SHIVAJI UNIVERSITY, KOLHAPUR

CENTER FOR COMMUNITY DEVELOPMENT

CERTIFICATE IN OUT DOOR CATERING AND FASTFOOD COOKERY

1	**Duration**	**1 year**
2	**Expected number of students**	**20 to 40 student**
3	**Course fees per student**	**7000 + Evaluation Charges Rs250/-**
4	**Medium of instruction**	**English and Marathi**
5	**Eligibility**	**10th or equivalent**
6	**Required infrastructure**	**1. Well-equipped cookery laboratory/ Fast food restaurant with capacity of minimum 25 seats/Outdoor catering Unit (Capacity to serve minimum 100 people at a time)**
7	**Subject**	**1.catering service 2. fast food cookery**
8	**Evaluation**	**Theory 2 paper - 200 Practical 1 Paper- 100 Internal 1 Paper- 100 Total Marks - 400**
9	**Objective**	**1. To introduce concept of fast food restaurant and outdoor catering for Self Employment. 2. To develop skills in order to run independent Fast food restaurant and Outdoor Catering unit.**
10	**Skill to be provided**	**Developing communication skills, personality development, Cooking skills in different cuisine, serving skills in food production & cocktails , mock tail**
11	**EMPLOYMENT OPPORTUNITIES**	**1. One can set up own fast food restaurant and outdoor catering unit. 2. Working for various outlets in the same field**

Common Expense - Dress code, Practical Material, Visits and etc. will be charge Separately with consent of student

Fast food & Catering Service :

Course Code	Title Of Paper	Credit	Theory	Practical	Internal	Total
	Catering Service	8	100	50	50	200
	Fast food cookery	8	100	50	50	200
	Grand Total	**16**	**200**	**100**	**100**	**400**
	1) Theory Exam – Totally objective 2) Practical Exam- Actual Demo. Identification, Oral 3) Internal Exam- Attendances, Class performance, Project, field visits,					

CATERING SERVICE

Course Code :	**Catering service**	**Credit : 4**	**Marks : 100**
	Total hours of teaching : 60	**External 50**	**Internal 50**
Course Outcomes :	**To introduce concept of fast food restaurant and outdoor catering for self-employment**		
Unit No.	**Description**		**No. Of Periods**
1.Catering & out door catering Fast food Restaurant	**1.1 Terms and concepts in catering (Pre-production, production, post production) - definitions and examples. Concept, theme of outdoor catering with salient features, and its requirement Concept, history, type- regional, national and international, recent trends in fast food, advantages and disadvantages Concept, history, type, regional variation and salient features Production: Equipment used in production, maintenance and working, items, purchase of raw material, quality and quantity, costing as per requirement, storage, pre-preparation, preparation and post-preparation management, standard recipes and its applications, Material and working flow chart. Service: Equipment, pre service, service and post service management and Material and working flow Chart.**		**Th-5 Pr-10**
2.Production & service for fast food production	**Production: Equipment used in production, maintenance and working, items, purchase of raw material, quality and quantity, costing as per requirement, storage, pre-preparation, preparation and post-preparation management, standard recipes and its applications, flow chart in working Service: Equipment, pre service, service and post service management, packing, transportation and flow of work**		**Th-5 Pr-10**
3.Economics of outdoor catering and fast food restaurant	**. A. Costing - Space, equipment, raw material, labor and overheads (taxes, interest, electricity and license), costing of interior as per theme. B. Calculation of Selling Price: Food Cost, overhead cost, labor cost and transportation**		**Th-5 Pr-10**
4.Staff & personality development	**for fast food restaurant and outdoor catering as per theme and requirement, average expenditure Staff Staffing pattern as per requirement, Salaries, Minimum wages act, duties and responsibilities of staff, distribution of work and work schedule. Personality Development and Communication skills**		**Th-5 Pr-10**

Practical

1. **Menus as per theme and required quantity for each type, budget.**
2. **Storage and transportation of semi prepared and prepared food**
3. **Types of Services and its requirements, table arrangements**
4. **House keeping practical Types of Services, communication skills, Cleaning uniforms and furniture, pest control**
5. **Communication skills and personality development.**

FAST FOOD AND CATERING SERVICE

Course Code :	**Fast Food Cookery**	**Credit : 4**	**Marks : 100**
	Total hours of teaching with practical: 60	**External 50**	**Internal 50**
Course Outcomes :	**A fast food management course aims to equip individuals with the skills and knowledge to effectively manage and operate a fast-food restaurant, ensuring efficiency, customer satisfaction, and profitability. Successful course outcomes typically include understanding the fundamentals of fast-food restaurant management, implementing effective operational practices, and managing a team to achieve business goals.**		
Unit No.	**Description**		**No. Of Periods**
1.Introduction To specialised equipment Selection of raw material Mise-in-piece	**Selection of raw material for various purposes (Quality and Quantity) (Cereals, pulses, masala ingredients, vegetables, fruits, animal products and its derivatives) Washing, peeling, cutting, grating, kneading, dough making, batter preparation for various purposes, setting of curd and its types. Demonstration of various types of masala powders and chatanies**		**Th-5 Pr-10**
2.Methods of Cooking Stock taking & food costing	**. Methods of Cooking Boiling, steaming, simmering, frying (deep and shallow), roasting and baking Stock taking – ingredient rate, record keeping Food costing, rate chart, formula, individual dish costing, group menu costing**		**Th-5 Pr-10**
3.Introduction To fastfood cookery	**1. Introduction to common and specialized equipment and Electrical and Non-electrical equipment - Working, handling and maintenance. 2. Selection of raw material for various purposes (Quality and Quantity) (Cereals, pulses, masala ingredients, vegetables, fruits, animal products and its derivatives) 3. Pre-preparation Methods. • Washing, peeling, cutting, grating, kneading, dough making, batter preparation for various purposes, setting of curd and its types. • Demonstration of various types of masala powders and chatanies, • Preparation of gravies white, red and green 4. Methods of Cooking Boiling, steaming, simmering, frying (deep and shallow), roasting and baking**		**Th-5 Pr-10**

4.Elaborate the different cuisine	**a. Soups: Soup base (Vegetarian and Non vegetarian) and its modifications with bread sticks, cream crackers, toast and vegetable cups.** **b. Hot and Beverages: Cold beverages - Shakes (basic plus at least two modifications), Juices, Fruit cocktails, Cold Coffee, Jaljeera and Faluda** **c. Hot Beverages: Tea, Coffee and other types** **d. Salads: Demonstrations of decorative cuttings, vegetables and Fruits mixed salads, moulded salads, frozen salads and salad dressings.** **e. Deserts: Ice-creams (Basic and its modifications), Halawa, Bengali Sweets (4) types), Maharashtrian Sweets (4 types), Cakes (4 types), Custard and its types.** **f. Rice: Khichadi, Masale bhat, Biryani and Pulav and modifications.** **g. Bread varieties: Pizza, Burger, Bread roles and Sandwiches.** **h. Starters: Manchurians and Spring rolls, finger chips, masala papad** **i. Fast food varieties: PavBhaji, Bhel, Panipuri, SBDP, ragadapattice, chat.** **j. J. South Indian Dishes: Idli, Meduwada, Sambar, Chatany, Dosa, Uttappa and its modifications** **k. Chinese Dishes: Fried rice, Shezwan rice, Noodles (Vegetarian and Non vegetarian)** **l. Paratha: Simple, Butter, stuff and other types.** **6. Menus: Vegetarian, regular and elaborate (3 types each)** **Vegetarian:** **1. Vegetarian lung-Fung soup, Paneermakhanwala, malaikoftta, aloogobidumwali or sprouted usal, roti/paratha, moog dal, rice, khichadi, kadhi, Cucumber (kakadi) raita, pickle, sliced onion, semiyankheer or gulabJamun.** **2.Cream of tomato soup, mixed vegetable Shezwan sauce, palakpaneer, aloomatar, Dal fry tadaka and amati, vegetarian pulav, chapatti/ pararha, dahikanda, green salad, chutani, papad, pickle, pista ice cream** **Regular:** **1.Sweet corn vegetable soup, chicken mughalai, mutton rogonjosh, white rassa, mattarpaneer, vegetarian jalfraizee, dal fry, jeera fried rice, roti/paratha, green salad, mix raita,, papad pickle, chutani, butterscotch ice cream.** **2. Cream of tomato soup, chicken adraki, mutton masala, white rassa, vegemakhani, palakpaneer, dry tadakewali, vege, Pulav, roti/paratha, green salad, mixed raita, papad, pickle, chatuni, chocolate ice-cream.**	**Th-5** **Pr-10**

Reference Book:

1. Theory of Cookery (Volume I and II): Arora K and Gupta K. V.
2. Catering Service and Technology: Pykes,
3. Modern Cookery (Volume I and II): Thangam Philip.
4. House Keeping and Catering technology: John Fuller
5. Modern Restaurant Service: John Fuller
6. Catering management and integrated approach: Sethi M, Malhar
7. Hotel housekeeping: Andrew Sudhir