

Skill Certification

For Working Service Providers

Guidelines

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|-----------------------|---|
| Trade | COOK |
| Objective | Experienced service providers from the industry who have no formal training or certificate |
| Duration | Five days orientation of 35 hours |
| Eligibility | In-service personnel |
| Admission | Through Advertisement and trade publicity on first come first served basis with minimum class size of 15 candidates |
| Fee | No course fee for trainees. Institute to pay @ Rs.200/- per day to trainee |
| Course Administration | To be delivered by Institutes of Hotel Managements (IHM) as authorised by Ministry of Tourism, Government of India under the Capacity Building Scheme for Service Providers (CBSP). |
| Examination | <ol style="list-style-type: none">1. Theoretical knowledge would be tested through Viva of max. 30 marks. Practical test of skills would be done comprising max. 70 marks.2. Based on the outcome of the test, candidates would be certified on grades of competence ie. Candidate securing between 60% to 70% Grade – III, 71% to 80% Grade – II and 81% and above Grade – I. Those unable to obtain minimum pass percentage of 60% can register again for the next test.3. There would be two external and one internal examiner for the skill and knowledge tests. |
| Certification | By the Institute of Hotel Management |



SKILL CERTIFICATION FOR SERVICE PROVIDERS

TRADE – COOK

ORIENTATION PROGRAM – FIVE DAYS / 35 HOURS

COURSE CONTENT

1. Pride in Nation
2. Tourism and your role
3. Personal Hygiene for food handlers
4. Basic Hygiene
 - i. Food Safety in kitchen
 - ii. Cleaning the kitchen
 - iii. Cleaning the equipment
 - iv. Preparing for work
5. Culinary Terms
6. Knife skills
7. Potable water
8. Washing and blanching vegetables, fruits, meats and fish
9. Conserving food nutrients
10. Kitchen management
11. Storing Food
12. Food Presentation (consistency, texture, flavour, colour, garnishes)
13. Health and Safety
14. Basic First Aid
15. Closing down the kitchen



Examinee will be tested for skill acquired in category:

1. Tandoor – Indian Breads
2. Handi / Gravy / Curry Cook
3. Dosa / Idli / Vada (South Indian)
4. Kebab cook
5. Non-Veg. curry cook
6. Veg. Curry cook
7. Rice & Biryani
8. Halwai (Indian)

Each examinee will prepare 03 popular items 04 portions each in their category as assigned.



S K I L L T E S T F O R M - C O O K

DATE: CATEGORY:

REGISTRATION NO:

NAME:

I. Skills Test: Maximum 70 marks

| | | |
|-----|--|--|
| 01. | Material Brought / Hygiene: Max Marks 10 for entire test. Clear arrangement of materials. Clean working place, proper working position, clean work-clothes, grooming, and proper working technique. Correct utilization of working time and punctual completion. Attention paid to hygiene during preparation of food. | |
|-----|--|--|

| S.No | Parameter | Max Marks | Dish I (20) | Dish II (20) | Dish III (20) |
|--|--|-----------|-------------|--------------|---------------|
| 02. | Temperature: Correct temperature of raw food and at time of service | 04 | | | |
| 03. | Taste & Texture: The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values | 04 | | | |
| 04. | Aroma & Flavour: Smell of the food item should be appetizing devoid of staleness with enhanced fresh flavouring | 04 | | | |
| 05. | Taste: The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform with today's standards of nutritional values. | 04 | | | |
| 06. | Presentation: Preparation should be by practical, acceptable culinary methods that exclude unnecessary ingredients and have a beneficial effect. The punctual delivery of each entry at the appointed time is a matter of urgent necessity. Appropriate cooking techniques must be applied for all ingredients including starches and vegetables. | 04 | | | |
| TOTAL: | | | | | |
| TOTAL (Dish I + Dish II + Dish III) | | | | | |



II. Knowledge Test – Viva: Maximum 30 marks

A bank of 100 questions will be prepared by the institute based on course content. 15 questions would be put to the examinee who would be awarded 02 marks each for correct answer.

Total (II):

Grand Total (I & II):

NAME OF EXAMINER - INTERNAL: _____ **SIGNATURE** _____

NAME OF EXAMINER - EXTERNAL: _____ **SIGNATURE** _____

NAME OF EXAMINER - EXTERNAL: _____ **SIGNATURE** _____

NOTE: The examiner will test skill of examinee based on tasks and situations

Centre: Institute of Hotel Management, _____

