GOLDEN OPPORTUNITY FOR SKILLED HOSPITALITY CRAFTSMEN – 6 DAYS TRAINING.

Ministry of Tourism, Govt. of India sponsored 6-days Skill Testing and Certification Programme for Cooks and Waiters.

Professionals engaged in cooking and service without any basic qualification in the organized and unorganized Hospitality Industry viz. eating establishments like hotels, restaurants, dhabas, canteens, guest houses, clubs may apply and register their name in the prescribed format at Institute of Hotel Management, Chennai.113 where 6 days Skill Testing & Certification programme in Cooking/Service from 1 pm to 8 pm will be conducted at the Institute and they will be eligible for a stipend of Rs.200/- per day totaling Rs.1200/- and one meal and one tea will be served.

Interested professional can download the application and other details from the Institute Website or can obtain the same from the Institute and register immediately. The training programme will be conducted from July 2011 onwards in batches continuously.

PRINCIPAL.
# Skill Certification

**For Working Service Providers**

## Guidelines

<table>
<thead>
<tr>
<th>Trade</th>
<th>COOK</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Objective</strong></td>
<td>Experienced service providers from the industry who have no formal training or certificate</td>
</tr>
<tr>
<td><strong>Duration</strong></td>
<td>Three days orientation of 20 hours</td>
</tr>
<tr>
<td><strong>Eligibility</strong></td>
<td>In-service personnel</td>
</tr>
<tr>
<td><strong>Admission</strong></td>
<td>Through Advertisement and trade publicity on first come first served basis with minimum class size of 25 candidates</td>
</tr>
<tr>
<td><strong>Fee</strong></td>
<td>No course fee for trainees. Institute to pay @ Rs.200/- per day to trainee</td>
</tr>
<tr>
<td><strong>Course Administration</strong></td>
<td>To be delivered by Institutes of Hotel Managements (IHM) @ Pusa, New Delhi; Mumbai; Kolkata; Chennai; Bangalore; Goa and Hyderabad under the Capacity Building for Service Providers (CBSP) Scheme of the Ministry of Tourism, Government of India</td>
</tr>
<tr>
<td><strong>Examination</strong></td>
<td>Theoretical knowledge would be tested through Viva of max. 30 marks. Practical test of skills would be done comprising max. 70 marks. Based on the outcome of the test, candidates would be certified on grades of competence ie. Candidate securing between 60% to 70% Grade – III, 71% to 80% Grade – II and 81% and above Grade – I. Those unable to obtain minimum pass percentage of 60% can register again for the next test.</td>
</tr>
<tr>
<td><strong>Certification</strong></td>
<td>By the host Institute and NCHMCT</td>
</tr>
</tbody>
</table>

---

National Council for Hotel Management & Catering Technology, Kolkata.
SKILL CERTIFICATION FOR SERVICE PROVIDERS
TRADE – COOK
ORIENTATION PROGRAM – THREE DAYS / 20 HOURS

COURSE CONTENT

1. Pride in Nation ✓
2. Tourism and your role ✓
3. Personal Hygiene for food handlers ✓
4. Basic Hygiene ✓
   i. Cleaning the kitchen ✓
   ii. Cleaning the equipment ✓
   iii. Preparing for work ✓
5. Culinary Terms ✓
6. Knife skills ✓
7. Washing and blanching vegetables, fruits, meats and fish ✓
8. Kitchen management ✓
9. Storing Food ✓
10. Food Presentation (consistency, texture, flavour, colour, garnishes) ✓
11. Health and Safety ✓
12. Basic First Aid ✓
13. Closing down the kitchen ✓
Examinee will be tested for skill acquired in category:

1. Tandoor – Indian Breads
2. Handi / Gravy / Curry Cook
3. Dosa / Idli / Vada (South Indian)
4. Kebab cook
5. Non-Veg. curry cook
6. Veg. Curry cook
7. Rice & Biryani
8. Halwai (Indian)

*Each examinee will prepare 03 popular items 04 portions each in their category as assigned.*