



**Maharashtra State Board of
Secondary & Higher Secondary School, Pune**

Department of Food Products Technology

Subject: Food Products Technology (SC)

Standard: Eleven

Faculty: HSC Vocational

*** Syllabus ***

Paper III : Indian Cuisine & Hygiene (SC)

Theory

Sr. No	Unit	Sub-Unit
1	Hygiene and Sanitation	1.1 Importance of hygiene, health and sanitation
		1.2 Sanitation in cooking
		1.3 Food Standards
		1.4 Pest Control
		1.5 Garbage Disposal
2	Food Storage and food spoilage	2.1 Importance of food storage
		2.2 General guidelines of food storage
		2.3 Food spoilage
		2.4 Causes, signs and preventive measures of foodspoilage
3	Cuisines of Northern india	3.1 Food culture of North India
4	Cuisines of Eastern India	4.1 Food culture of Eastern India
5	Cuisines of Western India	5.1 Food culture of Western India
6	Cuisines of Southern India	6.1 Food culture of Southern India

Practicals

Sr. No	List of Practical
1	Equipments - List of small, large and mechanical equipments and tools used in catering industry.
2	Handling and operation of each of the equipments.
3	Cleaning procedure - Cleaning of equipments personal hygiene.
4	Visit to various food service centers and catering institutes. Evaluation of layout and storage area on the basis of hygiene and cleanliness.
5	Preparation of receipes of cuisine of Northern India.(Any twenty from the list enclosed in Annexure II)
6	Preparation of reccipes of cuisine of Eastern India. (Any twenty from the list enclosed in Annexure II)
7	Preparation of receipes of cuisine of Western India. (Any twenty from the list enclosed in Annexure II)
8	Preparation of receipes of cuisine of Southern India. (Any twenty from the list enclosed in Annexure II)
9	Running the canteen in Institute/School/College or Implant training for 10 days in established commercial food units like Hotels/Canteen/Restaurant.