

**CURRICULUM FOR**  
**Advance Food Production**  
**6-Months**

**Code: VH70S001**

## SCHEME OF STUDIES

### Advance Food Production

S.NO	MODULE	THEORY Hrs	PRACTICAL Hrs	TOTAL Hrs	PAGE NO
1	Module 1	20	60	80	5
2	Module 2	30	40	70	6
3	Module 3	20	80	100	7
4	Module 4	10	40	50	8
5	Module 5	10	30	40	9
6	Module 6	24	6	30	9
7	Module 7	10	80	90	10
8	Module 8	10	50	60	10
9	Module 9	10	120	130	11
10	Module 10	20	40	60	12
11	Module 11	10	50	60	12
<b>TOTAL HOURS</b>		<b>160</b>	<b>640</b>	<b>800</b>	

## Curriculum Template

- **Introduction Template**
- **Summary Template** –Curriculum Development for (Food and Beverage Production Advance)
- **(Advance Food Production)Curriculum Contents (Teaching and Learning Guide)**
  - Module One
  - Objective of the Module
  - Duration of the Module / Theory Hours
  - Learning Unit / Learning Outcomes/ Learning Element/ Duration/ Materials Required/ Learning Place
- **Assessment Template**
- **List of Tools, Machinery & Equipment**
- **List of Consumable Supplies**

- **Introduction Template**
  - Name of course Food and beverage production advance
  - After completion of this course Chef will be able to manage and run commercial kitchen
  - Overall objective of the course is to produce Chef for Production Department
  - He /she will have the ability to apply different techniques of cooking
  - Competencies gained after completion of the course enable him / her to Run the commercial Kitchen
  - Chef will be implementing the rules of food safety and sanitation
  - He /she will have the skills of planning food production and managing staff according to learning.
  - Trainee entry level is 6 months.
  - He/she will be capable of all menu planning and special events
  - He/she will be able to resolve all defects in kitchen operations
  - He/she will have knowledge of food storage and record keeping.
  - He/she will be able to control the cost of food .
  - He/she will be able to handle food wastage and to train the staff.
  - Minimum qualification of trainee is Matriculation
  - Medium of Instruction i.e. language of instruction English and Urdu.
  - Sequence of the modules after entry level is with 2 years experience.
  - Timeframe of assessment (recommendation) will be 6 months or Finish session.

- **Overview about the program –Curriculum for (Advance Food Production )**

Module Title and Aim	Learning Units	Theory Days/hours	Workplace Days/hours	Timeframe of modules
Module 1 <b>Professional cooking</b> Aim: This module will induce all the skills related to professional cooking also knowledge to maintain the quality of food in terms of flavor, texture, color etc	LU1-Cooking methods LU2-Texture Presentation and Quality of foods. LU3-Heat & Food LU4-Introduction to Cuisines	20hours	80 hours	100 hours
Module 2 <b>Cleanness and Hygiene</b> AIM: This module impart the skills and complete knowledge of personal hygiene, workplace sanitation and food hygiene.	LU1-Personal hygiene LU2-Kitchen and Food Hygiene LU3-Sanitization	30 hours	40 hours	70 hours
Module 3 <b>Menu Essentials</b> AIM: This module impart the skills to plan all kind of Menu, Recipe Methods And Photography of Foods.	LU1 Types of menu LU2-Building Menu LU3-Standard Recipe Measurement Conversion Photography with Presentation	20 hours	80 hours	100 hours
Module 4 <b>Storage &amp;Temperature Logging.</b> AIM: This module to the will impart the skills of stock storage in fridge according to the principles of FIFO.	LU1- temperature log LU2-Dating and labeling of Food stuff LU3- FIFO	10hours	40 hours	50 hours
Module 5 <b>Record keeping</b> AIM: This module imparts the knowledge and skills to keep record for reference.	LU1-Record of Refrigerator and freezer Temperatures. LU2-Record of Cooking, cold, Reheating and	10 hours	30 hours	40 hours

	Holding Food temperature LU3-spoilage record.			
Module 6 <b>Resolve Defects</b> AIM: This module will impart the skills required for resolving defects related to food preparations and servings.	LU1-Procedures of resolving defects.	10hours	80hours	90 Hours
Module 7 <b>Buffet functions</b> AIM: This module imparts all the techniques and procedures required for standard buffet set up	LU1- buffet insert Cleanliness LU2-Placement of food LU3-Presentation, Replenishment, LU4- Food holding Temperatures.	10hours	50hours	60 Hours
Module 8 <b>Kitchen Closing</b> AIM: This module will induce the skills for food storage at respective place and switching off functions.	LU1- electrical Equipment switching off. LU2-food clearance	10hours	50hours	60 hours
Module 9 <b>Kitchen Operation</b> AIM: This module emphasizes the skill for running the whole kitchen duties smoothly.	LU1-. Ordering Perishable items LU2- Duty distribution of staff and division of workload.	10hours	120hours	130
Module 10 <b>Cost Management</b> AIM: This module will impart the knowledge and skills for using techniques of cost control.	LU1-Control Food Wastage and Portioning LU2-costing procedures	20hours	40hours	60 hours
Module 11 <b>Specific events v/ s specific menu</b> AIM: This module will produce skills and	LU1-special menu planning LU2 – event management	10hours	50hours	60 hours

comprehensive knowledge required to manage special and specific events.				
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• Advance Food Production **Curriculum Contents ( Teaching and Learning Guide)**

Module1: Title: PROFESSIONAL COOKING

Objective of the Module: This module will induce all the skills related to professional cooking also knowledge to maintain the quality of food in terms of flavor, texture, color etc

Duration: 80 hours Theory: 20hours Practice: 60 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1-Cooking methods	LO1- understand the different methods of cooking LO2- be able to apply correct methods	Knowledge of; Boiling, poaching ,steaming, deep frying, shallow frying, roasting, Blanching, grilling, braising and others Ability to; Apply all above methods professionally	TH: 10 hours PR:30hours	Burner. Pots Strainer. Slicer All utensils of Kitchen. Griller Deep Fryer Steamer oven	Work place
LU2-Food Quality and Presentation.	LO1- understand the importance of presentation skills of food LO2- be able to apply presentation al skills LU3-Method s of heat transfer, Conduction	Knowledge of; Different combinations ,styles, trends Ability to; Check the quality include flavor, texture and color of food	TH: 10 hours PR:30 hours	Different service utensils. <ul style="list-style-type: none"> <li>• Crockery</li> <li>• Glasswar e</li> <li>• Flatware</li> <li>• Silverwar e</li> <li>• Taste panel forms</li> </ul>	Work Place

	Convection Radiation LU4- World's major cuisines: Oriental cuisine, Continental cuisine, Mediterranean cuisine. Building flavors: Ingredients, seasoning, flavoring.				
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**Module2: Title: CLEANLINESS AND HYGEINE**

Objective of the Module: This module imparts the skills and complete knowledge of personal, workplace and food hygiene.

Duration: 70 hours Theory: 30 hours Practice: 40 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1-Personal hygiene	LO1- understand the importance of personal hygiene LO2- be able to apply all necessary personal hygiene features	Knowledge of; Effective methods of cleanliness at personal level, grooming. Appearance. Uniforms standards Ability to; Practice and implement hygienic habits	TH: 10 hours PR:10 hours	Burner. Pots Protective Jacket , Trouser, Apron, Scarf, Chef Cap, Duster, Safety shoes, Name Tag, Food Thermometer, Writing Material, Beard Net, Hand Gloves	Work place
LU2-Kitchen and Food Hygiene	LO1- understand the process of kitchen and food hygiene	Knowledge of; Procedure of kitchen hygiene Ability to; Reporting of food	TH: 10 hours PR:10hours	Cleanliness Material used For cleaning. Sanitizer, detergents,	Work Place



	LO2- be able to apply sanitation procedures and HACCP rules	borne illness		soups, acids & bases	
LU3-Sanitation	LO1- be able to apply correct sanitization procedures	Ability to; Sanitize the surfaces and utensils/tools/ equipment and effective hand washing	TH: 10 hours PR:20 hours	Antibacterial soup, hot water supply, hot air dryer, kitchen towel.	Work place

Module3: Title: MENU ESSENTIALS

Objective of the Module: This module impart the skills to plan all kind of Menu Recipe Method And Photography of Food.

Duration: 100 hours Theory: 20 hours Practice: 80 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1-Types of menu	LO1- understand the basic types of menu LO2- be able to apply the menu according to requirement	Knowledge of; Menu Sequence: Appetizers, soup, entrees, desserts, Hot & cold beverage. Menu Types Breakfast, Brunch, lunch, Hi Tea, dinner, supper and all other types of menus. Ability to; Prepare all items using procedures professionally	TH: 10hours PR:30 hours	Different menu forms	Work place
LU2- Method of Photography of dishes with presentation	LO1- understand the importance of photography LO2- be able to apply techniques of photography	Ability to; present food in attractive styles.	TH: 10 hours PR:50 hours	Measuring spoons, cups, jugs & weighing scale	Work Place

Module 4: Title: STORAGE & TEMPERATURE LOGGING

Objective of the Module: This module to the will impart the skills of stock storage in fridge according to the principles of FIFO

Duration: 50 hours Theory: 10 hours Practice: 40 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1- temperature log	LO1- understand The log book for temperature LO2- be able to apply the log book for temperatures maintenance purpose	Knowledge of; Refrigerators and deep freezers temperatures Ability to; Use log book as reference	TH: 3hours PR:10 hours	Refrigerator, freezer & walk- in units	Work place
LU2-Dating and labeling of Food stuff	LO1- understand the purpose of dating and labeling LO2- be able to apply standard format of labeling food	Ability to; Label food stuff with necessary entries	TH: 3hours PR:10 hours	Pots, polythene films, markers, labels, packaging & packing material	Work Place
LU3- FIFO	LO1- understand why FIFO should be followed LO2- be able to apply the principles of FIFO	Ability to; Store food items on first in first out basis	TH: 4hours PR:20hours		Work place

Module5: Title: RECORD KEEPING

Objective of the Module: This module imparts the knowledge and skills to keep record for reference.

Duration: 40 hours Theory: 10 hours Practice: 30 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1-Record of Refrigerator and freezer Temperatures.	LO1- understand the importance of record keeping of temperatures LO2- be able to apply correct procedures	Ability to; Use temperature checking devices. Calibration of thermometer	TH: 4hours PR:5 hours	Log books Refrigerator, Freezer, probe-meter, Food thermometer	Work place
LU2-Record of Cooking, cold, Reheating and Holding Food temperatures	LO1- be able to enter the temperatures in log book	Ability to; Use temperature checking devices	TH: 3 hours PR:15 hours	Writing material, temperature log books, forms	Work Place
LU3-spoilage record	LO1- be able to apply the on time reporting of spoilage	Ability to; Minimize spoilage and identify the factors for spoilage	TH:3 hours PR:10 hours	Writing material, temperature log books, forms	Work place

#### Module6: Title: RESOLVE DEFECTS

Objective of the Module: This module will impart the skills required for resolving defects related to food preparations and servings.

Duration: 90 hours Theory: 10 hours Practice: 80 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1-Procedures of resolving defects.	LO1- understand the common defects found in working area LO2- be able to resolve the common defects	Knowledge of; Malfunctioning of equipment Ability to; Identify and resolve the malfunctioning	TH: 10hours PR:80hours	Griller, fryer, burners, slicer, mixture, refrigerator, ovens, steamers, others	Work place

#### Module 7 Title: BUFFET FUNCTION

Objective of the Module: This module imparts all the techniques and procedures required for standard buffet set up

Duration: 60 hours Theory: 10 hours Practice: 50 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1- buffet insert Cleanliness	LO1- understand LO2- be able to apply	Knowledge of; Ability to; Clean and monitor the cleaning of inserts	TH: 2hours PR:10 hours	Cleaning material , sanitizers	Work place
LU2-Placement of food	LO1- understand LO2- be able to apply	Knowledge of; Ability to; Perform standard procedures of placement	TH: 02 hours PR:10 hours	Inserts, tongues, ladles, spoons, burners & ban-Marie	Work Place
LU3- Presentation, Replenishments	LO1-Ability to timely replenishment of the food	Knowledge of; Ability to; Improve visual appeal and convenience for guest	TH: 3 hours PR:15 hours		Work place
LU4- Food holding Temperature.	LO1- understand LO2- be able to apply corrective measures	Knowledge of; Ability to; Maintain the holding temperature as required. Hot case maintenance	TH: 03 hours PR:15hours		Work place

Module8: Title: KITCHEN CLOSING

Objective of the Module: This module will induce the skills for food storage at respective place and switching off functions.

Duration: 60 hours Theory: 10 hours Practice: 50 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1- electrical Equipment switching off.	LO1- understand the importance of switching off function LO2- be able to apply standard procedures of	Ability to; Apply shutting down procedure	TH: 5 hours PR:25 hours	Kitchen electric appliances	Work place

	shutting down				
LU2-food clearance	LO1- be able to store food on appropriate places	Ability to; Store food at their respective places	TH: 5 hours PR:25 hours	Cleanliness Material which using For cleaning. Sanitizer	Work Place

Module 9: Title: KITCHEN OPERATIONS

Objective of the Module: This module emphasizes the skill for running the whole kitchen duties smoothly.

Duration: 130 hours Theory: 10 hours Practice: 120 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1-. Ordering Perishable items	LO1- understand the set procedure of ordering food items LO2- be able to apply scientific rules of spoilage while ordering perishable items	Ability to; Order as required, minimize wastage. Identification of perishable items	TH: 5 hours PR:60 hours	Forms & software system	Work place
LU2- duty distribution of Staff and division of work load	LO1- understand the importance of different working groups LO2- be able to apply the correct distribution for completing task	Ability to; organize duty roaster	TH: 5 hours PR:60 hours	Forms, software, writing material	Work Place

Module10: Title: COST MANAGEMENT

Objective of the Module: This module will impart the knowledge and skills for using techniques of cost control.

Duration: 60 hours Theory: 20 hours Practice: 40 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1- control Food wastage and portion	LO1- understand the portion of food LO2- be able to apply the portioning and control wastage	Knowledge of; Food wastage and its relation to hygiene, wastage selling price Ability to; Apply yield test for meat and vegetable	TH: 10 hours PR:20 hours	Measuring devices, knives and pots , cups, beakers	Work place
LU2- costing procedures	LO2- be able to apply correct and standard costing procedures	Knowledge of; Costing importance Ability to; Evaluate cost of food items conveniently	TH: 10 hours PR:20hours	Writing materials, forms and system software	Work Place

Module11: Title: Specific events v/s specific menu

Objective of the Module: This module will produce skills and comprehensives knowledge required for manage special and specific events.

Duration: 60 hours Theory: 10 hours Practice: 50 hours

Learning Unit	Learning Outcomes	Learning Elements	Duration	Materials Required	Learning Place
LU1-special menu planning	LO1- be able to arrange specific menu. Consider the factors affecting the menu	Ability to; Apply food trends in a nice manner	TH: 5 hours PR:25hours	Writing material & software system	Work place
LU2-event management	LO2- be able to manage event as required	Knowledge of; different ingredients for event's special requirements	TH: 5hours PR:25 hours	Ingredients ,utensils for catering, sets up for catering	Work Place

- **Assessment Template**

Module 1 professional cooking

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1-Cooking methods	01 hour	03 hours	Demonstrate different cooking methods	-short Q/A -demonstration -oral Q/A	
LU2-Texture Presentation and Quality of foods.	01 hour	03 hours	Demonstrate the Quality of meat and vegetable	-short Q/A -demonstration -oral Q/A	

Module 2 Cleanliness and hygiene

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1-Personal hygiene	01 hour	03 hours	Describe the personal hygienic practices	-short Q/A -demonstration -oral Q/A	
LU2-Kitchen and Food Hygiene	01 hour	03 hours	Demonstrate the use of sanitizers. Know the factors affecting the food hygiene	-short Q/A -demonstration -oral Q/A	
LU3-Sanitization	01 hour	03 hours	Demonstrate the sanitization procedure for surfaces as well as for equipment/tools/utensils	-short Q/A -demonstration -oral Q/A	

Module 3 Menu planning

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1-Types of menu	01 hour	03 hours	List menu types	-short Q/A -demonstration -oral Q/A	
LU2- Method of Photography of dishes with presentation	01 hour	03 hours	Demonstrate plate styling	-short Q/A -demonstration -oral Q/A	

Module 4 Storage and Temperature logging

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1-temperature log	01 hour	03 hours	Demonstrate the log book noting	-short Q/A -demonstration -oral Q/A	
LU2-Dating and labeling of Food stuffed	01 hour	03 hours	Demonstrate the labeling and Dating of food	-short Q/A -demonstration -oral Q/A	
LU3- FIFO	01 hour	03 hours	Describe the principles of FIFO	-short Q/A -demonstration -oral Q/A	

Module 5 record keeping

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1-Record of Refrigerator Temperature.	01 hour	03 hours	Describe the required temperature zone for storage of food stuff	-short Q/A -demonstration -oral Q/A	
LU2-Record of Cooking, cold, Reheating and Holding. Food temperature	01 hour	03 hours	Demonstrate the use of tools to note different temperatures	-short Q/A -demonstration -oral Q/A	
LU3-spoilage record	01 hour	03 hours	Describe the causes of spoilage Know how to control spoilage	-short Q/A -demonstration -oral Q/A	



Module 6 resolve defects

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1- Procedures of resolving defects.	01 hour	03 hours	Demonstrate the handy procedures for resolving defects	-short Q/A -demonstration -oral Q/A	

Module 7 buffet function

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1- buffet insert Cleanliness	01 hour	03 hours	Describe the cleanliness methods	-short Q/A -demonstration -oral Q/A	
LU2- Placement of food	01 hour	03 hours	Demonstrate the placement of food	-short Q/A -demonstration -oral Q/A	
LU3- Presentation, Replacement,	01 hour	03 hours	Describe and demonstrate some popular buffet presentation skills	-short Q/A -demonstration -oral Q/A	
LU4- Food holding Temperature.	01 hour	03 hours	Demonstrate how to maintain holding temperature as per standard	-short Q/A -demonstration -oral Q/A	

Module 8 Kitchen closing

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1- electrical Equipment switching off.	01 hour	03 hours	Demonstrate the switching off function	-short Q/A -demonstration -oral Q/A	
LU2-food clearance	01 hour	03 hours	Demonstrate the set procedure for placement of food	-short Q/A -demonstration -oral Q/A	

Module 9 kitchen operations

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1- Ordering Perishable items	01 hour	03 hours	Demonstrate the procedure to order perishable item	-short Q/A -demonstration -oral Q/A	
LU2- duty distribution of Staff	01 hour	03 hours	Demonstrate the justification of duties	-short Q/A -demonstration -oral Q/A	

Module 10 cost management

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1- control Food wastage and portion	01 hour	03 hours	Demonstrate the food portion	-short Q/A -demonstration -oral Q/A	
LU2- costing procedures	01 hour	03 hours	Describe the costing procedures	-short Q/A -demonstration -oral Q/A	

Module 11 Specific events v/s specific menus

<b>Learning Units</b>	<b>Theory Days/hours</b>	<b>Workplace Days/hours</b>	<b>Recommended formative assessment</b>	<b>Recommended Methodology</b>	<b>Scheduled Dates</b>
LU1-special menu planning	01 hour	03 hours	Describe the features of menu planning of an event	-short Q/A -demonstration -oral Q/A	
LU2-event management	01 hour	03 hours	Describe the new trends in event management	-short Q/A -demonstration -oral Q/A	

## Supportive notes

- Assessment context

Food Safety & Sanitation  
HACCP

Know to use appropriate utensils, tools and equipment for cooking.

Know to use appropriate crockery for serving specific dishes.

Respective utensils and equipments for special events/menu

Be aware of Merits and demerits of various cooking processes.

Kitchen terminology

Cost percentage

Marketing survey.

Professional Attitude

Hard worker and passionate

Menu engineering

- Critical aspects ensure Know all kind of foods
- Assessment condition ensure take experience
- Resources required for assessment give all tools and equipment.

- **List of Tools, Machinery & Equipment**

<b>Name of Trade</b>	<b>Advance Food Production</b>
<b>Duration</b>	<b>6 months</b>

## 2. List of Tools, Machinery & Equipment(25 students)

<b>Name of Trade</b>	<b>Advance Food Production</b>
<b>Duration</b>	<b>6 Months</b>

<b>Sr. No.</b>	<b>Name of Item/ Equipment / Tools</b>	<b>Qty.</b>
1-	Refrigerator with freezer approx.240 liter refrigerator and 70 liter freezer	01
2-	Microwave oven(push button control ,power control)complete with operation and service manual.	01
3-	Food mixer approx 4.5 liter bowl	01
4-	Gas oven(4 burners. stainless steel)	06
5-	Professional food processor,2 liter	02
6-	Electric slicer	03
7-	Measuring cups cylinder(10ml-2000ml)	06 sets
8-	Crockery set	2 sets
9-	Pressure cooker	6
10-	Cutlery set for 18 persons at least.	2 sets
11-	Knives set	6 sets
12-	Tray and cutlery trolley	6
13-	Crown cap opener	6
14-	Mincer	2
15-	Cutting boards	12
16-	Chopping boards	12
17-	General purpose tongs	12
18-	Mixing bowls	25
19-	Frying pans	25
20-	Glazing brush	12
21-	Baking oven	06
22-	Dustbins	25
23-	Sauce pans	25
24-	Cooking spoons	25
25-	Stainless steel strainer	12
26-	Ph meter digital	06
27-	Stirrer	06
28-	Thermometer	06
29-	Cooking pots	06
30-	Baskets	12
31-	Griller	01
32-	Steamer	02
33-	Scrubbing pads	25
34-	Mops and buckets	25

### 3. List of Consumable Supplies

<b>Name of Trade</b>	<b>Advance Food Production</b>
<b>Duration</b>	<b>6 months</b>

<b>Sr. No.</b>	<b>Name of Consumable Supplies</b>
1.	All vegetable
2.	All Meat
3.	All diary items
4.	All cereals
5.	All herbs and spices
6.	Oil and fat
7.	All packaging and labelling material
8.	Cleaning agents, dusters, cleaning cloths, garbage bags, tissue paper
9.	Personal protection items(caps, gloves, mouth mask, aprans)
10.	Stationary items