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