipboard, font, alignments, number, style, cells, editing etc.)</p> <p>6.3.3 Insert (tables, illustration, charts, links, text box etc.)</p> <p>6.3.4 Page layout (themes, page setup, scale to fit, sheet option, arrange, getting data into excel, importing text files, using the freeze/unfreeze panes functionality, using the zoom functionality, using hot keys etc.)</p> <p>6.3.5 Managing rows and columns</p> <p>6.3.6 Finding, replacing, sorting data</p> <p>6.3.7 Work sheet, calendar, inventory sheet</p> <p>6.3.8 Working with data and hyperlinks, cell references</p> <p>6.3.9 Formulas (addition, subtraction, multiplication, division, if then, for next, then and, or, not, date & time, now, today, mean, median, mode, minimum, maximum, sum, etc.)</p> <p>6.3.10 Working with data using basic functions</p>	06	20
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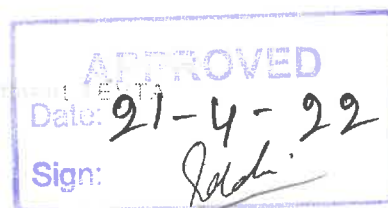


<p>(Constants, formulas & cell references, understanding the order of operations, using formulas with dates & text, linking cells & using comparison operators, creating an absolute reference, defining named ranges, exploring the function library, using the autosum function harts, column, line, pie, bar, pictures, smart art, clip art, format picture, object, symbols etc.)</p> <p>6.4 ms power point</p> <p>6.4.1 Introduction to MS Power point</p> <p>6.4.2 Understands the basics: (setting themes, color schemes, fonts & effects, modifying slide masters and layouts, choosing background styles, creating custom slide layouts, starting the presentation, adding slides, working with the outline Pane, adding slides from text files, editing slides Using copy & paste)</p> <p>6.4.3 Formatting text: (the font dialog box, applying text fills & effects, paragraph settings, using tabs & indent markers.</p> <p>6.4.4 Use drawing tools: inserting & modifying shapes, using the picture fill, using the gradient fill, applying shape effects, arranging shapes).</p> <p>6.4.5 Use pictures: (inserting pictures, using the clip art pane, formatting & arranging images, creating a photo album)</p> <p>6.4.6 Work with smart art: (converting text to smart art, formatting smart art diagrams, modifying smart art diagrams)</p> <p>6.4.7 Create tables and charts: (creating a table, formatting a table, creating a chart, adjusting the Design & Layout of a Chart, Additional</p>	07	19
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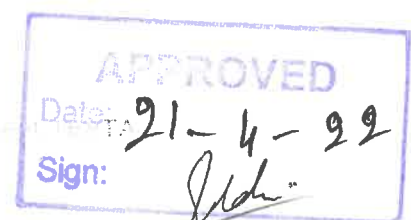
	<p>formatting options for charts</p> <p>6.4.8 Use animation: (types of animations, animating text, animating auto shapes, animating charts, animating tables, , animating smart-art, combining animations, creating trigger animations, applying slide transitions)</p> <p>6.4.9 Add multimedia: (adding sound, adding video, adding flash)</p> <p>6.4.10 Show presentation: (opening in slide show view, navigating with the keyboard, using presenter view, printing handouts & speaker notes)</p> <p>6.5 Internet & Electronic Mail</p> <p>6.5.1 Introduction to www (world wide web)</p> <p>6.5.2 Internet browsers (internet explorer, opera, chrome etc.)</p> <p>6.5.3 Select a link & search a web</p> <p>6.5.4 Introduction to e-mail</p> <p>6.5.5 Create a message</p> <p>6.5.6 Send and receive e-mail</p>	07	20
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S. No	Detail of Topics	Theory Hours	Practical Hours
7.	Research Project (I)	0	192
	7.1 Background and Justification for Selection of The Topic		24
	7.1.1 Why this topic interests you?		
	7.1.2 What is your academic background of choosing this topic and how you justify it?		
	7.1.3 Which people will benefit from your research?		
	7.1.4 Previous research related to your area of investigation.		
	7.2. Statement of Objectives and Hypothesis to be Examined		24
	7.2.1 Write your research / hypothesis questions		
	7.2.2 What are the objectives of your hypothesis?		
	7.2.3 What are the limitations of your hypothesis questions?		
	7.3 Details Of Information/Data Collection Methods		24
	7.3.1 What are the types of your information/data collection?		
	7.3.2 Why the above types of information/data collection are important in your research?		
	7.4 Details Of Data Analysis Methods		24
	7.4.1 How you will analyse your data?		
	7.5 Literature Review		24
	7.5.1 Critical review of literature		
	7.5.2 Theory on which studies based		
	7.5.3 Identify problems, short-comings, or gaps in your research		
	7.5.4 Future directions for research		



<p>7.6 Timescale of Completing The Thesis</p> <p>7.6.1 When will you decide your thesis title?</p> <p>7.6.2 When will you decide your thesis hypothesis?</p> <p>7.6.3 When will you get your data?</p> <p>7.6.4 When will you analyse your data?</p> <p>7.6.5 When you will write each chapter of your Thesis?</p> <p>7.7 Budget</p> <p>7.7.1 How much this research will cost you?</p> <p>7.8 Findings And Recommendations/ Conclusion</p> <p>7.8.1 Briefly outline the recommendations and the conclusion from the data analysis</p>		<p>24</p> <p>24</p> <p>24</p>
Total	288	576



LIST OF PRACTICALS

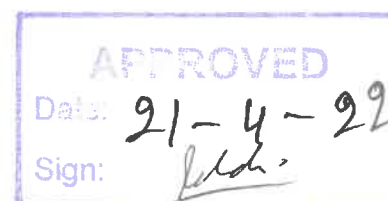
1st Year

The Professional Chef– I

1. Demonstrate the technique of hold the knife.
2. Cut the vegetables in Julian cutting style
3. Cut the fruits in dice shape
4. Demonstrate the cutting of leafy vegetables

Prepare the following

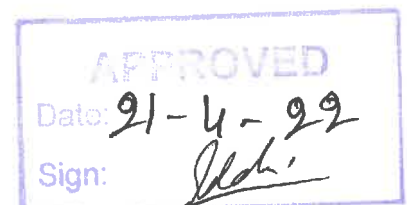
5. Kachoomer & fresh green salad
6. Greek salad , fresh garden salad
7. Russian salad
8. Beans & Marconi salad
9. Thai (beef/chicken) salad
10. Hot n sour soup with prawn crackers
11. Chicken corn soup with fish crackers
12. Cream , tomato soup
13. Cream of mushroom soup with garlic bread
14. Shami kabab with mint chutney
15. Chicken karahi raita
16. Chicken qorma
17. Chicken boti, aloo bukharay ki chutney
18. Beef kabab
19. Beef chapli kebab imli ki chutney
20. Chicken paluo
21. Nargasi koftay
22. Garlic rice
23. Chicken chow mein
24. Sweet and sour chicken with egg fried rice
25. Beef burger with cole slaw
26. Beef chilly dry with egg rice



27. Chicken zinger burger

Computer Fundamentals

1. Create a document in MS Word (letter, job application, cv/resume etc.)
2. Create a title page, a leaf let and an oorganizational chart of hotel using smart art in MS Word.
3. Design a menu and price list in MS Word.
4. Create a grocery/ store bill using sum formula in MS Excel.
5. Create inventory record and result card using MS Excel.
6. Create a professional presentation in MS Power point.



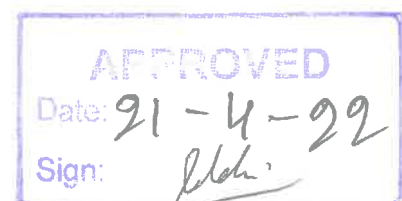
2nd Year

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SKILL PROFICIENCY DETAILS

On successful completion of this course, the trainee should be able to:

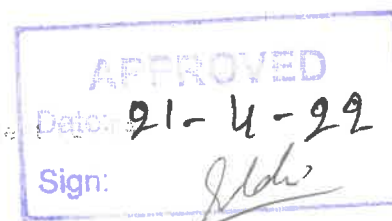
1. Identify the common allergens handled in the kitchen
2. Identify the rules of handling frozen food products
3. Identify the general principles and design of premises
4. Identify the common color coding system of chopping boards
5. Implement the HACCP standards for a food business.
6. Perform grilling techniques for all types of meats
7. Demonstrate the sautéing, pan frying, and deep frying techniques.
8. Perform the braising and stewing method
9. Perform steaming and submersion cooking method
10. Prepare hors d'oeuvre and appetizers
11. Demonstrate the salad dressing.
12. Produce yeast breads
13. Prepare pastry doughs and batters
14. Prepare fillings and frostings.
15. Produce the desserts sauces.
16. Use of cheeses in various food items
17. Prepare the charcuterie with various meat items
18. Prepare different types of pasta and its sauces



KNOWLEDGE PROFICIENCY DETAILS

On successful completion of this course, the trainee should be able to:

1. Define the legal requirements of design & construction of equipment's
2. Explain the importance of food safety culture
3. Describe the methods of food preservation
4. Understand the general principles & design of food premises and equipment
5. Identify important equipment and facilities design to reduce the risk of contamination
6. Identify the importance of cleaning and disinfection
7. Understand the role of supervisor in cleaning
8. Identify the common food industry pest and how they cause contamination
9. Identify the signs of rodents and insects infestations
10. Understand the physical and chemical pest control methods
11. Identify the seven HACCP principles, and explain how they are used to establish a HACCP plan
12. Understand the role of supervisor with regards to pest control
13. Understand the essential supervisory skills
14. Understand the food safety policies
15. Understand the food safety management system
16. Understand the 7 principles of HACCP
17. Explain the importance of stock rotation
18. Describe the use of thermometers and other equipment at the storing control point
19. Knowledge of different frying techniques
20. Explain the process of fabricating meat , poultry & white meat
21. Explain the difference between braising & stewing
22. Knowledge of legumes and its uses
23. Explain The Process of Setup The Mise en Place for Vegetables and Fresh Herbs



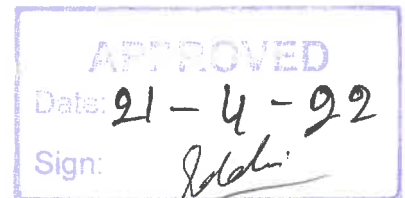
SCHEME OF STUDIES**Diploma in Culinary Arts
(2 – Years Course)****2nd Year**

S. No	Main Topic	T	P	C
1	English (II)	2	0	2
2	Urdu (II)	2	0	2
3	Pakistan Studies	1	0	1
4	Supervising Food Safety-II	1	3	2
5	The Professional Chef-II	2	6	4
6	Research Project (II)	0	6	2
Total		8	15	13

Note: (1) 32 Hour for theory = 1 credit = 50 marks

96 hour for practical = 1 credit = 50 marks

- (2) Rresearch Pproject-II will be completed during whole session and sessional marks will be awarded according to performance of the student.

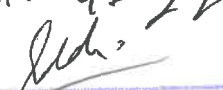


DETAIL OF COURSE CONTENTS**Diploma in Culinary Arts
(2-Year Course)****2nd Year**

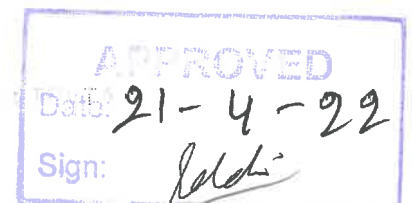
S. No	Detail of Topics	Theory Hours	Practical Hours
1.	English (II) The detail course outline of the subject of English will be the same as of the board of intermediate and secondary education	64	0

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S. No	Detail of Topics	Theory Hours	Practical Hours
2.	Urdu (II) The detail course outline of the subject of Urdu will be the same as of the board of intermediate and secondary education	64	0

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Date: 21-4-22
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S. No	Detail of Topics	Theory Hours	Practical Hours
3.	Pakistan Studies The detail course outline of the subject of Pakistan studies will be the same as of the board of intermediate and secondary education	32	0



S. No	Detail of Topics	Theory Hours	Practical Hours
4.	Supervising Food Safety II	32	96
	4.1 Food Spoilage and Preservation	5	16
	4.1.1 Rancidity		
	4.1.2 Methods of food preservation		
	4.1.3 Chemical methods of preservation		
	4.1.4 Fermentation		
	4.1.5 Food irradiation		
	4.1.6 Dehydration as a means of preservation		
	4.2 Design and Construction of Food Premises and Equipment	5	16
	4.2.1 The construction of premises		
	4.2.2 Cleaning and disinfection facilities		
	4.2.3 Storage and disposal of waste		
	4.2.4 Hand washing facilities		
	4.2.5 Sanitary conveniences and washing facilities		
	4.2.6 Design and construction of equipment		
	4.2.7 Maintenance of premises and equipment		
	4.3 Cleaning and Disinfection	6	16
4.3.1 Benefits of cleaning			
4.3.2 Cleaning equipment			
4.3.3 Procedures and methods of cleaning of food contact surfaces			
4.3.4 Disinfection and its effectiveness			
4.3.5 Cleaning schedules			
4.3.6 Role of supervisor in cleaning			
4.4 Pest Management	6	16	
4.4.1 Signs of insects and rodents infestation			
4.4.2 General pest control			
4.4.3 Denial of access and food harborage			

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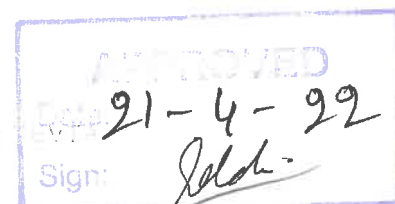
4.4.4 Environmental control		
4.4.5 Physical and chemical control		
4.4.6 The use of pest control contractor		
4.4.7 Role of supervisor in pest control		
4.5 Supervision of Food Safety		
4.5.1 Essential supervisor skills		
4.5.2 Food safety culture	5	16
4.5.3 Food safety policies		
4.5.4 The inspection/ audit of food premises		
4.5.5 Legal requirements for training and training of food handlers		
4.5.6 Investigation of food poisoning outbreaks		
4.6 Food Safety Management System	5	16
4.6.1 Food safety management and hazard analysis critical control points (HACCP)		
4.6.2 Pre-requisites for HACCP PRP (Pre-Requisites Programs)		
4.6.3 The implementation of hazard analysis critical control points plan (HACCP)		
4.6.4 Safer food better business		
4.6.5 Food safety management for retailers		

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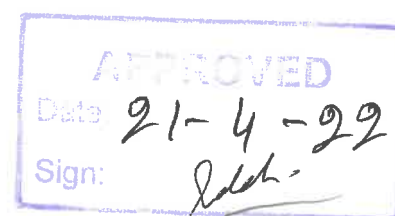
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S. No	Detail of Topics	Theory Hours	Practical Hours
5.	The Professional Chef-II	64	192
	5.1 Meats, Poultry, Fish, and Shellfish	16	48
	5.1.1 Mise en place for meats, poultry, and fish		
	5.1.2 Fabricating meats, poultry, and fish		
	5.1.3 Grilling and broiling, roasting and baking		
	5.1.4 Sautéing, pan frying, and deep frying		
	5.1.5 Steaming and submersion cooking		
	5.1.6 Braising and stewing		
	5.2 Vegetables, Potatoes, Grains and Legumes, and Pasta And Dumplings	16	48
	5.2.1 Mise en place for vegetables and fresh herbs		
	5.2.2 Cooking vegetables		
	5.2.3 Cooking potatoes		
	5.2.4 Cooking grains and legumes		
	5.2.5 Cooking pasta and dumplings		
	5.3 Breakfast and Garde Manger	16	48
	5.3.1 Cooking eggs		
5.3.2 Salad dressings and salads			
5.3.3 Sandwiches			
5.3.4 Hors d'oeuvre and appetizers			
5.3.5 Garde manger			
5.4 Baking And Pastry	16	48	
5.4.1 Baking Mise en place			
5.4.2 Yeast breads			
5.4.3 Pastry doughs and batters			
5.4.4 Custards, creams, and mousses			
5.4.5 Fillings, frostings, and desserts sauces			



S. No	Detail of Topics	Theory Hours	Practical Hours
6.	Research Project (II)	0	192
	6.1 Background and Justification for Selection of The Topic		24
	6.1.1 Why this topic interests you?		
	6.1.2 What is your academic background of choosing this topic and how you justify it?		
	6.1.3 Which people will benefit from your research?		
	6.1.4 Previous research related to your area of investigation.		
	6.2 Statement Of Objectives And Hypothesis To Be Examined		24
	6.2.1 Write your research / hypothesis questions		
	6.2.2 What are the objectives of your hypothesis?		
	6.2.3 What are the limitations of your hypothesis questions?		
	6.3 Details Of Information/Data Collection Methods		24
	6.3.1 What are the types of your information/data collection?		
	6.3.2 Why the above types of information/data collection are important in your research?		
	6.4 Details of Data Analysis Methods		24
	6.4.1 How you will analyse your data?		
	6.5 Literature Review		24
	6.5.1 Critical review of literature		
	6.5.2 Theory on which studies based		
	6.5.3 Identify problems, short-comings, or gaps in your research		
	6.5.4 Future directions for research		

	<p>6.6 Timescale Of Completing The Thesis</p> <p>6.6.1 When will you decide your thesis title?</p> <p>6.6.2 When will you decide your thesis hypothesis?</p> <p>6.6.3 When will you get your data?</p> <p>6.6.4 When will you analyse your data?</p> <p>6.6.5 When you will write each chapter of your thesis?</p> <p>6.7 Budget</p> <p>6.7.1 How much this research will cost you?</p> <p>6.8 Findings and Recommendations/Conclusion</p> <p>6.8.1 Briefly outline the recommendations and the conclusion from the data analysis</p>		24
Total of 2nd Year		256	480
Grand Total of 1st & 2nd Year		544	1056



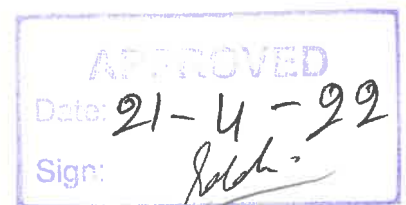
LIST OF PRACTICALS

2nd Year

The Professional Chef– II

Prepare the following:

1. Chicken Manchurian with egg fried rice
2. Chicken chow mien
3. Chicken cashew nuts
4. Hummus
5. Sheesh tawook
6. Chicken mandee + Arabian rice
7. Hot shot fish
8. Beef goulash
9. Beef steak with mushroom sauce
10. Chicken shashlik with butter rice
11. Crispy fried prawns with tartar sauce
12. Fish tarragon with creamy potato
13. Chicken fajita with salsa sauce
14. Chicken fettuccini
15. Pasta marinara
16. Pizza
17. Lasagna
18. Pina colada, margarita
19. Basic chicken burger + cole slaw
20. Basic sandwiches + spreads
21. Basic French fries + chicken wings
22. Zinger burger
23. Grilled beef burger
24. Spring rolls with chilly lime dressing
25. Breads, buns + patties



- 26. Cookies
- 27. Cakes + brownies
- 28. Cream caramel

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LIST OF TOOLS / EQUIPMENTS / UTENSILS
(FOR CLASS OF 25 Students)

Name of Trade	Diploma in Culinary Arts
Duration of Course	2 Years

S. No	Equipment's and Utensils	Quantity/No.	Specs.
1	Stoves	6	Commercial
2	Chinese stove	1	Commercial
3	Baking oven	2	Commercial
4	Microwave oven	2	Commercial
5	Slamander	1	Commercial
6	Hot plate	1	Commercial
7	Griddle	1	Commercial
8	Deep fryer	2	Commercial
9	Dough mixer	2	Commercial
10	Bbq pit	2	Commercial
11	Fridge	2	Commercial
12	Freezer	2	Commercial
13	Chiller	2	Commercial
14	Blender machine/juicer	1	Commercial
15	Egg beater	1	Steel
16	Cooking curry spoon	12	Commercial
17	Mixing bowls (small)	6	Steel
18	Mixing bowls (medium)	6	Steel
19	Measuring jugs	6	Glassware
20	Electronic scale	2	Commercial
21	Chef knife	5	Commercial
22	Carving knife small	1	Commercial
23	Chopping board	5	Commercial
24	Can opener	2	Commercial
25	Peeler	1	Commercial
26	Wooden spoon	5	Commercial
27	Slicer	2	Commercial
28	Whisk	3	Commercial
29	Frying pan	6	Medium
30	Frying pan	6	Large
31	Sauce pan	6	Medium
32	Sauce pan	4	Large
33	Steak pan	2	
34	Tongs	6	

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35	Woks (iron)	4	Small
36	Woks (non-stick)	2	Medium
37	Colanders	2	Small
38	Colanders	1	Medium
39	Silver pot	3	Small
40	Silver pot	2	Medium
41	Silver pot	4	Large
42	Dinner plate	30	Chinaware
43	B & b plate	30	Chinaware
44	Dessert plate	30	Chinaware
45	Table spoon	30	
46	Table knife	30	
47	Fork	30	
48	Dessert spoon	30	
49	Dessert knife	30	
50	Steak knife	30	
51	Baking dish - 1 pound	6	Non-stick
52	Baking dish - 2 pound	6	Non-stick
53	Milk container - 1/2 litre	6	Glassware
54	Oil container - 250 ml	6	Glassware
55	Small remekin	20	Glassware
56	Potato masher	6	
57	Ice cream scooper	6	
58	Soup cups and spoons	25 Sets	
59	Cocktail glasses	30	
60	Goblet glass	30	
61	Measuring spoons	6	
62	Cheese grater	6	
63	Roter and pestle	6 sets	
64	Equipment sharing counter with electric extention	2	
65	Ingredients sharing counter	2	
66	Tandoor	1	
67	Fresh air unit		As per requirement
68	Exhaust hood		As per requirement
69	Fire extinguishers	4	
70	First aid box	2	

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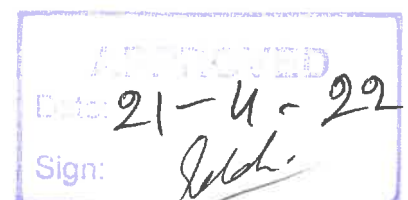
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EMPLOYABILITY OF PASS-OUTS

The pass outs of this course may find job / employment in the following areas

/ sectors: -

1. Hotels.
2. Motels.
3. Resorts.
4. Restaurants.
5. Fast food chains.
6. Airlines.
7. Tourism organization.
8. Caterers.
9. Theme parks.
10. Cruise ships.
11. Bars.
12. Casinos.
13. Multinational companies.
14. Clubs.
15. Food & beverage organization.
16. Any food production unit.

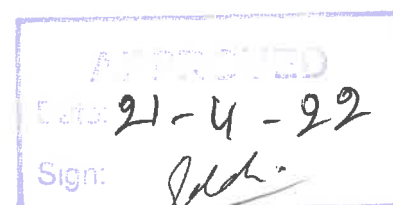


MINIMUM QUALIFICATION OF INSTRUCTOR

- Graduate diploma in international culinary arts

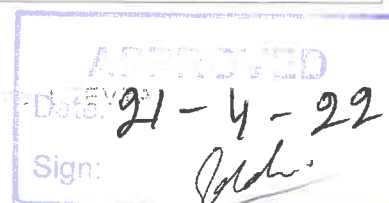
OR

- Graduation with 05 years practical experience in food production

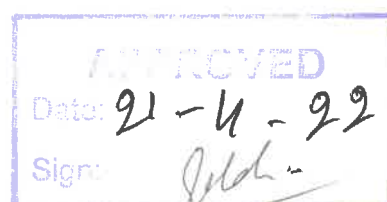


REFERENCE BOOKS

S.No	Name of Book	Author Name
1	Baking and Pastry	John wiley and sons
2	Practical Cookery	Hodder and Stoughton
3	The Pastry Chef	Bo Friberg
4	Professional Baking	Andre' J. Cointreau
5	The Art & Science of Culinary Art Preparation	Jerald W. Chesser
6	Escoffier	H.L. Cracknell and R.J. Kaufmann
7	Knife skills for Chef	Christopher P. Day & Brenda R. Carlos
8	The Theory of Catering (with different author)	David Foskett, Victor celerani, Ronald Kinton
9	High-Calcium Cooking	Jane Barnes & syd pemberton
10	Salmon	Maxine clark
11	Los Alimenbs Que Curan	Hausman y Hurley
12	Sainsbury's Book of Food	Frances Bisselly
14	Cookies	Elinor klivans
15	Pacific	Jill Duplex
16	Jhatpat khaana	Nita metha
17	More paneer	Nita metha
18	Chicken	Bruno Loubet
19	Pleasure of rice cooking	Sneha R Vij
20	Indian Low Fat	Nita Mitha
21	China Town	Anju Khattar
22	Suppers	Valentina Haris
23	Cooking for Two	Richard olney
24	Risotto	Michele Scicolone
25	Hot Toppies	Christopher B. Hara
26	Nutrition for food service and culinary preparation	Karen Eich Drummond, Lisa M. Bvefere



27	Curry	Vivek Singh and Sri Owen
28	The Grapevine	Liz Byrski and Peter Holland
29	Classical Cooking	Eugen Pauli
30	New Vegetarian	Celia Brooks Brown
31	Casseroles	Sonia Stevenson
32	Pizza	Silvana Franco
33	A taste of Arabia	Jessie Kirkness Parker
34	New to Cooking	Lesley waters
35	Supervising Food safety level 3 Highfield	Richard A. Sprenger
36	Hygiene for Management	Richard A. Sprenger
37	THE HACCP HANDBOOK	Richard A. Sprenger
38	Food Safety Management, 1st Edition: A Practical Guide for the Food Industry	Yasmine Motarjemi, Huub Lelieveld
39	Food Safety Handbook	Ronald H. Schmidt, Gary E. Rodrick
40	Food Safety and Protection	V Ravishankar Rai, Jamuna A Bai
41	Microbial Food Safety and Preservation Techniques	V Ravishankar Rai, Jamuna A Bai



CURRICULUM REVISION COMMITTEE

1. **Mr. Tauqeer Ul Islam,** **Convener**
Sr. Instructor,
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Tourism Development Corporation of Punjab

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4. **Muhammad Jamil,** **Coordinator**
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