



Commis Chef (Pastry / Bakery)

QP Code: THC/Q3006, L-4

Module 1: Introduction To Hotel Industry And Food Production

72 hrs

- Introduce the hotel industry
- Classify hotels based on the six criteria
- Identify food production department structure in the hotels
- Know about the various personnel in kitchen and their duties and responsibilities
- Execute your job responsibilities as per industry standards

Module 2: Etiquettes, Grooming, Personal Hygiene And Food Safety

80 hrs

- Introduce the hotel industry
- Classify hotels based on the six criteria
- Identify food production department structure in the hotels
- Know about the various personnel in kitchen and their duties and responsibilities
- Execute your job responsibilities as per industry standards

Module 3: Equipments And Fuels Used In Kitchen

88 hrs

- Know different types of equipment used in kitchen and their safety operating procedures
- Understand various fuels used in kitchen
- Select appropriate storage method for equipment and fuels

Module 4: Preparation Before Cooking

72 hrs

- Conduct the activities required to prepare before cooking
- Understand Mis-en-place
- Know different cooking methods
- To be able to weigh and measure ingredients
- Understand different cuts of vegetables

Module 5: Basic Commodities Used In Cooking

80 hrs

- Recognize the basics principles of cooking
- Identify the different types of vegetables and their uses
- Identify different types of fruits and their uses
- Recognize the Seeds, nuts and spices used in cooking
- Recognise rice, cereals and pulses and their uses

Module 6: Methods Of Cooking

80 hrs

- To be able to use various methods of cooking
 - Recognise the importance of cooking methods
 - Know the utensils and equipment used in various method of cooking
 - Know the usage of cooking methods to create various delicacies
-

Module 7: Basic Stocks, Sauces And Soups

72 hrs

- Identify various types of stocks and sauces used in kitchen
 - Classify different stocks
 - Know the preparation of various stocks and mother sauces
 - Know the usage of cooking methods to create various delicacies
 - Identify different types of thickening agents used in sauce making
 - Identify various types of soups
-

Module 8: Introduction To Eggs

80 hrs

- Recognise the structure of eggs
 - Recognise the importance of selection and storage of eggs
 - Know the usage of eggs in cooking to create various delicacies
-

Module 9: Introduction To Fish

88 hrs

- Identify various types of fish and classify them
 - Recognise various cuts of fish and methods of cooking used for the same
 - Know the importance of selection and storage of fish
-

Module 10: Introduction To Meat

48 hrs

- Identify various types of meat and classify them
 - Recognise various cuts of meat
 - Select cuts for classical dishes of each meat
 - Know the importance of selection and storage of each meat
-

Module 11: Kitchen Communication

56 hrs

- Use correct phraseology while speaking to customers, superiors and colleagues
 - Communicate effectively in the kitchen
 - Understand the importance of customer relations
 - Know how to develop customer relations
-

Module 12: Health, Hygiene And Safety At Workplace

56 hrs

- Identify potential safety hazards at workplace
 - Prevent accidents by adhering to safety rules and regulations
 - Describe the methods to prevent fires
 - Prevent theft in hotel
 - Handle fire extinguishers to fight fire during emergency
-

Module 13: Youth Development Module

80 hrs

- Self Discovery
- Values
- Digital Literacy
- Communication Skills
- Numeric Literacy
- Financial Literacy
- Work Place Preparedness
- Life Skills