



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

*Department of Food Products Technology*

**Subject: Food Products Technology (SC)**

**Standard: Twelve**

**Faculty: HSC Vocational**

**\*Syllabus\***

**Paper III : Food Costing & International Cuisine  
(SC)  
Theory**

Sr. No	unit	Sub-unit
1	Costing in food establishment	1.1 Nature of food cost control 1.2 Objectives of food cost control 1.3 Obstacles in food cost control 1.4 Elements of food cost 1.5 Break even analysis
2	Cost control system	2.1 Study of costing system 2.2 Phases of food cost control 2.3 Cycle of food cost control through basicoperating activities
3	A) Budget B) Unit Cost	3.1 Importance and Classification of budget Unit costing and cost sheet
4	Book keeping	4.1 Importance of book keeping 4.2 Rules of double entry book keeping 4.3 Preparation of Journal 4.4 Preparation of subsidiary books
5	International Cuisine	1.1 Introduction 1.2 Chinese & Thai Cuisine 1.3 Mexican & Italian Cuisine 1.4 Japanese & Korean Cuisine

## Practicals

Sr. No	List of Practical
1	Market survey - To know various bakery and cookery raw materials and their rates (wholesale and retail).
2	Calculation of elements of costs and profit levels.
3	Preparation of indent and store requisition slip for one batch and 4 servings of cookery and bakery products.
4	Preparation of formats for inviting and receiving quotations - (item wise).
5	Preparation of comparative statement on the basis of quotations received - (item wise).
6	Preparation of purchase order.
7	Steps followed in receiving the above items.
8	Preparation of standard purchase specification (S.P.S) and delivery challan and credit note.
9	List the steps followed in storing procedure. Preparation of Bin card.
10	Calculation of actual price and selling price of bakery and cookery products (cost sheet).
11	International cuisines (Practicals) (Refer annexure III for Practical)