

# CBSE Syllabus For Class 12 Food Production

## Part B: Vocational Skills

- Unit 1: Indian regional cookery
- Unit 2: Indian Snacks
- Unit 3: Indian gravies
- Unit 4: Indian sweets
- Unit 5: Presentation of Indian meals
- Unit 6: Fast Food
- Unit 7: Introduction to baking
- Unit 8: Menu Planning
- Unit 9: Food Costing
- Unit 10: Food Safety

### Unit 1: Indian regional cookery

- To enumerate and describe the factors that affect regional eating habits in various parts of India.
- To describe the unique ingredients found in various states of India.
- To prepare popular dishes from various regions of India.
- To list popular Indian dishes from various regions of India and appraise the variety of food in Indian region.

### Unit 2: Indian Snacks

- To define the term Snacks and enumerate major ingredients used in preparation of different Indian snacks.
- To list popular Indian snacks from various regions of India and describe them.
- To prepare popular snacks from various regions of India.

### Unit 3: Indian gravies

- To explain the importance of preparation of basic gravies in a hotel.
- To list basic Indian gravies and describe their major ingredients and method of preparation.
- To enumerate the dishes in which the basic gravies are used.
- To prepare basic Indian gravies.

### Unit 4: Indian sweets

- To describe the importance of sweets in Indian tradition and festivities.

- To list popular sweets from various regions of India and write a brief description of each.
- To explain role of sugar cookery in preparation of sweets.
- To prepare popular sweets from various regions of India.

#### Unit 5: Presentation of Indian meals

- To describe the importance of Balanced Diet and ways it can be accomplished in Indian meals.
- To list accompaniments of Indian meals.
- To compare and contrast traditional and contemporary presentation of Indian meals.

#### Unit 6: Fast Food

- To outline the history of fast foods
- To identify the salient features of these outlets
- To state the flow of work
- To describe the use of convenience food
- To explain the preparation of fast foods

#### Unit 7: Introduction to baking

- To understand the functions of the basic ingredients used in bakery.
- To learn about cookies and their importance.
- To list different varieties of cookies and its preparation.

#### Unit 8: Menu Planning

- To identify the different types of menu
- To outline the principles of menu planning
- To plan the menus for various occasions

#### Unit 9: Food Costing

- Understand the concept of food cost
- Analyze the elements of cost
- Calculate the elements of cost
- Calculate the profit

#### Unit 10: Food Safety

- Identify the causes of food contamination
- Explain the concept of danger zone

- Identify the food borne diseases
- To describe the importance of garbage separation and disposal