

CURRICULUM FOR

CULINARY ARTS

1-2YEAR

(Diploma course)

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TRAINING OBJECTIVES

The main Objectives are 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.
- Integrate 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.
- Equip the students with a high level of capability to perform in the most competitive multicultural environment internationally.

CURRICULUM SALIENT POINTS

Name of Course	Diploma in Culinary Arts
Duration of Course	2 Years
Total Training Hours	1914 Hours
Theory & In house practical hrs.	1254 hours
Industrial training	660 hours
Training Hours per Day	4.5 Hours
Days per week	5
Training Methodology	Practical 50% Theory 50%
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. Hold the Knife and Food
2. Do dicing
3. Carry out sticks & julienne cutting
4. Perform Classic French fry and Rough – Chopping Cut
5. Chop Onions and mince foods
6. Use a Mezzaluna Mincing and mincing Herbs
7. Use a Mandolin
8. Open Clams and oysters
9. Handle and maintain Knives
10. Set up work area
11. Execute activities like Trimming, peeling, and squaring off
12. Carry out shredding and grating
13. Do slicing cuts: plain and decorative
14. Apply decorative and special cutting techniques
15. Execute vegetables and fruits cutting
16. Prepare stocks, sauces, and soups

KNOWLEDGE PROFICIENCY DETAILS

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

1. The term control points, and identify the ten control points in the food service system.
2. The focus of the food safety risk management program discussed in this chapter.
3. The responsibilities of executive managers, mid-level managers, staff members, and regulatory authorities with respect to an establishment's food safety risk management program.
4. The Hazard Analysis Critical Control Point (HACCP) system and how it relates to a food safety risk management program
5. The seven HACCP principles, and explain how they are used to establish a HACCP plan
6. The term imminent health hazard
7. The difference between pathogens and spoilage organisms, and list four types of microorganisms responsible for most food contamination.
8. Importance of temperature danger zone (TDZ) is important to food safety
9. Food infections and intoxications.
10. Personal health and hygiene practices necessary in a food establishment
11. the steps that managers should take when handling a food borne illness complaint
12. Common causes of food spoilage in a food establishment
13. The three ranges of low-temperature food preservation and describe low-temperature food preservation techniques and their benefits.

14. High-temperature food preservation techniques and their benefits.
15. Dehydration, chemical, and radiation food preservation techniques and their benefits.
16. The relationship between menu planning and inventory, and note the effects of rationalization, diversification, and convenience
17. Important staff member considerations at the menu planning control point and equipment & facilities considerations at the menu planning control point
18. Factors that influence menu changes and the factors that influence purchasing needs, and list the functions of the purchasing control point.
19. The relationship between purchasing and inventory
20. Skills of a successful buyer, including what one should know about dealing with distributors
21. How a buyer can reduce risks at the purchasing control point
22. Inventory controls, standards, and procedures at the receiving control point
23. Qualifications necessary to perform the receiving function
24. Elements of proper receiving facilities
25. Importance of maintaining an optimum inventory
26. The A-B-C-D scheme of inventory classification, perpetual and physical inventories, and other inventory control measures.
27. Major responsibilities of the storeroom person
28. The use of thermometers and other equipment at the storing control point
29. The three types of storage facilities in a food establishment
30. What food service managers should know about the issuing control point
31. Food preparation for foodservice operations of every size and style
32. Buffet presentation
33. Grade manger area planning
34. Introduction to the culinary profession
35. World cuisines
36. Tools and ingredients in the professional kitchen

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

Sr. No.	Main Topic	Theory Hours	Practical Hours	Total Hours
1	English (I)	66	0	66
2	Urdu (I)	66	0	66
3	Islamic Studies	66	0	66
4	Food Safety Managing with the HACCP System	106	26	132
5	The Professional Chef	119	79	198
6	Computer	26	40	66
7	Research Project I	40	26	66
8	Industrial Training	0	660	660
Total		489	831	1320

	7.3 Details Of Information/Data Collection Methods 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?	3	3
	7.4 Details Of Data Analysis Methods 7.4.1 How you will analyze your data?	3	3
	7.5 Literature Review 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	3	2
	7.6 Timescale Of Completing The Thesis 7.6.1 When will you decide your thesis title? 7.6.2 When will you decide your thesis hypothesis? 7.6.3 When will you get your data? 7.6.4 When will you analyze your data? 7.6.5 When you will write each Chapter of your thesis?	6	4
	7.7 Budget 7.7.1 How much this research will cost you?	6	3
	7.8 Findings and recommendations/ conclusion 7.8.1 Briefly outline the recommendations and the conclusion from the data analysis	10	3
8	8.1 Industrial Training (Full Time)		660
Total		489	831

2nd Year

SKILL PROFICIENCY DETAILS

After completion of the course the student will attain the following skill competencies.

1. Meat Fabrication Techniques
2. Poultry
3. Rabbit
4. Carving Roasted Meats and Poultry
5. Round Fish
6. Lobster
7. Shrimp
8. Soft-Shell Crabs
9. Clams and Oysters
10. Tools for Measuring
11. Measures and Conversions
12. Tools for Mixing and Baking
13. Marinades—cures—brines
14. Essential ingredients
15. Food decoration
16. Cold sauces—butter and cheese mixtures
17. Cold food presentation for practical and culinary display
18. Preparing Salads
19. Using Cheeses in various production
20. Managing Non-edible displays
21. Preparing Healthy foods for a la carte service and buffets
22. Charcuterie
23. Mise en place for Meats, Poultry, and Fish
24. Fabricating Meats, Poultry, and Fish
25. Grilling and Broiling, Roasting and Baking
26. Sautéing, Pan Frying, and Deep Frying
27. Steaming and Submersion Cooking
28. Braising and Stewing
29. Mise en place for Vegetables and Fresh Herbs
30. Cooking Vegetables
31. Cooking Potatoes
32. Cooking Grains and Legumes
33. Cooking Pasta and Dumplings
34. Cooking Eggs
35. Salad Dressings and Salads
36. Sandwiches
37. Hors d'Oeuvre and Appetizers
38. Baking Mise en place
39. Yeast Breads
40. Pastry Dough and Batters
41. Custards, Creams, and Mousses
42. Fillings, Frostings, and Desserts Sauces

KNOWLEDGE PROFICIENCY DETAILS

After completion of the course the student will be able to:

1. List the special food safety concerns, the riskiest food products, and measures for reducing risks at the preparing control point
2. Describe personal hygiene standards for preparation staff, and explain the role of the master food production planning worksheet
3. Identify the equipment used at the preparing control point, and describe its proper care and installation
4. Outline the three objectives of the cooking control point, and identify measures for reducing risks at this control point.
5. Describe the use and care of equipment used to heat food and miscellaneous food service equipment
6. Explain measures for protecting inventory at the holding control point
7. Describe equipment used at the holding control point.
8. Illustrate control measures for traditional table service and for self-service food bars
9. Explain procedures for protecting food inventory at the serving control point
10. List food safety standards for food servers, and outline server responsibilities
11. Express the proper use and care of equipment at the serving control point, and describe dining room inspection procedures
12. Explain special food safety requirement for temporary food establishments
13. Describe standards for off-premises catering and room service.
14. Explain the food safety requirements for mobile food service operations
15. Identify the types of soil found in food service operations, and define cleaning and sanitizing
16. Describe types and uses of cleaning agents.
17. Identify and describe the uses of five types of sanitizers
18. Describe guideline for using cleaners and sanitizers
19. Explain how the food service operation can ensure the success of the cleaning and maintenance control point
20. Briefly explain the manual cleaning and sanitizing procedures
21. Summarize the physical and behavioral characteristics of flies and cockroaches, and describe their preferred environments
22. Comprehend the physical and behavioral characteristics for rats and mice, and describe their preferred environment
23. Identify guidelines for a food service pest control program, including basic environmental and chemical control
24. Describe floor cleaning methods used in food service operations.
25. Express cleaning methods for food service walls and ceilings
26. Identify the most important lighting concerns and the major ventilation problem in food establishments
27. Explain restrictions on the uses of dressing rooms in food service operations
28. Summarize major plumbing requirements and concerns in food service operations, and describe basic requirements for toilet and lavatory facilities
29. Describe cleaning and maintenance requirements for food establishment interiors, exteriors, and refuse facilities
30. Understand special cleaning and maintenance considerations for lodging operations.

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

2nd Year

Sr. No.	Main Topic	Theory Hours	Practical Hours	Total Hours
1	English (I)	66	0	66
2	Urdu (I)	66	0	66
3	Islamic Studies	66	0	66
4	Food Safety Managing with the HACCP System	106	26	132
5	The Professional Chef	119	79	198
6	Research Project II	40	26	66
Total		463	131	594

	<p>4.4 Facilities Cleaning and Maintenance</p> <p>4.4.1 Floors Walls & Ceilings</p> <p>4.4.2 Lighting and Ventilation</p> <p>4.4.3 Dressing Rooms and Food Service Laundry Facilities</p> <p>4.4.4 Plumbing Systems</p> <p>4.4.5 Cleaning and Maintaining Furniture, Glass, and Decorative Items Refuse Storage and Disposal</p> <p>4.4.6 Exterior Cleaning and Maintenance</p> <p>4.4.7 Cleaning and Maintenance in Lodging Operations</p> <p>4.4.8 Facilities and Food Safety</p> <p>4.4.9 Checklist for Facilities Cleaning and Maintenance</p>	26	6
5	<p>The Professional Chef</p> <p>5.1 Meats, Poultry, Fish, and Shellfish</p> <p>5.1.1 Mise en place for Meats, Poultry, and Fish</p> <p>5.1.2 Fabricating Meats, Poultry, and Fish</p> <p>5.1.3 Grilling and Broiling, Roasting and Baking</p> <p>5.1.4 Sautéing, Pan Frying, and Deep Frying</p> <p>5.1.5 Steaming and Submersion Cooking</p> <p>5.1.6 Braising and Stewing</p> <p>5.2 Vegetables, Potatoes, Grains and Legumes, and Pasta and Dumplings</p> <p>5.2.1 Mise en place for Vegetables and Fresh Herbs</p> <p>5.2.2 Cooking Vegetables</p> <p>5.2.3 Cooking Potatoes</p> <p>5.2.4 Cooking Grains and Legumes</p> <p>5.2.5 Cooking Pasta and Dumplings</p> <p>5.3 Breakfast and Garde Manger</p> <p>5.3.1 Cooking Eggs</p> <p>5.3.2 Salad Dressings and Salads</p> <p>5.3.3 Sandwiches</p> <p>5.3.4 Hors d'Oeuvre and Appetizers</p> <p>5.3.5 Charcuterie and Garde Manger</p> <p>5.4 Baking and Pastry</p> <p>5.4.1 Baking Mise en place</p> <p>5.4.2 Yeast Breads</p> <p>5.4.3 Pastry Dough and Batters</p> <p>5.4.4 Custards, Creams, and Mousses</p> <p>5.4.5 Fillings, Frostings, and Desserts Sauces</p>	<p>30</p> <p>30</p> <p>30</p> <p>30</p> <p>29</p>	<p>30</p> <p>20</p> <p>10</p> <p>19</p>
6	<p>Research Project (II)</p> <p>6.1 Background And Justification For Selection</p>	6	5

	<p>Of The Topic</p> <p>6.1.1 Why this topic interests you?</p> <p>6.1.2 What is your academic background of choosing this topic and how you justify it?</p> <p>6.1.3 Which people will benefit from your research?</p> <p>6.1.4 Previous research related to your area of investigation.</p> <p>6.2. Statement Of Objectives And Hypothesis To Be Examined</p> <p>6.2.1 Write your Research / Hypothesis Questions</p> <p>6.2.2 What are the objectives of your hypothesis?</p> <p>6.2.3 What are the limitations of your hypothesis questions?</p> <p>6.3 Details Of Information/Data Collection Methods</p> <p>6.3.1 What are the types of your information/data collection?</p> <p>6.3.2 Why the above types of information/data collection are important in your research?</p> <p>6.4 Details Of Data Analysis Methods</p> <p>6.4.1 How you will analyze your data?</p> <p>6.5 Literature Review</p> <p>6.5.1 Critical review of Literature</p> <p>6.5.2 Theory on which studies based</p> <p>6.5.3 Identify problems, short-comings, or gaps in your research</p> <p>6.5.4 Future directions for research</p> <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 analyze 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>	<p></p> <p>3</p> <p></p> <p>3</p> <p></p> <p>3</p> <p></p> <p>3</p> <p></p> <p>3</p> <p></p> <p>6</p> <p></p> <p>6</p> <p>10</p>	<p></p> <p>3</p> <p>3</p> <p>3</p> <p>2</p> <p>4</p> <p>3</p> <p>3</p>
Total of 2nd Year		463	131
Grand Total of 1st & 2nd Year		952	962

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

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

Sr. No.	Equipments 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	
12	Freezer	2	
13	Chiller	2	
14	Blender Machine/Juicer	6	Commercial
15	Egg beater	6	Steel
16	Cooking curry spoon	12	
17	Mixing bowls (small)	6	Steel
18	Mixing bowls (Medium)	6	Steel
19	Measuring jugs	6	Glassware
20	Electronic scale	2	

21	Chef knife	25	Commercial
22	Carving knife small	25	Commercial
23	Chopping board	25	Commercial
24	Can opener	6	
25	Peeler	25	
26	Wooden spoon	6	
27	Slicer	6	
28	Whisk	6	
29	Frying pan	6	Medium
30	Frying pan	6	Large
31	Sauce pan	6	Medium
32	Sauce pan	6	Large
33	Steak pan	6	
34	Tongs	6	
35	Woks (Iron)	6	Small
36	Woks (Non-stick)	6	Medium
37	Colanders	6	Small
38	Colanders	6	Medium
39	Silver pot	6	Small
40	Silver pot	6	Medium
41	Silver pot	6	Large
42	Dinner Plate	25	Chinaware
43	Dessert Plate		Chinaware
44	B & B Plate		Chinaware
45	Table spoon	25	

46	Table knife	25	
47	Fork	25	
48	Dessert spoon	25	
49	Dessert Knife	25	
50	Steak knife	25	
51	Baking dish - 1 pound	6	Non-stick
52	Baking dish - 2 pound	6	Non-stick
53	Milk container - 1/2 liter	6	Glassware
54	Oil container - 250 ml	6	Glassware
55	Small ramekin	60	Glassware
56	Potato masher	6	
57	Ice cream scooper	6	
58	Soup cups and spoons	25sets	
59	Cocktail glasses	25	
60	Goblet Glass	25	
61	Measuring spoons	6	
62	Cheese grater	6	
63	Roter and pestle	6sets	
64	Equipment sharing counter with electric extension	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		
70	First Aid Box		

EMPLOYABILITY OF GRADUATES

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 Org.
8. Caterers.
9. Parks.
10. Cruise Ships.
11. Bars.
12. Casinos.
13. Multinational Companies.
14. Clubs.
15. Food & Beverage Org.
16. Any food production unit.

MINIMUM QUALIFICATION OF INSTRUCTOR

Diploma in Culinary Arts

OR

10 Years practical experience in food production
Graduation

REFERENCE BOOKS

- Baking and Pastry, John Wiley and Sons
- Practical Cookery, Hodder and Stoughton
- The Pastry Chef, Bo Friberg
- Professional Baking, Andre' J. Cointreau
- The Art & Science of Culinary Art Preparation, Jerald W. Chesser
- Escoffier, H.L. Cracknell and R.J. Kaufmann
- Knife skills for Chef, Christopher P. Day & Brenda R. Carlos
- The Theory of Catering (with different author), David Foskett, Victor Celerani, Ronald Kinton
- High-Calcium Cooking, Jane Barnes & Syd Pemberton
- Salmon, Maxine Clark
- Los Alimentos Que Curan, Hausman y Hurley
- Sainsbury's Book of Food, Frances Bisselly
- Fast vegetarian
- Cookies, Elinor Klivans
- Pacific, Jill Duplex
- Jhatpat khaana, Nita Metha
- More paneer, Nita Metha
- Chicken, Bruno Loubet
- Pleasure of rice cooking, Sneha R Vij
- Indian Low Fat, Nita Metha
- China Town, Anju Khattar

- Suppers,Valentina Haris
- Cooking for Two,Richard olney
- Risotto,Michele Scicolone
- Hot Toppies,Christopher B. Hara
- Nutrition for food service and culinary preparation,Karen Eich Drummond,
Lisa M. Bvefere
- Curry,Vivek Singh and Sri Owen
- The Grapevine,Liz Byrski and Peter Holland
- Classical Cooking,Eugen Pauli
- New Vegetarian,Celia Brooks Brown
- Casseroles,Sonia Stevenson
- Pizza,Silvana Franco
- A taste of Arabia,Jessie Kirkness Parker
- New to Cooking,Lesley waters