

Skill Certification

For Working Service Providers

Guidelines

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 25 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) @ Pusa, New Delhi; Mumbai; Kolkata; Chennai; Bangalore; Goa and Hyderabad under the Capacity Building for Service Providers (CBSP) Scheme of the Ministry of Tourism, Government of India
Examination	<p>Theoretical knowledge would be tested through Viva of max. 30 marks. Practical test of skills would be done comprising max. 70 marks.</p> <p>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.</p>
Certification	By the host Institute and NCHMCT



SKILL CERTIFICATION FOR SERVICE PROVIDERS

TRADE – COOK

ORIENTATION PROGRAM – THREE DAYS / 20 HOURS

COURSE CONTENT

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

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

Centre: Institute of Hotel Management, _____

