

# SHORT TERM CURRICULUM

F  
O  
R

## Commercial Cooking / Baking



**Council For Technical Education And Vocational Training (CTEVT)**

**Curriculum Development Division**

Sanothimi, Bhaktapur.

2001

**Aims and Objectives:**

The aim of this course is to produce skilled workforce to fulfill the requirement of Star hotel and restaurant standard to work as a professional Cook and Baker. This course aims

- To upgrade existing skill and knowledge of professional cook and Baker
- To fulfill the demand of professional cook and Baker.

**Course description:**

This course deals with skills and knowledge in the field Cooking and Baking. This course covers Stare hotel cooking and Baking.

**Target groups:**

Interested persons, at least grade eight pass and able to read write English.

**Group size:**

Maximum trainees at a group 30

**Duration:**

792 hours

**Entry criteria:**

Those who can read and write in Nepali as well as English languages

**Medium of instruction:**

Nepali as well as English as needed.

**Pattern of Attendance:**

90% attendance should secure for knowledge and 100% attendance should secure for practical during the training.

**Certificate requirements:**

Institutes itself provides certificate to those trainees who successfully complete the prescribed course.

**Lab and Classroom**

Theory classroom for 30 students and lab for 15 trainees at a time for the practice must be provided

**Basic tools and Equipment for the training**

Basic tools and equipment for the training will be available. The major equipments are cooking rang with, fridge, mixture grinder, oven and griller etc

**Trainer's qualification:**

1. Instructor

Minimum Bachelor degree in related subject of at least 3 months training in related subject after bachelor degree of Intermediate pass with 6 years working Experience in related field.

2. Assistant Instructor

Minimum Intermediate degree in related subject of at least 3 months training in related subject after Intermediate degree of Intermediate pass with 6 years working Experience in related field.

**Trainees Evaluation:**

Continuous evaluation system will follow while performing each task.

**Entry criteria :**

Written test and Interview

**Structure**

**Commercial Cooking /Baking**

<b>S. No</b>	<b>Modules</b>	<b>Nature</b>	<b>Total hours</b>
1.	General Introduction	P	12
2.	Hot & cold Beverage Preparation	P	12
3.	Breakfast Items Preparation	P	27
4.	Soup sauces and Gravy Preparation	P	51
5.	Main Course Preparation	P	52
6.	Desserts Preparation	P	11
7.	Garnish Preparation	P	9
8.	Snakes Preparation	P	17
9.	Salad Preparation	P	9
10.	Bread Making	P	15
11.	Sweet yeast Preparation	P	20
12.	Pastry Short and Puff Pastry	P	20
13.	Cake making	P	35
14.	Restaurant operation and Kitchen control	P	8
Total hours:			298
<b>On the Job Training</b>			<b>494</b>
<b>Total</b>			<b>792 hrs</b>

## Occupation: Commercial Cook/Baker

### Duty: General Introduction

S. No.	Tasks	T	P
1	Introduction	4	-
2	Identify and use of Tools & Equipment used in Kitchen	2	2
3	Identify Ingredients used in Kitchen	2	2

### Duty: Hot & cold Beverage Preparation

S. No.	Tasks	T	P
1	Prepare Tea	0.5	1
2	Prepare Coffee	0.5	1
3	Prepare Milk Shake	0.5	1
4	Prepare Lassies	0.5	1
5	Prepare Fresh Juice	0.5	1
6	Prepare Hot Chocolate	0.5	1

### Duty: Breakfast Items Preparation

S. No.	Tasks	T	P
1	Prepare Cereals	0.5	1
2	Prepare Boild egg	0.5	1
3	Prepare Fry egg	0.5	1
4	Prepare Scrambled egg	0.5	1
5	Prepare Omelet	0.5	1
6	Prepare Poached egg	0.5	1
7	Prepare Pancake	1	3
8	Prepare Chicken Cutlet	0.5	2
9	Prepare Bacon	0.5	2
10	Prepare Has brown Potatoes	0.5	2
11	Prepare Puri Bhaji	0.5	2
12	Prepare Toast	0.25	0.5
13	Prepare Sausage	0.25	0.5
14	Prepare Breakfast steak	0.5	1

### Duty: Soup sauces and Gravy Preparation

S. No.	Tasks	T	P
1	Prepare Fish stoke	0.5	3
2	Prepare Brown stoke	0.5	3
3	Prepare White stoke	0.5	4
4	Prepare White blond and brown Roux	0.5	2
5	Prepare Cream of Tomato Soup	0.5	1.5
6	Prepare Minestrone Soup	0.5	1.5
7	Prepare Consume Soup	0.5	1.5

8	Prepare Cream of Chicken Soup	0.5	1.5
9	Prepare Fresh Onion Soup	0.5	2
10	Prepare Dal Sorb (Soup)	0.5	1.5
11	Prepare Pumpkin Soup	0.5	1.5
12	Prepare Garlic Soup	0.5	1.5
13	Prepare Wonton Soup	0.5	1.5
14	Prepare Tomato Soup White Sauce	0.5	1
15	Prepare White Sauce	0.5	1
16	Prepare Brown Sauce	0.5	4
17	Prepare Sweet & sour Sauce	0.5	1
18	Prepare Makhani Sauce	0.5	1
19	Prepare Korma Sauce	0.5	1
20	Prepare Curry Sauce	0.5	1
21	Prepare Cocktail Sauce	0.5	1
22	Prepare Mayonnaise Sauce	0.5	1

**Duty: Main Course Preparation**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	Prepare Palau	0.5	2
2	Prepare Briyani	0.5	1
3	Prepare Parotha	0.5	1
4	Prepare Kulcha	0.5	1
5	Prepare Naan	0.5	1
6	Prepare Lasagna	0.5	1
7	Prepare Nepali Thali (Serve Nepali Thali With Salad)	0.5	1
8	Prepare Nepali Thali (Mixed Vegetable Curry)	0.5	1.5
9	Prepare Nepali Thali (Prepare Chatney )	0.5	0.5
10	Prepare Nepali Thali (Prepare Rice)	0.5	1
11	Prepare Nepali Thali (Prepare Dal)	0.5	2
12	Prepare Nepali Thali (Prepare chatney)	0.5	2
13	Prepare Chikcken Curry with Ring Rice	0.5	2
14	Prepare Mix Chowmin	0.5	2
15	Prepare Pasta	0.5	1
16	Prepare Pizza	0.5	3
17	Prepare Spaghetti	0.5	2
18	Prepare Grilled Fish	0.5	1.5
19	Prepare Fry Chicken	0.5	2
20	Prepare Steak	0.5	2
21	Prepare Tandoory Chicken	1	3
22	Prepare Sizzler	1	3

**Duty: Desserts Preparation**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	Prepare Gulab Jamun	0.5	1
2	Prepare Fruit Salad	0.5	1
3	Prepare Fritters	0.5	1
4	Prepare Apple Pie	0.5	2
5	Prepare Crepes	0.5	1
6	Prepare Cream Caramel	1	2

**Duty: Garnish Preparation**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	Prepare Olive for Garnish	0.5	0.5
2	Prepare Wiped Cream	0.25	0.75
3	Prepare Cheese Toasts	0.25	0.75
4	Prepare Croutons	0.5	1.5
5	Prepare Spring Onion	0.5	1.5
6	Prepare Chopped Coriander	0.5	0.5
7	Prepare Brown Onion	0.25	0.75
8	Prepare Chopped Pastry	0.5	0.5

**Duty: Snakes Preparation**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	Prepare Alu Tikka	0.5	1.5
2	Prepare Fish Balls	0.5	1.5
3	Prepare Cheese Balls	0.5	1
4	Prepare Meat Balls	0.5	1.5
5	Prepare Vegetable Pakora	0.5	1
6	Prepare Chicken Chilly	1	1.5
7	Prepare Wings on Fire	0.5	1.5
8	Prepare Sandwiches	1	2

**Duty: Salad Preparation**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	Prepare Side Salad	1	1
2	Prepare Fruit Salad	0.25	0.75
3	Prepare Wall Droop Salad	0.25	0.75
4	Prepare Nicosia Salad	0.25	0.75
5	Prepare Russian Salad	0.5	1.5
6	Prepare House Salad	0.5	1.5

**Duty: Make Breads**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	<b>Introduce Baking</b>	<b>4</b>	<b>-</b>
2	Back Plain Scones	0.5	2
3	Back Cheese Scones	0.5	2
4	Back Crusty Rolls	0.5	2
5	Back Soft Rolls	0.5	2
6	Back White Bread	0.5	2
7	Back Savory Ring Loaf	0.5	2
8	Bake Brown Bread	0.5	2

**Duty: Prepare Sweet yeast**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	Prepare Fried Donuts	0.5	2
2	Prepare Honey sticks	0.5	2
3	Prepare Kitcheners Bun	1	2
4	Prepare Berliner	1	2
5	Back London Buns	1	2
6	Prepare Poppy Seed Stollen	1	3
7	Prepare Croissant	1	3

**Duty: Short and Puff Pastry**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	Bake an Apple Pie	1	3
2	Prepare Quiche Lorraine	1	3
3	Bake Butter Cookies	1	2
4	Prepare Viennese Biscuits	1	2
5	Prepare Vegetable Pastries	1	2
6	Bake Palmiers	1	3

**Duty: Cake making**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	Bake Pound Cake	1	2
2	Bake Milk Cake	1	2
3	Bake English Fruit Cake	1	3
4	Bake Chocolate Madeira Cake	1	2
5	Bake Light Fruit Cake	1	3
6	Prepare Plain Muffin	1	2
7	Bake Crunchy Muesli Muffin	1	2
8	Bake Rock Buns	1	2
9	Bake Raisin Brownies	1	2
10	Prepare Birthday Cake	1	2
11	Prepare Black Forest Gateaux	1	2
12	Back Chocolate cake	1	2

**Duty: : Operate Restaurant**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	Manage Kitchen hygiene	0.5	0.5
2	Manage Food hygiene	0.5	0.5
3	Manage Safety, Security and First Aid	0.5	0.5

**Duty: Control Kitchen**

<b>S. No.</b>	<b>Tasks</b>	<b>T</b>	<b>P</b>
1	Control Supplies	0.5	0.5
2	Manage Kitchen Area	0.5	1.5
3	Manage Food Preparations	0.5	1.5



# Task Analysis

**Duty Introduce Cooking**

**Task** Introduction

**Theory 4 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Introduce Cooking/Baking 2 Module Outcome 3 Different types of Hotel/restaurant 4 Organization Chart 5 Duties & Qualities of Cook/Baker 6 French & English Terminology used in Kitchen 7 Different Type of Kitchen and their size and shape	<p><b><u>Condition (Given):-</u></b></p> <p>Classroom</p> <p><b><u>Task (What):-</u></b></p> <p>Introduction</p> <p><b><u>Standard (How well):-</u></b>  <b>Able to understand about Hotel/restaurant</b></p>	Beverage

Require tools /Equipment:- Wall Chart, Flip Chart, White Board, Marker

Suggested Method: Lecture & Group Discussion

# Task Analysis

## Duty Introduce Cooking

**Task** Identify and use of Tools & Equipment used in Kitchen

**Theory 2 hrs**

**Practical 2 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Identify Kitchen tools 2 Identify minor Kitchen equipments 3 Conduct Inventory	<p><b><u>Condition (Given):-</u></b> Kitchen</p> <p><b><u>Task (What):-</u></b> Identify and use of Tools &amp; Equipment used in Kitchen</p> <p><b><u>Standard (How well):-</u></b> <b>Identified</b> Kitchen tools &amp; minor equipments</p>	Operating Cooking tools and Equipments

Require tools /Equipment:- All Kitchen tools & minor equipments

Suggested Method:

Safety : All types of safety of Kitchen tools & minor equipments and their use

# Task Analysis

## Duty Introduce Cooking

**Task** Identify Ingredients used in Kitchen

**Theory 2 hrs**

**Practical 2 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Identify cereals 2 Identify herbs & spices 3 Identify Mushroom 4 Identify fruits 5 Identify Sea foods 6 Identify vegetables 7 Identify meat 8 Grade the ingredients 9 Store properly 10 Control waste	<p><b><u>Condition (Given):-</u></b></p> <p>Kitchen and Cooking materials</p> <p><b><u>Task (What):-</u></b></p> <p>Identify Ingredients used in Kitchen</p> <p><b><u>Standard (How well):-</u></b></p> <p>Identified Ingredients used in Kitchen</p>	<p>Knowledge of Storage temperature of different food stuff</p>

Require tools /Equipment:- all Ingredients

Suggested Method: Demonstration and Group practice

Safety : All types of safety of Ingredients

# Task Analysis

## Duty Hot & cold Beverage Preparation

**Task** Prepare Tea

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect all required materials</li> <li>2 Boil the water</li> <li>3 Put the boil water into the cups or pot according to the order</li> <li>4 Put tea bag on cup or pot according to order</li> <li>5 Add milk, sugar, if required</li> <li>6 by the guest</li> <li>7 Serve hot</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classroom Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p><b>Prepare tea</b></p> <p><b><u>Standard (How well):-</u></b></p> <p><b>Prepared real hot and appropriate color tea according to the guest order</b></p>	<p>Knowledge of preparing black tea, milk tea, jasmine tea, herbal tea, mint tea etc.</p> <p>Knowledge of using Tea preparing machine.</p>

Require tools /Equipment:- Tea kettle Saucepan, Teacup, Teapot, Spoon, Milk, jug, sugar bowl , Tea machine etc.

Suggested Method: Demonstration and Individual Practice.

Safety : Burn & Scald

# Task Analysis

**Duty** Hot & cold Beverage Preparation

**Task** Prepare Coffee

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect all required materials</li> <li>2 Boil the water</li> <li>3 Put the boil water into the cups or pot according to the order</li> <li>4 Put Coffee bag on cup or pot according to order</li> <li>5 Add milk, sugar, if required</li> <li>6 by the guest</li> <li>7 Serve hot</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classroom Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p><b>Prepare Coffee</b></p> <p><b><u>Standard (How well):-</u></b></p> <p><b>Prepared real hot and appropriate color coffee according to the guest order</b></p>	<p>Knowledge of preparing black coffee, milk coffee, Cappuccino coffee</p> <p>Knowledge of preparing coffee on machine</p> <p>Espresso coffee, filter coffee, Italian Coffee</p>

Require tools /Equipment:- Tea kettle Saucepan, Teacup, Teapot, Spoon, Milk, jug, sugar bowl, Coffee machine etc.

Suggested Method: Demonstration and Individual Practice.

Safety : Burn & Scald

# Task Analysis

**Duty** Hot & cold Beverage Preparation

**Task** Prepare Milk Shake

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 . Collect all required materials</li> <li>2 Wipe the blander</li> <li>3 Pour the milk</li> <li>4 Add provided ingredient &amp; lid it</li> <li>5 Blend it until cream is foam</li> <li>6 Serve on Juice Glass</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classroom Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Milk Shake</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepared Milk Shake</p>	<p>Different Fruits and Shakes</p> <p>Preparation of Fruits and Shakes</p> <p>Ingredients for milk Shakes</p> <p>Knowledge to wipe Blander.</p>

Require tools /Equipment:- Blender, Juice Glass

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty** Hot & cold Beverage Preparation

**Task** Prepare Lassis

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect all required materials</li> <li>2 Add ingredients into the and blender and blend until smooth</li> <li>3 add little water</li> <li>4 Pour into hi-ball glass</li> <li>5 Garnish with ice cube and serve</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classroom Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Lassie</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepared lassie with Cream consistency with blender in given time Serve in time in the right types of glass</p>	<p>Recipe of different kinds of Lassie Preparation of Lassie Ingredients to prepare lassie Knowledge to blend.</p>

Require tools /Equipment:- Blander, Ice Machine, Glasses

Suggested Method: Demonstration and Individual Practice.

# Task Analysis

**Duty** Hot & cold Beverage Preparation

**Task** Prepare Fresh Juice

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect all required materials</li> <li>2 Clean peel and cool the fruits</li> <li>3 Extract juice using juice machine</li> <li>4 Pour into glass Jar</li> <li>5 Pour into the glass</li> <li>6 Garnish and Serve</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classroom Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Fresh Juice</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepared Fresh Juice in Natural Color Cold and fresh Appropriate taste</p>	<p>Preparation of various types of Juice</p> <p>.</p>

Require tools /Equipment:- Juicer, Glass, Jar

Suggested Method: Demonstration and Individual Practice



# Task Analysis

**Duty** Hot & cold Beverage Preparation

**Task** Prepare Hot Chocolate

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect all required materials</li> <li>2 Check milk whether it is boiled or not</li> <li>3 Prepare cup, pot and other related supplies ready</li> <li>4 Heat the pot by filling hot water</li> <li>5 Empty the pot</li> <li>6 Place the amount of drinking chocolate as per the size of pot</li> <li>7 Fill milk in pot less than 1" from the ream of pot</li> <li>8 Stir the hot chocolate</li> <li>9 Take for the service</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classroom Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Hot Chocolate</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepared Chocolate in drinkable temperature / according to the customer order</p>	<p>Temperature of Milk Amount of sugar Quantity of chocolate power</p>

Require tools /Equipment:- Chocolate power, milk, Tray, Glass, cloth and other supplies

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Breakfast Items**

**Task** Prepare Cereals

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect all required materials</li> <li>2 Boil milk</li> <li>3 Add cereals</li> <li>4 Cook about 5 minute</li> <li>5 Add sugar</li> <li>6 Serve when it is completely soften</li> <li>7 Place on cereal bowel</li> <li>8 Garnish the cereal</li> <li>9 Serve hot</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classroom Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Cereals</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepared Well cooked, milking taste, hot Cereals with garnish</p>	<p>Different kinds of cereals</p> <p>Recipe of different kinds of cereals</p> <p>Cereal cooking</p> <p>Milking taste</p> <p>.</p>

Require tools /Equipment:- Sauce pan, can opener

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Breakfast Items**

**Task** Prepare Boild egg

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect all required materials</li> <li>2 Clean egg with cold water</li> <li>3 Add egg on cold water</li> <li>4 Bring the egg to boil</li> <li>5 Boil 4 minute for half boil</li> <li>6 Boil 8 minute for full boil</li> <li>7 Wipe with muslin cloth and</li> <li>8 Garnish with ice cube</li> <li>9 Serve hot</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classroom Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Boiled egg</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepared egg cooked accurately according to the order.</p>	<p>Various types of egg Double yolk, duck and coil Structure of egg Temperature to boil egg half and full</p>

Require tools /Equipment:- Sauce pan, can opener

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Breakfast Items**

**Task** Prepare Fry egg

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect all required materials</li> <li>2 Break egg on flatten plate</li> <li>3 Heat the oil on fry pan</li> <li>4 Fry the egg through the hot oil on yolk part</li> <li>5 Turn it if required</li> <li>6 Drain well</li> <li>7 Sprinkle with seasoning</li> <li>8 Serve hot</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classroom Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Fry egg</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepared fry egg with round shaper of half moon shape</p>	<p>Various kinds of eggs Breakfast items with eggs</p>

Require tools /Equipment:- Fry pan, slice, spoon

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Breakfast Items**

**Task** Prepare Scrambled egg

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect all required materials</li> <li>2 Break egg into the bowl</li> <li>3 Whisk properly</li> <li>4 Add salt, paper, milk</li> <li>5 Whisk Properly</li> <li>6 Heat the fry pan</li> <li>7 Heat the butter</li> <li>8 Add eggs into the pan</li> <li>9 Stir continuously with fork unless cooked</li> <li>10 Serve hot with tost</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> <b>Prepare Scrambled eggs</b></p> <p><b><u>Standard (How well):-</u></b></p> <p><b>Prepare juicy white scrambled eggs</b></p>	<p>Recipe of scrambled egg</p> <p>Various types of Toast</p>

Require tools /Equipment:- Fry pan, Fork

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Breakfast Items**

**Task** Prepare Omelet

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect All required materials 2 Whisk with fork 3 Add grated 4 Chopped it in accordance with the name of omelet 5 Whisk again 6 Add seasoning unless well foamed 7 Heat the oil 8 Fry the omelet 9 Turn once 10 Fold it 11 Serve hot	<p><b><u>Condition (Given):-</u></b></p> Classrooms Kitchen	Various types of omelet
	<p><b><u>Task (What):-</u></b>  <b>Prepare Omelet</b></p> <p><b><u>Standard (How well):-</u></b></p> <b>Prepare soft half moon size of omelet and served hot</b>	

Require tools /Equipment:- omelet pan, slice, Fork, knife, Chopping board,  
 Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Breakfast Items**

**Task** Prepare Poached egg

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect all required materials</li> <li>2 Boil the water into the save pan</li> <li>3 Add vinegar,</li> <li>4 Add salt</li> <li>5 Add oil</li> <li>6 Simmer it</li> <li>7 Add broken egg</li> <li>8 Cook about 90-95<sup>0</sup> C temperature for 4 minutes</li> <li>9 Take it out with drained when the egg floated</li> <li>10 Sprinkle seasoning</li> <li>11 Serve hot</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Poached egg</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepared poached egg well color with white</p>	<p>Various kinds of egg verity and its service</p>

Require tools /Equipment:- Deep sauce pan, Drained

Suggested Method: Demonstration and Individual Practice

# Task Analysis

## Duty Prepare Breakfast Items

Task Prepare Pancake

Theory 1 hrs

Practical 3 hrs

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Shift the flour 3 Mix baking powder lemon rind, sugar, egg and milk 4 Stir well 5 Prepare smooth butter 6 Rest about 20 minutes 7 Heat Oil/Butter 8 Spread the butter on the pan 9 Turn once cooked until brown color <b>I) for Apple pancake</b> Peel apple Core apple Slice apple Spread on the pancake <b>II) for Banana pancake</b> Peel banana Slice banana Spread on the pancake <b>III) for Lemon Sugar pancake</b> Spread lemon and sugar on half on the pancake 10 Spread with butter knife on the pancake 11 Serve	<p><b><u>Condition (Given):-</u></b></p> Classrooms Kitchen	Various kinds of pancake Knowledge of preparing various kinds of fruit pancake
	<p><b><u>Task (What):-</u></b></p> Prepare pancake	
	<p><b><u>Standard (How well):-</u></b></p> Prepared well cooked pancake with appropriate thickness, soft and easy to fold	

Require tools /Equipment:- Pancake pan greater, knife m wire whisker

Suggested Method: Demonstration and Individual Practice



# Task Analysis

## Duty Prepare Breakfast Items

Task Prepare Chicken Cutlet

Theory 0.5 hrs

Practical 2 hrs

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Take out chicken breast 3 Chopped the chicken breast 4 Chopped finely onion chilly and coriander 5 Add mustard powder into the chopped onion, chilly and coriander 6 Bake eggs into the bowl 7 Put only yolk 8 Mix chicken in mixture 9 Give a shape 10 Put into the yolk 11 Put chicken in bread crumbs 12 Heat the deep fryer 13 Deep fry it 12 Remove from the deep fryer 13 Serve hot	<p><b><u>Condition (Given):-</u></b> Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare chicken cutlet</p> <p><b><u>Standard (How well):-</u></b> Prepared chicken cutlet in golden brown color</p>	Various kinds of cutlet Like mutton, Vegetable, chicken

Require tools /Equipment:- Knife, chopping board, mixing bowl, bowl, deep fryer

Safety: - Protect body from deep fryer

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Breakfast Items**

**Task** Prepare Bacon

**Theory 0.5 hrs**

**Practical 2 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Light the stove/gas 3 Heat the oil 4 Put bacon into the pan 5 Stir continuously 6 Sprinkle with salt 7 Sprinkle with paper 8 Put into the plate 9 Serve hot	<p><b><u>Condition (Given):-</u></b></p> Classrooms Kitchen	Bacon recipe
	<p><b><u>Task (What):-</u></b></p> Prepare bacon	
	<p><b><u>Standard (How well):-</u></b></p> Prepared bacon properly	

Require tools /Equipment:- Plate, stove pan

Suggested Method: Demonstration and Individual Practice

# Task Analysis

## Duty Prepare Breakfast Items

**Task** Prepare Has brown Potatoes

**Theory 0.5 hrs**

**Practical 2 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Wash potatoes properly 3 Light the stove/gas 4 Put pot with water 5 Boil the potatoes 6 Remove boiling pot from the stove 7 Peel the potatoes properly 8 Great the potatoes into the greater 9 Add salt and paper 10 Put the pan on the stove 11 Melt the butter into the pan 12 Put greeted potatoes into the pan 13 Stir till potatoes are golden brown 14 Put into the plate 15 Serve hot	<p><b><u>Condition (Given):-</u></b></p> Classrooms Kitchen	Has brown potatoes recipe
	<p><b><u>Task (What):-</u></b></p> Prepare Has brown Potatoes	
	<p><b><u>Standard (How well):-</u></b></p> Prepared has brown potatoes in right golden brown color	

Require tools /Equipment:- Greater, Peeler, Chopping board, Mixing bowl, plate, stove etc.

Suggested Method: Demonstration and Individual Practice

# Task Analysis

## Duty Prepare Breakfast Items

Task Prepare Puri Bhaji

Theory 0.5 hrs

Practical 2 hrs

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Silver wheat flour 3 Add water in the flour 4 Make a stiff dough 5 Sprinkle some water over 6 Set a side for 1 hour 7 8 Knead well 9 Divide it into small balls 10 Roll out using vegetable oil 11 Switch on deep fryer 12 Put puri in deep fryer 13 Fry well on both sides 14 Remove puri from deep fryer 15 Boil the potatoes 16 Mass potatoes 17 Put the pan into the stove 18 Heat the oil 19 Put cumin seeds and blended tomatoes 20 Add mass potatoes, salt, turmeric powder, chilly 21 Put into the plate 22 Serve hot bhaji puri with ginger, julian, silted chilly	<p><b><u>Condition (Given):-</u></b></p> Classrooms Kitchen	Puri bhaji recipe
	<p><b><u>Task (What):-</u></b></p> Prepare Puri bhaji	
	<p><b><u>Standard (How well):-</u></b></p> Prepared Puri bhaji golden brown color and tasty	

Require tools /Equipment:- Deep fryer, Roller pin, plate pan, stove, mixing bowl  
 Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Breakfast Items**

**Task** Prepare Toast

**Theory 0.25 hrs**

**Practical 0.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Take two slice of bread 3 Put into the toaster 4 Switch on 5 Keep it for 3 minutes 6 Put into the plate 7 Serve hot	<p><b><u>Condition (Given):-</u></b></p> Classrooms Kitchen	Verious kinds of Toast
	<p><b><u>Task (What):-</u></b></p> Prepare toast	
	<p><b><u>Standard (How well):-</u></b></p> Prepared brown color toast	

Require tools /Equipment:- Toaster, Plate

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Breakfast Items**

**Task** Prepare Sausage

**Theory 0.25 hrs**

**Practical 0.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Put sausage in hot water 3 Drain it 4 Light the stove/gas 5 Put pan into the stove 6 Heat the oil 7 Add sausage into the pan 8 Stir sometimes 9 Put into the plate 10 Serve hot	<p><b><u>Condition (Given):-</u></b></p> Classrooms Kitchen	Various kinds of Toast
	<p><b><u>Task (What):-</u></b></p> Prepare toast	
	<p><b><u>Standard (How well):-</u></b></p> Prepared brown color toast	

Require tools /Equipment:- Stove, pan, plate

Suggested Method: Demonstration and Individual Practice

Safety:- Light stove carefully

# Task Analysis

**Duty Prepare Breakfast Items**

**Task** Prepare Breakfast steak

**Theory 0.5 hrs**

**Practical 1 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Cut from the upper middle part of the prepared fillet with hammer 3 Give a shape and size according to the recipe 4 Marinate with salt pepper Worcester sauce 5 Put into the salamander for the grill 6 Make a brown sauce 7 Top with brown sauce 8 Put into the plate 9 Serve breakfast steak	<p><b><u>Condition (Given):-</u></b></p> Classrooms Kitchen	Recipe of various kinds of breakfast steak
	<p><b><u>Task (What):-</u></b></p> Prepare Breakfast steak	
	<p><b><u>Standard (How well):-</u></b></p> Prepare Breakfast steak according to order	

Require tools /Equipment:- Hammer, chopping board, knife, pans, stove, salamander

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Fish stoke

**Theory 0.5 hrs**

**Practical 3 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Collect the fish bones and head 3 Prepare mire pox vegetable 4 Clean the Herb 5 Clean the stock pot and add fish bones and head 6 Add cold water 7 Heat it 8 Add mire pox vegetable and herbs 9 Steam time to time 10 Cook until the bones are cooked 11 12 Keep on fridge 13 Put into the plate 14 Serve breakfast steak	<p><b><u>Condition (Given):-</u></b> Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare fish stoke</p> <p><b><u>Standard (How well):-</u></b> Prepare fish stoke</p>	The various types of fish Recipe of fish stock

Require tools /Equipment:- Stock pot, Chinese copper, strainer

Suggested Method: Demonstration and Group Practice



# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Brown stoke

**Theory 0.5 hrs**

**Practical 3 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Brown the bones 3 Brown the mire pox 4 Add to cold water and cook 5 Add herbs 6 Add seasoning 7 Cook until the bone are soften 8 Stir time to time 9 Strain 10 Keep on fridge	<p><b><u>Condition (Given):-</u></b> Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare Brown stoke</p> <p><b><u>Standard (How well):-</u></b> Prepare brown stoke</p> <ul style="list-style-type: none"> <li>• Full of flavor</li> <li>• Brown in color</li> </ul>	Knowledge of chicken and beef stock Recipe of various stock

Require tools /Equipment:- Stock, pot, strainer

Suggested Method: Demonstration and group practice

# Task Analysis

## Duty Prepare Soup sauces and Gravy

Task : Prepare White stoke

Theory 0.5 hrs

Practical 4 hrs

Task	Terminal Performance Objective	Related Technical Knowledge
1 Collect all required materials 2 Trim the bones 3 Dice carrot onion and other vegetables 4 Start to cook bone on cold water 5 Add vegetable celery and leeks 6 Cook until the bone are soften 7 Stir time to time 8 Strain 9 Keep on fridge	<p><b><u>Condition (Given):-</u></b> Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare brown stoke</p> <p><b><u>Standard (How well):-</u></b> Prepare brown stoke</p> <ul style="list-style-type: none"> <li>• Full of flavor</li> <li>• Brown in color</li> </ul>	Knowledge of chicken and beef stock Recipe of various stock

Require tools /Equipment:-

Suggested Method:

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare White, blond and brown Roux

**Theory 0.5 hrs**

**Practical 2 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Mix 1:1 ratio of flour and butter</li> <li>3. Cook well</li> <li>4. Fry until white color for white roux</li> <li>5. Fry until light brown color for blond roux</li> <li>6. Fry until brown color for brown roux</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare white, blond and brown Roux</p> <p><b><u>Standard (How well):-</u></b> Prepare white blond and brown Roux</p> <ul style="list-style-type: none"> <li>• Well cooked white color for white roux</li> <li>• Well cooked light brown color for blond roux</li> <li>• Well cooked brown color for brown roux</li> <li>• Full of flavor</li> </ul>	<p>Knowledge of preparing, white, blond and brown roux</p> <p>Recipe of various roux</p>

Require tools /Equipment:- Sauce pan, Spoon

Suggested Method: Demonstration and Individual Practice

Safety: - Take care of Stirring of roux, save hand through burns

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Cream of Tomato Soup

**Theory 0.5 hrs**

**Practical 1 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Conches the tomato</li> <li>3. Heat butter</li> <li>4. Fry onion and garlic</li> <li>5. Add chopped tomato</li> <li>6. Cook until peate</li> <li>7. Add tomato puree</li> <li>8. Add water if required</li> <li>9. Add cream, salt and pepper</li> <li>10. Serve hot with appropriate garnish and toast</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Cream of Tomato Soup</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepare Cream of Tomato Soup</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<p>Knowledge of preparing Cream of Tomato Soup</p> <p>Recipe of Cream of Tomato Soup</p>

Require tools /Equipment:- Sauce pan, ladle, Toaster, Chopping board

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Minestrone Soup

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Cut vegetable in require size</li> <li>3. Prepare required stock</li> <li>4. Heat butter</li> <li>5. Fry vegetable in hot fat</li> <li>6. Add stock and other ingredients</li> <li>7. Prepare noodles</li> <li>8. Add agents ingredients for proper thickness</li> <li>9. Cook until accurate consistency and soft</li> <li>10. Serve hot with appropriate garnish.</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Minestrone Soup</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepared Minestrone Soup</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<p>Knowledge of preparing Minestrone Soup</p> <p>Recipe of Minestrone Soup</p>

Require tools /Equipment:- Chopping board, Knife, greater, strainer

Suggested Method: Demonstration and Group Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Consommé Soup

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. prepare stock and strain</li> <li>3. Minced the meat and cook on slow heat</li> <li>4. Add parsley</li> <li>5. Add mire pox vegetable</li> <li>6. Scam time to time</li> <li>7. Add cold water if required</li> <li>8. Add the eggs</li> <li>9. Cook until all the ingredients are soften</li> <li>10. Add salt and pepper</li> <li>11. Add vinegar to separate the cooked ingredients and water</li> <li>12. Strain it</li> <li>13. Serve hot with appropriate garnish.</li> </ol>	<p><b><u>Condition (Given):-</u></b> Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare consommé soup</p> <p><b><u>Standard (How well):-</u></b> Prepared consommé soup</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<p>Knowledge of cutting The derivatives of consommé soup Preparing procedure of consommé soup Recipe of consommé soup</p>

Require tools /Equipment:- sauce pan,

Suggested Method: Demonstration and group practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepared cream of chicken soup

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Boneless and skinless chicken</li> <li>3. Chop it and keep a side</li> <li>4. Chop onion and garlic</li> <li>5. Heat the butter light</li> <li>6. Fry onion for a bit</li> <li>7. Add thickening agents</li> <li>8. Add chopped chicken</li> <li>9. Add salt and Pepper</li> <li>10. Serve hot with appropriate garnish.</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare cream of chicken soup</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepared cream of chicken soup</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<p>Knowledge of cutting</p> <p>The derivatives of cream of chicken soup</p> <p>Preparing procedure of cream of chicken soup</p> <p>Recipe of various types of soup</p> <p>Valuate</p> <p>Consommé</p>

Require tools /Equipment:- sauce pan, chopping board, knife etc.

Suggested Method: Demonstration and Individual Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Fresh Onion Soup

**Theory 0.5 hrs**

**Practical 2 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Prepare consommé soup</li> <li>3. Deep fry the julian onion until brown</li> <li>4. Bring to the boil the consommé</li> <li>5. Prepare croutons</li> <li>6. Add seasoning</li> <li>7. Garnish with cheese</li> <li>8. Serve hot with croutons</li> </ol>	<p><b><u>Condition (Given):-</u></b> Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare Fresh Onion Soup</p> <p><b><u>Standard (How well):-</u></b> Prepared Fresh Onion Soup</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<p>Knowledge of cutting The derivatives of Fresh Onion soup Preparing procedure of Fresh Onion soup Recipe of Fresh Onion soup Valuate Consommé</p>

Require tools /Equipment:- stock pot, deep fat fryer ladle, chopping board, knife, Greater

Suggested Method: Demonstration and Group Practice



# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Dal Sorb (Soup)

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Clean the dal</li> <li>3. Heat the water on pressure cooker &amp; add dal</li> <li>4. Add coloring agent turmeric</li> <li>5. Add oil and bring to the boil</li> <li>6. Lid the cooker cook until 5 whistle</li> <li>7. Add salt and cook</li> <li>8. Serve as soup with bread slice</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Dal Sorb (Soup)</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepare Dal Sorb (Soup)</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<p>The derivatives of dal sorb (Soup)</p> <p>Preparing procedure of dal sorb (Soup)</p> <p>Recipe of dal sorb (Soup)</p>

Require tools /Equipment:- Pressure cooker, bowlm etc.

Suggested Method: Demonstration and Group Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Pumpkin Soup

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Peel and Slice the pumpkin and onion</li> <li>3. Heat the oil in a pan</li> <li>4. Add pumpkin and onion</li> <li>5. Add chicken stock and bring the boil</li> <li>6. Cook pumpkin until tender</li> <li>7. Transfer to blender or food processor</li> <li>8. Blend until fairly smooth then filter</li> <li>9. Return to pan</li> <li>10. Add milk, salt pepper and whipped cream</li> <li>11. Spoon the soup into warm bowl and top with bread garnish</li> <li>12. Serve as soup with bread slice</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Pumpkin Soup</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepare Pumpkin Soup</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<ul style="list-style-type: none"> <li>• The derivatives of dal sorb (Soup)</li> <li>• Preparing procedure of Pumpkin Soup</li> <li>• Recipe of Pumpkin Soup</li> </ul>

Require tools /Equipment:- Blender, Chopping board, Bowl knife

Suggested Method: Demonstration and Group Practice

# Task Analysis

## Duty Prepare Soup sauces and Gravy

Task : Prepare Garlic Soup

Theory 0.5 hrs

Practical 1.5 hrs

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Peel and chop the garlic</li> <li>3. Measure the chicken stock and keep aside</li> <li>4.</li> <li>5. Fry the garlic pieces and keep aside</li> <li>6. Pour the stock and bring to the boil</li> <li>7. Deserve the corn flour on cold water and thicken</li> <li>8. Add salt and pepper and cook, till smooth</li> <li>9. Pour neatly, hot soup bowl with appropriate garnish</li> <li>10. Serve as soup with bread slice</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare garlic Soup</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepare garlic Soup</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> <li>• Consistency</li> </ul>	<ul style="list-style-type: none"> <li>• The derivatives of garlic soup</li> <li>• Preparing procedure of garlic soup</li> <li>• Recipe of garlic soup</li> </ul>

Require tools /Equipment:- Sauce pan, soup bowl, knife, ladle

Suggested Method: Demonstration and Group Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare wonton Soup

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Sift and mix flour</li> <li>3. Beat eggs slightly stir into flour</li> <li>4. Add water a little at a time mixing until the dough is smooth and right for rolling</li> <li>5. Cover and let stand for a few minutes</li> <li>6. Roll out thin and cut 7.5 cm square</li> <li>7. Roll meat and remaining ingredients together</li> <li>8. Place 1 tsp mixture in every center</li> <li>9. Place in balls in triangles</li> <li>10. Press eggs together</li> <li>11. Fry on oil or cook on water</li> <li>12. Cook the soup with stock</li> <li>13. Place soup</li> <li>14. Pour over wonton</li> <li>15. Serve with Soya sauce and garnish</li> </ol>	<p><b><u>Condition (Given):-</u></b> Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare wonton Soup</p> <p><b><u>Standard (How well):-</u></b> Prepare wonton Soup</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<ul style="list-style-type: none"> <li>• The derivatives of wonton soup</li> <li>• Preparing procedure of wonton soup</li> <li>• Recipe of wonton soup</li> </ul>

Require tools /Equipment:- Deep fry pan, roller, soup bowl, Drainer, knife

Suggested Method: Demonstration and Group Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Tomato Sauce

**Theory 0.5 hrs**

**Practical 1 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Confesses tomato</li> <li>3. Heat butter</li> <li>4. Fry onion, ginger &amp; garlic</li> <li>5. Add sugar &amp; vinegar</li> <li>6. Add salt and pepper</li> <li>7. Add oregano</li> <li>8. Add tomato Puree</li> <li>9. Serve on pizza, spaghetti</li> </ol>	<p><b><u>Condition (Given):-</u></b> Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare Tomato Sauce</p> <p><b><u>Standard (How well):-</u></b> Prepare Tomato Sauce</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<ul style="list-style-type: none"> <li>• The derivatives of Tomato Sauce</li> <li>• Preparing procedure of Tomato Sauce</li> <li>• Recipe of Tomato Sauce</li> </ul>

Require tools /Equipment:- Sauce pan, ladle, chopping board

Suggested Method: Demonstration and individual Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare White Sauce

**Theory 0.5 hrs**

**Practical 1 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Prepare white roux with butter and flour</li> <li>3. Prepare clout</li> <li>4. Add hot milk, a little at a time</li> <li>5. Add clout</li> <li>6. Add salt and paper</li> <li>7. Whisker and cook</li> <li>8. Stain and store on fridge</li> </ol>	<p><b><u>Condition (Given):-</u></b> Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare White Sauce</p> <p><b><u>Standard (How well):-</u></b> Prepare White Sauce</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<ul style="list-style-type: none"> <li>• The derivatives of White Sauce and other related sauce</li> <li>• Preparing procedure of White Sauce</li> <li>• Knowledge of different sauce and herbs</li> <li>• Recipe of White Sauce</li> </ul>

Require tools /Equipment:- Sauce pan, ladle, chopping board, whisker

Suggested Method: Demonstration and individual Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Brown Sauce

**Theory 0.5 hrs**

**Practical 4 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Brown the bones</li> <li>3. Brown mire pox vegetables</li> <li>4. Cook the bone with cold water</li> <li>5. Add brown mire pox</li> <li>6. Add celery and leeks</li> <li>7. Cook on slow fire about 4-5 hour</li> <li>8. Add color water if needed</li> <li>9. Prepare brown roux</li> <li>10. Add stock on roux and salt pepper</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare Brown Sauce</p> <p><b><u>Standard (How well):-</u></b> Prepare Brown Sauce</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<ul style="list-style-type: none"> <li>• The derivatives of Brown Sauce and other related sauce</li> <li>• Preparing procedure of Brown Sauce</li> <li>• Knowledge of different sauce and herbs</li> <li>• Recipe of Brown Sauce</li> </ul>

Require tools /Equipment:- Stockpot, Fry pan oven

Suggested Method: Demonstration and Group Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Sweet & sour Sauce

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Prepare white stock</li> <li>3. Fry the onion and bring to the boil</li> <li>4. Add stock and bring to the boil</li> <li>5. Add chopped gherkins</li> <li>6. Add sugar and vinegar</li> <li>7. Add rest of the ingredients</li> <li>8. Melt the corn flour with cold water and add</li> <li>9. Add testing power</li> <li>10. Cook it</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Sweet &amp; sour Sauce</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepare Sweet &amp; sour Sauce</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<ul style="list-style-type: none"> <li>• The derivatives of Sweet &amp; sour Sauce and other related sauce</li> <li>• Preparing procedure of Sweet &amp; sour Sauce</li> <li>• Knowledge of different sauce and herbs</li> <li>• Recipe of Sweet &amp; sour Sauce</li> </ul>

Require tools /Equipment:- Sauce pan, ladle, bowl

Suggested Method: Demonstration and Group Practice



# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Makhani Sauce

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Dieppe tomato</li> <li>3. Chop onion, paste garlic and ginger</li> <li>4. Heat the oil then</li> <li>5. Fry onion, garlic, and ginger</li> <li>6. Add all of the spices and</li> <li>7. Fry for a bit</li> <li>8. Add chilly power</li> <li>9. Add tomato Puree</li> <li>10. Add salt and pepper</li> <li>11. Cook until smooth consistency</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b></p> <p>Prepare Makhani Sauce</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepare Makhani Sauce</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<ul style="list-style-type: none"> <li>• The derivatives of Makhani Sauce and other related sauce</li> <li>• Preparing procedure of Makhani Sauce</li> <li>• Knowledge of different sauce and herbs</li> <li>• Recipe of Makhani Sauce</li> </ul>

Require tools /Equipment:- Sauce pan, ladle, bowl, blender

Suggested Method: Demonstration and Group Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task Prepare Korma Sauce**

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Paste the khaskhos</li> <li>3. Paste Kaju</li> <li>4. Paste onion</li> <li>5. Paste ginger</li> <li>6. Paste garlic</li> <li>7. Heat the oil</li> <li>8. Fry onion, garlic and ginger</li> <li>9. Add khaskhos and Kaju</li> <li>10. Add milk and curd</li> <li>11. Add rest of the spices</li> <li>12. Cook it until it becomes ready</li> <li>13. Serve with korma dish</li> </ol>	<p><b><u>Condition (Given):-</u></b> Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare Korma Sauce</p> <p><b><u>Standard (How well):-</u></b> Prepare Korma Sauce</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<ul style="list-style-type: none"> <li>• The derivatives of Korma Sauce and other related sauce</li> <li>• Preparing procedure of Korma Sauce</li> <li>• Knowledge of different sauce and herbs</li> <li>• Recipe of Korma Sauce</li> </ul>

Require tools /Equipment:- Sauce pan, ladle, bowl, blender, chopping board

Suggested Method: Demonstration and Group Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Curry Sauce

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Slice onion</li> <li>3. Boil milk</li> <li>4. Paste Kaju</li> <li>5. Heat the oil</li> <li>6. Fry onion, until brown</li> <li>7. Add all of the spices and turmeric</li> <li>8. Add salt and chilly power</li> <li>9. Add kaju paste</li> <li>10. Add milk</li> <li>11. Cook it until it becomes ready</li> <li>12. Serve it</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare Curry Sauce</p> <p><b><u>Standard (How well):-</u></b></p> <p>Prepare Curry Sauce</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<p>The derivatives of Curry Sauce and other related sauce</p> <p>Preparing procedure of Curry Sauce</p> <p>Knowledge of different sauce and herbs</p> <p>Recipe of Curry Sauce</p>

Require tools /Equipment:- Sauce pan, ladle, bowl, blender, chopping board, Knife

Suggested Method: Demonstration and Group Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Cocktail Sauce

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
1. Collect all required materials 13. Prepare double broiler 14. Separate egg yolk and white 15. Cook egg stir on double broiler 16. Add lemon juice 17. Add rest of the ingredients 18. Add ketchup 19. Add Brandy and 20. Mix it 21. Serve with fish dish	<p><b><u>Condition (Given):-</u></b></p> Classrooms Kitchen	The derivatives of Cocktail Sauce and other related sauce Preparing procedure of Cocktail Sauce Knowledge of different sauce and herbs Recipe of Cocktail Sauce
	<p><b><u>Task (What):-</u></b>            Prepare Cocktail Sauce</p> <p><b><u>Standard (How well):-</u></b>            Prepare Cocktail Sauce</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> <li>• Yellow color</li> </ul>	

Require tools /Equipment:- Double broiler, fork

Suggested Method: Demonstration and Group Practice

# Task Analysis

**Duty Prepare Soup sauces and Gravy**

**Task** Prepare Mayonnaise Sauce

**Theory 0.5 hrs**

**Practical 1.5 hrs**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials</li> <li>2. Beck the egg and keep yolk on mixing bowl</li> <li>3. Add salt mustard power, sugar, little vinegar and pepper</li> <li>4. Add other ingredients</li> <li>5. Stir gently</li> <li>6. Add vinegar</li> <li>7. Drop the oil continuously</li> <li>8. Add water for cooking</li> <li>9. Cook until it taste spicy as well as sour</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Classrooms Kitchen</p> <p><b><u>Task (What):-</u></b> Prepare Mayonnaise Sauce</p> <p><b><u>Standard (How well):-</u></b> Prepare Mayonnaise Sauce</p> <ul style="list-style-type: none"> <li>• Full of taste</li> <li>• Full of flavor</li> </ul>	<p>The derivatives of Mayonnaise Sauce and other related sauce</p> <p>Preparing procedure of Mayonnaise Sauce</p> <p>Knowledge of different sauce and herbs</p> <p>Recipe of Mayonnaise Sauce</p>

Require tools /Equipment:- Sauce pan, ladle, bowl, blender, chopping board

Suggested Method: Demonstration and Group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.1: Prepare Pulau

**Time: 2 ½ hrs.**

**Theory: ½ hrs**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials.</li> <li>2. Soaked the rice and keep aside</li> <li>3. Dice the meat</li> <li>4. Fry the meat and keep aside</li> <li>5. Prepare herbs bouquet garni</li> <li>6. Fry Onion, clove cardamom, cinnamon and bay leaf on ghee.</li> <li>7. Fry rice on ghee</li> <li>8. Add the meat in it</li> <li>9. Fry for few minutes</li> <li>10. Add fried cashew nuts and sultana</li> <li>11. Boil the herbal water</li> <li>12. Sprinkle the water pulau</li> <li>13. Sprinkle time to time the water and cover at cook</li> <li>14. Turn it and cover it</li> <li>15. When it is cooked serve as main course</li> </ol>	<p><b>Task (What):</b> Prepare pulau</p> <p><b>Condition (Given):</b> In the lab on given time.</p> <p><b>Standard (How well)</b> Well-cooked, full of flavor, not broken rice.</p>	<p>Recipe of different types of pulau.</p> <p>The Knowledge of various types of pulau of kasmiry pulau, chicken and mutton pulau etc.</p>

Required tools/equipment: Deckchai, Frypan, Knife, Flat types wooden spoon, Serving plate etc

Safety: Take care on turning due to hot spore handle

Suggested method:- Demonstration and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.2: Prepare Biryani

**Time: 2 ½ hrs.**

**Theory: ½ hrs**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Soaked the rice and keep 10 minutes 3. Dice the mutton on small pieces 4. Heat the ghee fry the onion, clove bay leaf, cinnamon and cardamom. 5. Add rice & fry till brown. 6. Prepare mutton gravy on the sauce pan 7. Add little hot water time to time until cooked. 8. Make bay at the middle of rice 9. Pour the gravy on middle 10. Cover with cooked rice 11. Cook on slow heat 12. When it is completely cook 13. Serve as a main course	<b>Task (What):</b> Prepare Biryani  <b>Condition (Given):</b> In the kitchen lab by using locally available rice.  <b>Standard (How well)</b> Dry texture not sticky rice and hot, serve with appropriate garnish	Recipe of preparing mutton biriyani, chicken biriyani, beef biriyani and vegetable biriyani.

Required tools/equipment: Wok, Sauce pan, Ladle, Flatten spoon, Chopping board etc.

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.3: Prepare Parotha

**Time: 2 ½ hrs.**

**Theory: ½ hrs**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Shive the flour 3. Add flour, little salt and butter 4. Make a smooth dough and keep 20 minutes 5. Make balls 6. Roll it and cook on grille 7. Add melted butter 8. Turn it and cook until brown. 9. Cut it in 4 pieces 10. Serve with dal curries etc.	<b>Condition (Given):</b> In the Iron pan as well as in grill  <b>Task (What):</b> Prepare parotha  <b>Standard (How well)</b> Well cook if it is stuffs parotha should not broken and Indigenous should not seen.	Recipe of lachha, stuffs, onion and potato parotha.

Required tools/equipment: Griller, Oven, Pan, Slicer etc.

Safety: Care should be taken on turning the parotha because of hot butter

Suggested method:- Demonstration, guided practice and Individual/group Practice



# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.4: Prepare Kulcha

**Time: 2 ½ hrs.**

**Theory: ½ hrs**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Mix all of the ingredients 3. Flatten with pulaw 4. Heat the tandory oven 5. Stick on oven wall and soak 6. Serve with curry and dal	<b>Task (What):</b> Prepare kulcha  <b>Condition (Given):</b> On gas tandoory and Cole tandoory  Standard (How well) Well cooked event thickness and soft.	Recipe of Kulcha.

Required tools/equipment: Tandoory oven. mixing bowl etc.

Safety: Handle Tandoory Oven carefully.

Suggested method:- Demonstration and Individually Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.5: Prepare Nan

**Time: 2 ½ hrs.**

**Theory: ½ hrs**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials.</li> <li>2. Keep the flour in a mixing bowl</li> <li>3. Drain the curd</li> <li>4. Mix the baking powder</li> <li>5. Add curd</li> <li>6. Add salt and butter</li> <li>7. Add egg and sugar</li> <li>8. Prepare smooth dough and prove</li> <li>9. Make a 80-gram balls and cover with damp cloth.</li> <li>10. Grease the hand with oil</li> <li>11. Flatten with palm spread season seeds on bread</li> <li>12. Bake on preheated tandory oven and serve.</li> </ol>	<p><b>Task (What):</b> Prepare Nan</p> <p><b>Condition (Given):</b> On the tandory oven</p> <p><b>Standard (How well)</b> Soft Nan, brown and both side smooth</p>	<p>Recipe of Nan. Knowledge of different Oven.</p>

Required tools/equipment: Tandoory oven, Mixing bowl, Damp cloth

Safety: Should carefully stick on oven wall, take care to burn hand .

Suggested method:- Demonstration, Group Practice and Individual Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.6: Prepare Lasagna

Time: 2 ½ hrs.

Theory: ½ hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials.</li> <li>2. Shift the flour</li> <li>3. Break the egg</li> <li>4. Prepare dough rest 20 minutes</li> <li>5. Pass through lasagna machine</li> <li>6. Cut it in to sheet</li> <li>7. Boil on water.</li> <li>8. Strain and wash</li> <li>9. Prepare white sauce</li> <li>10. Prepare tomato sauce</li> <li>11. Prepare lasagna sauce</li> <li>12. Cut the lasagna on serving dish size</li> <li>13. Grease it line on serving dish</li> <li>14. Spread the lasagna sauce on the lasagna</li> <li>15. Cover another lasagna and spread on it</li> <li>16. Repeat the process about 5-6 times</li> <li>17. Top with grated cheese</li> <li>18. Bake on oven</li> <li>19. Garnish and serve.</li> </ol>	<p><b>Task (What):</b></p> <p>Prepare lasagna</p> <p><b>Condition (Given):</b></p> <p>In the Lab using pasta machine in given time</p> <p><b>Standard (How well)</b></p> <p>Thin pastry, excellent texture.</p>	<p>The knowledge of Various types of lasagna. Recipe of Lasagna.</p>

Required tools/equipment: Pasta machine, Sauce pan, Lasagna pan etc.

Safety: Take care to take out from oven.

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

Task no 5.7: Nepli Thali (Serve Nepali Thali With Salad)

Time: 1 hrs 20'.

Theory: 20'

Practical: 1 hrs

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Wash the salad vegetable 3. Peel it 4. Slice attractively 5. Place the rice on the middle part of the plate 6. Place tomato chutney on the side 7. Place the Curry on another side 8. Pour dal soup on bowl and keep on plate 9. Decorate salad on the thali 10. Serve with chilly garnish	<b>Task (What):</b> Serve Nepali Thali With Salad  <b>Condition (Given):</b> In the lab  <b>Standard (How well)</b>  Fresh crèche well presented.	-The knowledge of steam rice, Ring rice, fry rice and various types of salad and vegetable.

Required tools/equipment: Nepali thali, Chopping board, Knife, sauce pan and fry pan.

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

Task no 5.7: Nepli Thali (Prepare mixed vegetable curry)

Time: 2 hrs.

Theory: ½ hrs

Practical: 1½ hrs

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Dice the mix vegetable Chop Onion, Garlic, Ginger 3. Heat the oil fry Onion, garlic and ginger 4. Add diced vegetable 5. Cook until soft 6. Add spices salt and chilies 7. Garnish with coriander and serve the curry with rice	<b>Task (What):</b> Prepare mix vegetable curry  <b>Condition (Given):</b> In the lab according to time given  <b>Standard (How well)</b> well gravy color full and well cooked.	Various types of curry and its serving method.

Required tools/equipment: Curry Pan, Knife, Chopping Board, Bowl etc.

Safety: Burn and Scald.

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.7: Nepli Thali (Prepare Chutney)

**Time: 50'**  
**Theory: 20'**  
**Practical: 30'**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Dice the tomato 3. Chop the chilly 4. Chop the onion and garlic 5. Crush the ginger 6. Heat the oil in the sauce pan 7. Add onion, garlic and ginger one after another. 8. Add turmeric , cumin powder, coriander powder 9. Add rest of the spice and cook 10. Cook gently until smooth 11. Add chilly & salt 12. Add chopped coriander 13. Serve the chutney with rice.	<b>Task (What):</b> Prepare chutney  <b>Condition (Given):</b> In the lab  <b>Standard (How well)</b> Well Flavored, good taste.	The Knowledge of home made chutney.

Required tools/equipment: Sauce pan, Spoon, Nepali Thal etc

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.7: Nepali Thali (Prepare Rice)

**Time: 1 ½ hrs.**

**Theory: ½ hrs**

**Practical: 1 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Rinse the rice with cold water 3. Place on save pan and add equal amount of rice and water. 4. Add little salt, butter and lemon juice or vinegar 5. Boil about 10 minutes 6. Turn with flatten spoon time to time 7. Head the steamer 8. Grease it with butter 9. Pour the rice on steamer, make bay on middle to pass steam 10. Cook about 25 minutes	<b>Condition (Given):</b> Rice prepare with using Bhagana  <b>Task (What):</b> Prepare rice  <b>Standard (How well)</b> Not sticking, Not over cooked.	The knowledge of preparing rice with rice cooker, Pressure cooker. The knowledge of various type of rice.

Required tools/equipment: Nepali Bhagana, Flatten spoon, Steamer etc.

Safety: Take care on pouring on steamer the hand can burn .

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

**Duty: 5: Prepare Main Course**  
**Task no 5.7: Nepali Thali (Prepare Dal)**

**Time: 2 hrs 20'**

**Theory: 20'**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Wash the dal properly 3. Heat double of the water 4. Add turmeric, Wash dal 5. Add salt and little oil 6. Bring to the boil 7. Lid the pressure cooker 8. Cook about 5 whistle 9. Take it out and cool on room temperature. 10. Open and add hot water if and keep aside . 11. Fry it and keep aside .	<b>Task (What):</b> Prepare dal  <b>Condition (Given):</b> On the pressure cooker  <b>Standard (How well)</b> Smooth consistency Nepalese taste	The knowledge of various kinds of dal.

Required tools/equipment: Pressure cooker ladle etc

Safety:

Suggested method:- Demonstration, Group Practice



# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.8: Prepare Chicken Curry with Ring Rice

Time: 2 ½ hrs.

Theory: ½ hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. <u>For Curry</u> 1 Dice the chicken boneless and skinless ) 2 Heat the oil ,add chicken piece 3 Add turmeric and salt pepper 4 Add curry sauce and cook gently <u>For Rice.</u> 1. Wash the rice with cold water 2. Add water 1:1 ½ and bring to the boil 3. Add little salt and butter 4. Boil about 5 minutes Drain well and change to cook on steamer 5. Make a bay on middle of steamer it pass the steam 6. Cook about 20 minutes on steam 7. Turn it if not completely cooked. 8. Grease the rice ring 9. Place the rice on and press little 10. Turn on the service plate 11. Poor the curry on the middle of the rice 12. Garnish and serve hot	<b>Task (What):</b> Prepare chicken curry ring rice  <b>Condition (Given):</b> In cooking lab on sauce pan and stammer  <b>Standard (How well)</b> Well cooked not sticky rice and gravy curry full of flavor .	-Knowledge of various kinds of heat -Different Indian sauce

Required tools/equipment: Cooker, Rice Cooker, Curry Pan, Bowl, Plate, Knife etc.

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.9: Prepare Mix chowmin

**Time: 2 ½ hrs.**

**Theory: ½ hrs**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Boil the chowmin 3. Julienne cut the vegetable egg and chicken 4. Chop the onion garlic 5. Heat the fry pan add oil 6. Fry Onion garlic 7. Add meat, Julienne cut of Omelet 8. Add vegetable chowmin and seasoning 9. Add testing powder & Soya sauce 10. Fry until well cook	<b>Task (What):</b> Prepare mix chowmin  <b>Condition (Given):</b> In the lab  <b>Standard (How well)</b>  Well cooked excellent combination of ingredients and not sticky chowmin	Recipe of mix chowmin, Vegetable chowmin, Chicken chowmin, Mutton chowmin, Egg chowmin, Beef chowmin, etc.

Required tools/equipment: Fry pan, Sauce pan, Fork etc

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.10: Prepare Pasta

**Time: 2 hrs.**

**Theory: ½ hrs**

**Practical: 1½ hrs**

Steps	Terminal Performance objectives	Related Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials.</li> <li>2. Boil the sufficient water</li> <li>3. Add vinegar salt and oil</li> <li>4. and boil the pasta for 5 minutes</li> <li>5. Prepare sauce</li> <li>6. Cooked the pasta on sauce</li> <li>7. Add seasoning</li> <li>8. Pour the mixture on servicing dish</li> <li>9. Top with cheese and bake on oven</li> <li>10. Garnish and serve hot.</li> </ol>	<p><b>Task (What):</b> Prepare pasta</p> <p><b>Condition (Given):</b> with home made pasta</p> <p><b>Standard (How well)</b> Well-cooked not melted pasta full of flower and traditional Italian shape and size.</p>	<p>Knowledge of preparing house made pasta.</p>

Required tools/equipment: Oven, sauce pan, fry pan etc.

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.11: Prepare Pizza

**Time: 3½ hrs.**  
**Theory: ½ hrs**  
**Practical: 3 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Melt the yeast on lukewarm water 3. Sieve the flour 4. Make smooth dough by using butter flour yeast , sugar, salt etc. 5. Prove it 6. Prepare sauce 7. Great the cheese 8. Cut the dough in balls 9. Grease the pizza tray 10. Flatten dough with palm 11. Add sauce and spread 12. Sprinkle fried vegetable 13. Sprinkle the cheese 14. Bake on preheated oven the temperature is 200 <sup>0</sup> C . 15. Serve with olive oil sprinkling and oregano.	<b>Task (What):</b> Prepare pizza  <b>Condition (Given):</b> In the Kitchen lab within the given time .  <b>Standard (How well)</b> Well cook, Crispy brown pizza  Real Italian test of sauce	The knowledge of various pizza. Recipe of different Pizza.

Required tools/equipment: Pizza pan, Mixing bowl, Fry pan, Oven, Greater, Sauce pan  
 Safety:

Suggested method: - Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.12: Prepare Spaghetti

**Time: 2 ½ hrs.**

**Theory: ½ hrs**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Boil the spaghetti with vinegar, salt and oil. 3. Wash with cold water and rinse 4. Add little butter and heat 5. Add other ingredients 6. Add spaghetti and sauce 7. Top with cheese 8. Bake on oven and serve hot	<b>Task (What):</b> Prepare Spaghetti  <b>Condition (Given):</b> Home made Spaghetti  <b>Standard (How well)</b> Excellent Italian taste and quality.	Recipe of Spaghetti.

Required tools/equipment: Salamander, Saucepan, Fry pan, Oven etc.

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.13: Prepare grilled fish

**Time: 2 hrs.**

**Theory: ½ hrs**

**Practical: 1½ hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Boneless and skin less the fish 3. Marinade on herbs, rosemary, celery, oil, mustard paste. 4. Grill it and turn gently Serve with fish sauce , chips and salad.	<b>Condition (Given):</b> Boneless by knife  <b>Task (What):</b> Prepare Grilled fish  <b>Standard (How well)</b> Completely boneless, well cooked *full of flavor	The knowledge of fish (Ragu, Grass Crab, German Crab, Tuna and other local small fish.)  The knowledge of fish sauce

Required tools/equipment: Filling knife Grille, Slicer etc .

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

Task no 5.14: Prepare Fried Chicken (Chinese style)

**Time: 2 ½ hrs.**

**Theory: ½ hrs**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Skinless and boneless the chicken 3. Add corn flour oil , salt, peppers, eggs, Soya Sauce 4. Marinade and keep a side 5. Heat the oil deep fry the Miranda chicken pieces 6. Cook until brown 7. Serve with vegetable chips and salad.	<b>Task (What):</b> Prepare fried chicken  <b>Condition (Given):</b> In the Kitchen Lab.  <b>Standard (How well)</b>  Evenly pieces well cooked and brown color.	The knowledge of different styles of chicken fry.

Required tools/equipment: Deep fat fryer, drained, chopping board, knife etc

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.15: Prepare steak

**Time: 2 ½ hrs.**

**Theory: ½ hrs**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Cut the steak (about 200g piece) 3. Open with hand 4. Place on chopping board 5. Hammer it and flatten 6. Mix all the spices herbs oil and mixed well. 7. Marinade whole night 8. Crease the grille 9. Cook gently turning time to time. 10. Serve with vegetable chips, salad and sauce.	<b>Task (What):</b>  Prepare steak  <b>condition (Given):</b> In the lab  <b>Standard (How well)</b> Well done cooked, good combination of side food and sauce.	Recipe of different types of steak.

Required tools/equipment: Grille , slicer, mixing bowl.

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice



# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.16: Prepare Tandoori Chicken

**Time: 4 hrs.**

**Theory: 1 hrs**

**Practical: 3 hrs**

Steps	Terminal Performance objectives	Related Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials.</li> <li>2. Put the curd into muslim cloth and hang it.</li> <li>3. Prepare garlic, ginger and chilly paste.</li> <li>4. Put the curd into the mixing bowl.</li> <li>5. Mix the paste, cardamom powder, dry ginger powder, white pepper salt and tandoori masala.</li> <li>6. Cut the chicken leg or brest according to recipe.</li> <li>7. Marinate into the garlic, ginger and green chilly paste.</li> <li>8. Add lemon juice, salt and red color.</li> <li>9. Mix the cicken into the tandoori masala.</li> <li>10. Put the chicken into the sheek.</li> <li>11. Put the sheek into the tandoori oven.</li> <li>12. Cook until brown or well cooked.</li> <li>13. Serve with appropriate garnish.</li> </ol>	<p><b>Task (What):</b></p> <p>Prepare Tandoori Chicken.</p> <p><b>Condition (Given):</b> In the lab</p> <p><b>Standard (How well)</b> Well cooked, good color.</p>	<p>Recipe of Tandoori Chicken.</p>

Required tools/equipment: Tandoori oven, knife, chopping board, mixing bowl etc.

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 5: Prepare Main Course

### Task no 5.17: Prepare Sizzler

**Time: 4 hrs.**  
**Theory: 1 hrs**  
**Practical: 3 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Skinless and boneless the meat and prepare sauce. 3. Cut into horizontal and marinate. 4. Fry the meat on butter or oil. 5. Heat sizzler pan, add oil or butter, put the fried chicken on sizzler pan and add sauce. 6. Add chopped coriander. 7. Serve hot.	<b>Task (What):</b> Prepare Chicken Sizzler.  <b>condition (Given):</b> In the Kitchen lab  <b>Standard (How well)</b> Well done cooked, Good flavour, Attractive Presentation.	Recipe of Sizzler.

Required tools/equipment: sizzler pan, chopping board, knife, sauce pan, mixing bowl etc.

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

## Duty: 6: Prepare Dessert

### Task no 6.1: Prepare Gulab Jamon

**Time: 1½ hrs.**

**Theory: ½ hrs**

**Practical: 1 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Prepare dough with gulab jamon flour 3. Rest about 20 minutes 4. Grease the hand 5. Make small ball 6. Deep fry until dark brown 7. Put on sugar syrup 8. Serve as cold dessert.	<b>Task (What):</b> Prepare Gulab Jamon  <b>Condition (Given):</b> By the ready made flour  <b>Standard (How well)</b>  Golden brown, juicy and even size.	# Identify different types of flour  Recipe of Gulab Jamon.

Required tools/equipment: wok or deep fryer .

Safety: drains.

Suggested method:- Demonstration and Individual Practice.

# Task Analysis

## Duty: 6: Prepare Dessert

### Task no 6.2: Prepare Fruit salad

**Time: 1 hrs 20'**

**Theory: 20'**

**Practical: 1 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Peel core and dice the various fruits 3. Heat the water on sauce pan 4. Add sugar and prepare syrup 5. Place fruit on serving plate 6. Pour the syrup on it 7. Garnish and serve	<b>Task (What):</b> Prepare fruit salad  <b>Condition (Given):</b> By using local fruits  <b>Standard (How well)</b> # Excellent Combination of various fruits # Well glazed # Well presentation	# Identify the fruits # Crude the fruit # Identify different kinds of sugar

Required tools/equipment: Chopping board, knife, sauce pan etc.

Safety:

Suggested method:- Demonstration and group Practice

# Task Analysis

## Duty: 6: Prepare Dessert

### Task no 6.3: Prepare Fitters

**Time: 1 hrs 20'**

**Theory: 20'**

**Practical: 1 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Peel and core the apple 3. Slice on ring and season with lemon Juice, cinnamon and sugar 4. Prepare batter with flour baking powder sugar egg and water. 5. Heat the oil 6. Dip on the batter and fry until brown 7. Serve a dessert	<b>Task (What):</b> Prepare Apple fitters  <b>Condition (Given):</b> In the lab with in the provide time  <b>Standard (How well)</b> Crispy fitters well covered with butter.	Recipe of various types of fritters eg apple Fitters, Banana Fitters etc.

Required tools/equipment: Wok, Peeler, knife, Mixing Bowl

Safety:

Suggested method:- Demonstration and Individual/group Practice

# Task Analysis

## Duty: Produce Short and Puff Pastry

### Task no 6.4: Prepare an Apple Pie

Time: 2½ hrs

Theory: ½ hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
<ol style="list-style-type: none"> <li>1. Collect required supplies utensil and equipment</li> <li>2. Measure and weigh to ingredients from standard recipes</li> <li>3. Set baking temperature as indicated in standard recipes</li> <li>4. Prepare sweet short pastry dough</li> <li>5. Take some of the short pastry and roll out to 4mm thickness</li> <li>6. Cut out and line into foil or in the pie tin taking care that no air is trapped between the foil and the pastry</li> <li>7. Fill pie with apple filling topped with the remaining pastry, egg wash sprinkle with sugar</li> <li>8. Bake at 200<sup>o</sup> c for help an hour then remove from the oven and let it cool</li> </ol>	<p><b>Task (What):</b></p> <p>Bake an Apple Pie</p> <p><b>Condition (Given):</b></p> <p>In the bakery lab</p> <p><b>Standard (How well)</b></p> <ul style="list-style-type: none"> <li>- Golden brown</li> <li>- colour shape</li> <li>- sweet taste</li> </ul>	<ul style="list-style-type: none"> <li>- Recipe of Apple Pie.</li> <li>- Preparing short pastry</li> <li>- Rolling the pastry</li> <li>- Post baking handling</li> </ul>

Required tools/equipment: Electrical Oven, working table, weighing scale, knife, pastry wheel, scrapper, Mixer, Pie tray.

Safety: use Oven gloves and operate carefully the electric mechanism.

Suggested method: Demonstration, Guided practice and group Practice.

# Task Analysis

## Duty: 6: Prepare Dessert

### Task no 6.5: Prepare Crepes

Time: 1 hrs 20'

Theory: 20'

Practical: 1 hrs

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Shift the flour and keep on mixing bowl 3. Add egg, milk, water and flour then prepare smooth dough 4. Rest about 20 minutes 5. Heat the pan grease it with piece of cloth 6. Spread the butter on pan . 7. Cook both side until light brown and serve with jam, honey, marmalade etc.	<b>Task (What):</b> Prepare crepes  <b>Condition (Given):</b> In the normal pan  <b>Standard (How well)</b> transparence thin layer	Recipe of Crepes.

Required tools/equipment: Pan, mixing bowl, muslin, cloth etc.

Safety: Burn & Scald

Suggested method:- Demonstration and Individual Practice.

# Task Analysis

## Duty: 6: Prepare Dessert

### Task no 6.6: Prepare cream Caramel

Time: 3 hrs  
Theory: 1 hrs  
Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
<ol style="list-style-type: none"> <li>1. Collect all required materials.</li> <li>2. Break the eggs</li> <li>3. Boil the milk</li> <li>4. Add vanilla and sugar</li> <li>5. Caramelize the sugar</li> <li>6. Add gelatin on milk mixture and stir</li> <li>7. Grease the moulds</li> <li>8. Pour a little caramelized sugar on mould and fill with egg mixture</li> <li>9. Cook on preheated oven to set it</li> <li>10. Cool it and fridge</li> <li>11. Take out from the fridge</li> <li>12. Turn on serving plate</li> <li>13. Garnish with cherry and serve</li> </ol>	<p><b>Task (What):</b> Prepare Cream Caramel</p> <p><b>Condition (Given):</b> In the required time</p> <p><b>Standard (How well)</b> Well set full of vanilla flavor and soft</p>	<p>Recipe of Cream Caramel.</p>

Required tools/equipment: Fridge moulds, Sauce pan, Ladle Oven etc.

Safety:

Suggested method:- Demonstration and Individual/group Practice



# Task Analysis

**Duty: 7: Prepare Garnishes.**

**Task no 7.1: Prepare Olive for Garnish.**

**Time: 1 hrs**  
**Theory: 30'**  
**Practical: 30'**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Select the event size of olive 3. Stone less it 4. Place according to combination of dish 5. Garnish according to color of the dishes eg. black olive for white salad dish	<b>Task (What):</b> Prepare olive for garnish  <b>Condition (Given):</b> In the Lab  <b>Standard (How well)</b> Color combination on food	Importance of garnish. Use of Olive. Color of Olive.

Required tools/equipment: Knife, bowl, chopping board

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

**Duty: 7: Prepare Garnishes.**

**Task no 7.2: Prepare Whipped Cream**

**Time: 45'**  
**Theory: 15'**  
**Practical: 30'**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Pour the cream on mixing bowl 3. Wipe with whisker 4. Continuously wipe until stiff peak 5. Serve as garnish on main course and deserts starter.	<b>Task (What):</b> Prepare whipped cream  <b>Condition (Given):</b> In cooking lab  <b>Standard (How well)</b> Stiff Peak.	Quantities of cream used as a garnish.

Required tools/equipment: Mixing bowl, whisker, scraper etc.

Safety:

Suggested method: - Demonstration and group Practice

# Task Analysis

**Duty: 7: Prepare Garnishes.**

**Task no 7.3: Prepare cheese toast**

**Time: 1 hrs.**

**Theory: 15'**

**Practical: 45'**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Slice the cheese 3. Heat the salamander or toaster 4. Toast until melted 5. Serve hot	<b>Task (What):</b> Prepare cheese toast  <b>Condition (Given):</b> In the cooking lab  <b>Standard (How well)</b> Well brown crispy and good taste.	Methods of handling toaster.

Required tools/equipment: Salamander, toaster, knife etc.

Safety:

Suggested method:- Demonstration, guided practice and Individual/group Practice

# Task Analysis

**Duty: 7: Prepare Garnishes.**

**Task no 7.4: Prepare croutons**

**Time: 2 hrs**  
**Theory: ½ hrs**  
**Practical: 1½hrs**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Dice the whole wheat bread 3. Heat the oil on fry pan 4. Fry bread until brown . 5. Serve with soup and other food.	<b>Task (What):</b> Prepare croutons  <b>Condition (Given):</b> in the kitchen lab  <b>Standard (How well)</b> Event piece well brown color and crispy	Knowledge of various bread and its use

Required tools/equipment: Knife, Bowl, Flat fryer.

Safety:

Suggested method:- Demonstration and Individually Practice

# Task Analysis

## Duty: 7: Prepare Garnishes.

Task no 7.5: Prepare spring onion for garnish

Time: 1 hrs 45'

Theory: 15'

Practical: 1 ½ hrs

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Wash the spring onion 3. Cut the bulb side 4. Chop it for simple garnish Dice about the inch the washed spring onion 5. Julienne on only half side and cool on water when it is open then garnish	<b>Task (What):</b> Preparing spring onion for garnish  <b>Condition (Given):</b> In the lab  <b>Standard (How well)</b> Similar size on chopping and equal julienne.	Method of preparing Spring Onion for Garnish.

Required tools/equipment: Knife, bowl, chopping board etc.

Safety:

Suggested method:- Demonstration and Individual Practice

# Task Analysis

## Duty: 7: Prepare Garnishes.

Task no 7.6: Prepare Chopped Coriander

**Time: 1 hrs.**

**Theory: 30'**

**Practical: 30'**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Wash the fresh and green coriander 3. Finely chop it or select fresh leaf 4. Sprinkle on ready food on garnish with fresh leaf and serve .	<b>Task (What):</b> Prepare Chopped coriander  <b>Condition (Given):</b> in the lab  <b>Standard (How well)</b> finely chop, should be fresh and full of flavor.	Knowledge of other garnished . Explain about different types of herbs used in cooking.

Required tools/equipment: Chopping board, knife etc

Safety:

Suggested method:- Demonstration and Individual Practice

# Task Analysis

**Duty: 7: Prepare Garnishes.**

**Task no 7.7: Prepare Brown Onion**

**Time: 1 hrs**  
**Theory: 15'**  
**Practical: 45'**

Steps	Terminal Performance objectives	Related Knowledge
1. Collect all required materials. 2. Julienne the onion 3. Heat the oil 4. Fry until well brown 5. Sprinkle on the dish and serve.	<b>Task (What):</b> Prepare brown onion  <b>Condition (Given):</b> In the lab  <b>Standard (How well)</b> Golden brown in color, similar size of julienne .	Temperature of frying pan

Required tools/equipment: Chopping board, wok, drained, spider, knife etc

Safety: Take on frying in the beginning the oil can boil

Suggested method:- Demonstration and Individual Practice

# Task Analysis

**Duty: 7: Prepare Garnishes.**

**Task no 7.8: Prepare Chopped Parsley**

**Time: 1 hrs.**

**Theory: 30'**

**Practical: 30'**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Wash the parsley properly 3 Chop with Chinese chopper 4 Rinse well 5 Squeeze by muslin cloth 6 Sprinkle on the dishes and serve.	<b>Task (What):</b> Prepare Chopped parsley  <b>Condition (Given):</b> In the cooking lab  <b>Standard (How well)</b> Finally chopped well dry and color full.	Other ingredients of garnishes.  Importance of garnish.

Required tools/equipment: Chinese Chopper, Chopping board, Muslin cloth etc.

Safety:

Suggested method:- Demonstration and Individual Practice



## Task Analysis

### Duty: 8: Prepare Snacks.

#### Task no 8.1: Prepare Alu Tika

**Time: 2 hrs.**

**Theory: ½ hrs**

**Practical: 1½ hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials.	<b>Task (What):</b> Prepare Alu tika  <b>Condition (Given):</b> In the kitchen  <b>Standard (How well)</b> Tangy taste and full with flavor	The knowledge of various snacks and Tika.  Recipe of Alu Tika.
2 Boil and Peel the potato then dice.		
3 Heat the oil, fry onion, garlic, ginger turmeric and other spices one after another		
4 Lastly add chat masala and salt		
5 Serve by squeezing lemon juice		

Required tools/equipment: Sauce pan, fry pan, ladle, etc

Safety:

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 8: Prepare Snacks.

### Task no 8.2: Prepare Fish balls

**Time: 2 hrs**

**Theory: ½ hrs**

**Practical: 1½ hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Boneless and skinless the fish 3 Fine chop the fish 4 Add egg and grounded ingredients. 5 Add chopped ingredients 6 Make a balls 7 Roll on bread crumb 8 Fry until golden brown and serve hot.	<b>Condition (Given):</b> In the lab  <b>Task (What):</b> Prepare fish balls  <b>Standard (How well)</b> Crispy well brown and completely boneless.	The knowledge of various types of balls and snacks

Required tools/equipment: Fryer, chopping board, mixing bowl, drained etc

Safety: well care on boneless

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 8: Prepare Snacks.

### Task no 8.3: Prepare cheese ball

**Time:**  
**Theory: ½ hrs**  
**Practical: 1hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Boil the potato peel and great 3 Great the hard cheese. 4 Mix together cheese and potato. 5 Add nut meg salt and pepper, add littler butter if required 6 Prepare equal balls with palm, roll on bread crumb, fry until golden brown color. 7 Serve hot	<b>Task (What):</b> Prepare cheese balls.  <b>Condition (Given):</b> In cooking lab  <b>Standard (How well)</b>  Crispy, brown color and equal size. Duty: 8: Prepare Snacks.	Recipe of Cheese Ball

Required tools/equipment: Fryer, greater, mixing bowl etc.

Safety:

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 8: Prepare Snacks.

### Task no 8.4: Prepare Meatballs

**Time: 2 hrs**  
**Theory: ½ hrs**  
**Practical: 1½ hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Mince the meat 3 Add chopped ingredients 4 add spices and herbs 5 Marinade and keep aside 6 Prepare equal size. 7 Roll on bread crumb 8 Deep-fry until golden brown color and serve hot as snacks.	<b>Task (What):</b> Prepare meatballs.  <b>Condition (Given):</b> In cooking lab  <b>Standard (How well)</b> Well cooked golden brown color and equal size.	Recipe of Meatball.  The knowledge of different ingredients, meat and snacks

Required tools/equipment: Chopping board, knife, fat fryer etc.

Safety:

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 8: Prepare Snacks.

### Task no 8.5: Prepare Vegetable pakora

**Time: 1 ½ hrs**

**Theory: ½ hrs**

**Practical: 1 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Chop the vegetable 3 Chop the green chilly 4 Add basan flour 5 Add chopped onion garlic, ginger 6 Mix well all the ingredients 7 Make a balls and half fry again 8 Press it flatten, fry again and serve hot.	<p><b>Task (What):</b> Prepare vegetable pakora</p> <p><b>Condition (Given):</b> In the lab</p> <p><b>Standard (How well)</b>  Well care on pressing hot pakora</p>	<ul style="list-style-type: none"> <li>- Recipe of pakora.</li> <li>- The knowledge of various kinds of pakora</li> <li>- Indian spices</li> </ul>

Required tools/equipment: Chopping board, Knife, mixing bowl fryer

Safety: Take well care on freezing hot pakora

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 8: Prepare Snacks.

### Task no 8.6: Prepare Chicken Chilly

Time: 2½ hrs.

Theory: 1 hrs

Practical: 1½ hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Dice the chicken 3 Big dice the onion capsicum, tomato 4 Marinated the chicken with spices, sauce & egg. 5 Add plain flour and corn flour 6 Deep fry the marinade chicken until brown 7 Heat the fry pan add little oil 8 Add chicken pieces and onion, capsicum ,tomato & fry. 9 Add tomato ketchup and serve with salad.	<b>Task (What):</b> Prepare Chicken chilly  <b>Condition (Given):</b> In the lab  <b>Standard (How well)</b>  Well moisture and gravy	Recipe of different meat chilly.

Required tools/equipment: Deep fat fry pan, chopping board etc

Safety: take care in fry

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 8: Prepare Snacks.

Task no 8.7: Preparing wings on fire

Time: 2 hrs

Theory ½ hrs

Practical: 1½ hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Open the wings 3 Grind the spices 4 Chop the onion, garlic and mix all spices, oil, onion, garlic etc. 5 Marinade wings and keep aside 6 Heat the oil 7 Deep on flour or bread crumb 8 Fry until golden brown 9 Serve as snack with salad and chips.	<b>Task (What):</b> Prepare wings on fire  <b>Condition (Given):</b> On cooking lab  <b>Standard (How well)</b> Creaspy and golden brown	Preparation methods of wings.

Required tools/equipment: Deep fat fryer, mixing bowl, Grinder

Safety: Take care when penning wings through sharp bone.

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 8: Prepare Snacks.

Task no 8.8: Prepare Sandwiches.

**Time: 3 hrs**  
**Theory: 1 hrs**  
**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials.	<b>Task (What):</b> Prepare sandwiches  <b>Condition (Given):</b> On cooking lab  <b>Standard (How well)</b>  Uniform size of bread pieces.  Attractive presentation.	Varieties of sandwiches and selection of ingredients.
2 Take 2 slice of bread and toast it.		
3 Spread butter with knives on one side of both bread.		
4 Filling with washed lettuce, Juliana chopped carrots, cabbage etc.		
5 Put cooked boneless, skinless meat over the vegetables and cover with another slice of bread.		
6 Cut attractively in equal piece.		
7 Serve with appropriate garnish in dry plate.		

Required tools/equipment: Chopping board, Knife, Toaster etc.

Safety: Use knife and toaster carefully.

Suggested method: - Demonstration and Individual/group Practice



# Task Analysis

## Duty: 9: Prepare Salad

### Task no 9.1: Prepare Side Salad

**Time: 2 hrs**  
**Theory: 1 hrs**

Practical: 1 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Wash any five types vegetable 3 Peel and slice the vegetable attractively. 4 Lay the lettuce leaf on plate 5 Place the slices attractively on plate and serve..	<b>Task (What):</b> Prepare side salad  <b>Condition (Given):</b> In the lab  <b>Standard (How well)</b> Thin and equal slice, well presented.	The knowledge of various types of salad.  Importance of salad. Service quantities of salad.

Required tools/equipment: Chopping board, Knife.

Safety:

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 9: Prepare Salad

### Task no 9.2: Prepare Fruit Salad

Time: 1 hrs

Theory: 20'

Practical: 40'

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Peel core and dice the various fruits 3 Prepare syrup 4 Place the diced fruits on plate 5 Pour the syrup on fruits 6 Garnish and serve	<b>Condition (Given):</b> In the lab  <b>Task (What):</b> Prepare fruit salad  <b>Standard (How well)</b> Excellent combination of fruit thick syrup and sweet taste .	The knowledge of various fruit and its taste, garnishing technique

Required tools/equipment: Chopping board, knife, Pickle plate, fry pan mixing bowl.

Safety:

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 9: Prepare Salad

### Task no 9.3: Prepare Wall Drop salad

**Time: 1 hrs**

**Theory: 20'**

**Practical: 40'**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials.	<b>Task (What):</b> Prepare wall drop salad  <b>Condition (Given):</b> In the cooking lab  <b>Standard (How well)</b> Equal piece, quality mayonnaise and well presented	Knowledge of mayonnaise sauce and it's derivatives.
2 Peel core and dice the apple		
3 Add mayonnaise sauce and mix		
4 Add cream		
5 Drop the shelled chopped walnut		
6 Serve with black olive garnish		

Required tools/equipment: Peeler, sharp knife, bowl, fork chopping board etc .

Safety:

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 9: Prepare Salad

Task no 9.4: Prepare Nicosia salad

Time: 1 hrs  
Theory: 20'  
Practical: 40'

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials.	<b>Task (What):</b> Prepare Nicosia Salad  <b>Condition (Given):</b> In the lab  <b>Standard (How well)</b> Good taste well presented	Various types of salad
2 Chop the tuna chuan		
3 Cube the tomato , anchovy fillet		
4 Chop the chervil and chives		
5 Prepare vinegarated dressing		
6 Mix all the ingredients		
7 Dress the dressing		
8 Serve with appropriate garnish		

Required tools/equipment: Mixing bowl, chopping board, knife etc.

Safety:

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 9: Prepare Salad

Task no 9.5: Prepare Russian salad

**Time: 2 hrs**

**Theory: ½ hrs**

**Practical: 1½ hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Boil the potato and dice 3 Dice the vegetable and cheese 4 Blanch the bears and peas 5 Mix all the ingredients together 6 Add mayonnaise salt pepper and little lemon juice as required 7 Lay the lettuce leaf on bowl or well presented plate 8 Pour the salad on bowl/plate 9 Serve with appropriate garnish	<p><b>Task (What):</b> Prepare Russian Salad</p> <p><b>Condition (Given):</b> In the lab on restaurant</p> <p><b>Standard (How well)</b> Well presented ,quality mayonnaise and goodcombination</p>	<p>Knowledge of mayonnaise and it's derivative. Recipe of Russian Salad.</p>

Required tools/equipment: Chopping board knife, mixing bowl knife etc.

Should not melt the mayonnaise in preparing

Safety:

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: 9: Prepare Salad

### Task no 9.6: Prepare house salad

**Time: 2 hrs**  
**Theory: ½ hrs**  
**Practical: 1½hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect all required materials. 2 Wash all the fruits properly 3 Peel and dice 4 Prepare French dressing mix the diced fruits on dressing 5 Lay the lettuce leaf on plate/bowl. 6 Pour salad in to plate/bowl. 7 Garnish and serve	<b>Task (What):</b> Prepare house salad  <b>Condition (Given):</b> In the lab  <b>Standard (How well)</b>  Equal size and good color combination	The knowledge of various fruits cleaning methods.

Required tools/equipment: Chopping board, fork, mixing bowl etc

Safety:

Suggested method: - Demonstration and Individual/group Practice

# Task Analysis

## Duty: Prepare Bakery

Task no 1: Introduction of Baking

Time: 4 hrs  
Theory: 2 hrs  
Practical: 2 hrs

<u>Steps</u>	Terminal Performance objectives	Related Knowledge
1 Module introduction	<b>Task (What):</b>	
2 Introduction of baking	Introduction	
3 Duties and Qualities of a baker.	<b>Condition (Given):</b>	
4 Identification of tools and equipment.	In the class room and lab.	
5 Conduct Inventory.		
6 Safety measures.	<b>Standard (How well)</b>	
	Able to identify tools and equipment.	

Required tools/equipment:

Suggested Method: - Lecture and group work

# Task Analysis

## Duty: Make Breads

### Task no 2: Bake Plain scones

**Time: 2½ hrs**

**Theory: ½ hrs**

**Practical: 2 hrs**

<u>Steps</u>	<b>Terminal Performance objectives</b>	<b>Related Knowledge</b>
1 Collect required supplies utensils and equipment 2 Pre heat the oven to 220 <sup>0</sup> c 3 Prepare required amount of the ingredients 4 Sift the flour and baking powder together, then runs in the butter 5 Make a well in the center & pour the egg and milk and mix to make a soft dough 6 Turn out the scone dough on to a floured surface knead very lightly until smooth 7 Roll out the dough to about 2 cm in thickness and cut in to different shapes by plain and fluted cutter 8 Place in the greased tray, brush with egg then bake for about 20 minutes, until golden brown in color 9 Cool slightly on a wire rack before serving.	<b>Task (What):</b>  Bake Plain Scones  <b>Condition (Given):</b>  In the Baking Lab  <b>Standard (How well)</b>  # Golden Brown Color # Baked properly	- Ingredient - Rolling the dough - Cutting

Required tools/equipment: Electric Oven, working table, baking trays, oven gloves, weighing machine, scraper, rolling pin, scone cutter

Safety: Electric hazardous

Suggested Method: - Demonstration guided practice and group Practice



# Task Analysis

## Duty: Make Breads

Task no 3: Bake Cheese scones

**Time: 2½ hrs**  
**Theory: ½ hrs**

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensils and equipment 2 Prepare required amount of the ingredients according to standard recipe. 3 Sieve flour and salt on to the bench 4 Add the cake margarine, grated cheese and rub to a fine crumb 5 Add fresh milk and mix to a smooth clear dough 6 Roll the dough and cut in to 5 cm round pieces 7 Grease baking trays and place scones on it 8 Bake in a preheated oven at 210 <sup>0</sup> c for 15 -20 minutes 9 Remove from the oven and let it cool.	<b>Task (What):</b> Bake cheese scones  <b>Condition (Given):</b> In the bakery lab  <b>Standard (How well)</b> - Shiny surface - baked properly - uniform size	- Rolling dough - Baking procedure - Chemical aeration - Recipe of cheese scones.

Required tools/equipment: - Electric oven, working table, baking trays oven gloves, weighing machine, scraper rolling pin, scone cutter etc.

Safety: Electric hazardous

Suggested Method: - Demonstration guided practice and group Practice

# Task Analysis

## Duty: Make Breads

### Task no 4: Bake crusty rolls

Time: 2½ hrs

Theory: ½ hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensil and equipment 2 Measure and weigh to ingredients from standard recipe. 3 Set baking temperature as indicated in standard recipes 4 Sieve dry ingredients into working table and make a "bay" 5 Crumble yeast into the center of the bay and mix with fat and water 6 knead the dough till gluten is fully developed 7 Allow the dough to recover for 15 minutes 8 Weigh the dough into 80g pieces, round mould 9 Prepare Varieties of fancy rolls and place in the prover 10 Bake at 210 <sup>0</sup> for 15 -20 minutes.	<b>Task (What):</b> Bake crusty rolls  <b>Condition (Given):</b> In the bakery lab  <b>Standard (How well)</b> - Uniform shaped and size - proved - Baked - Shiny surface	- ingredients - proofing and baking conditions - aeration process - finishing of the product

Required tools/equipment: Electric Oven, Weighing machine dough mixer, electric prover working table, cutting knife, Tea towels Oven gloves etc.

Safety:

Suggested method: Demonstration, guided practice and group Practice

# Task Analysis

## Duty: Make Breads

### Task no 5: Bake soft rolls

**Time: 2½ hrs**  
**Theory: ½ hrs**

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensil and equipment 2 Measure and weigh to ingredients as per standard recipe 3 Set baking temperature as indicated in standard recipes 4 Sieve dry ingredients into working table and make a "bay" 5 Crumble yeast into the center of the bay and mix with fat and water knead the dough till glutted fully developed 6 Allow the dough recover for 15 minutes 7 Weigh the dough into 80g pieces, round mould 8 Prepare dough pieces for hamburger rolls. 9 Prove for 20-30 minutes 10 Bake at 210 <sup>0</sup> for 15 -20 minutes	<b>Task (What):</b> Bake soft rolls  <b>Condition (Given):</b> In the bakery lab  <b>Standard (How well)</b> Proved on uniform shaped and size Bake Shiny surface	- Recipe of soft rolls.

Required tools/equipment: Electric Oven, Weighing machine dough mixer, electric prover working table, cutting knife, Tea towels Oven gloves etc.

Safety: Burn, scaled and electric shock.

Suggested method: Demonstration, guided practice and group Practice

# Task Analysis

## Duty: Make Breads

Task no 6: Bake white Bread

**Time: 2½ hrs**

**Theory: ½ hrs**

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required ingredient utensil and equipment 2 Measure and weigh to ingredients from standard recipes 3 Set baking temperature as indicated in standard recipes 4 Mix a white dough to it's optimum point of development 5 Rest dough to achieve intermediate proof for 10 minutes 6 Prepare bread tins using lubricants so as eliminate sticking of bread 7 Place the mould dough in to bread tins to achieve desired shape of finished product 8 Place dough in prover to allow even flow of heat and moisture, around tin \dough to ensure uniform proving of product. 9 Determine visual when dough has reached ¾ proof based on volume increase 10 Transfer dough from prover to oven in a manner which will not have any determinate effect on final product 11 Bake bread at the temperature of 220 <sup>0</sup> C for 30 -35 minutes 12 Remove from the oven and let it cool into the cooling rack.	<b>Task (What):</b> Bake White Bread  <b>Condition (Given):</b> In the Baking lab  <b>Standard (How well)</b> - Consistent shape and crust color - NO evidence under of over proof - Good Volume - Good aroma and flavor	-ingredients -temperature control -proving -Baking procedures -storage

Required tools/equipment: Electric oven, Working table, Electric prover, tea towels, bread tins, bread knife, scraper, mixing bowl, weighing machine, cooling rock.

Safety:

Suggested Method:- Demonstration, guided practice and group Practice

# Task Analysis

## Duty: Make Breads

### Task no 6: Bake Savory Ring Loaf

Time: 2½ hrs

Theory ½ hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required ingredient utensils and equipment 2 Measure and weigh to ingredients from standard recipe 3 Set baking temperatures as indicated in standard recipe 4 Mix a white dough to its optimum pint of development 5 Rest dough to achieve intermediate proof for 10 minutes 6 Prepare savory filling to recipe directories and scale dough to 3x560 grams pieces - round and recover 7 Roll each dough piece into a rectangle shape approximately 1 cm thick 8 Spread with savory filling and roll into a firm roll 9 Cut through length wise along the roll with a sharp knife 10 Open out and cut through length wise along the roll 11 Place into a 22 cm ring, which has been greased properly and placed on a prepared baking tray. 12 Sprinkle top with savory filling mixture 13 Prove at 30-35 <sup>0</sup> C R/H 80% , to ¾ proof, bake at 190-200 <sup>0</sup> C .	<b>Task (What):</b> Bake savory Ring loaf  <b>Condition (Given):</b> In the bakery lab  <b>Standard (How well)</b> - Ring shaped - Golden brown color - Garnished with cheese and ham	- Recipe - Dough preparation - Savory filling - Cutting

Required tools/equipment: Electric oven, mixing bowl, stainless steel cake hoop (22 cm round) , Knives , baking tray, weighing machine etc .

Safety:

Suggested Method:- Demonstration, guided practice and group Practice

# Task Analysis

**Duty: Produce Sweet Yeast**  
**Task no 8: Prepare Fried donuts**

**Time: 2½ hrs**  
**Theory ½ hrs**

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Make sure the lab is neat and tidy 2 Collect required ingredients utensil and equipment 3 Measure and weigh ingredients from standard recipes within 11% 4 Mix all the dry ingredients together and water a well in the center 5 Crumble in the yeast and add water, shortening 6 Mix into a well developed smooth dough for 15 minutes before use 7 Cover and leave for 15 minutes before use 8 Roll dough to 1.5 cm thickness and cut into 6 cm round pieces and cut holes from center 9 Place in prover for 20 minutes 10 Fry in frying oil heat to 185 <sup>0</sup> c for 3-4 minutes in each side .	<b>Task (What):</b>  Prepare fried donuts  <b>Condition (Given):</b> In the baking lab  <b>Standard (How well)</b>  Brown in color and round in shapes.	Recipe of fried donuts.

Required tools/equipment: Electric deep fryer, baking trays, Weighing machine, Donut cutter, Rolling pins, scraper, working table, mixer (dough)

Safety: Use safety precaution from hot oil

Suggested Method:- Demonstration, guided practice and group Practice

# Task Analysis

**Duty: Produce Sweet Yeast**  
**Task no 9: Prepare Honey sticks**

**Time: 2½ hrs**  
**Theory: ½ hrs**

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Make sure the lab is neat and tidy 2 Collect required utensils equipment and ingredients 3 Prepare required amount of the ingredients according to standard recipe 4 Mix all the dry ingredients together 5 Crumble in the yeast. 6 Add the water, shorting and mix into a well developed clear smooth dough 7 Cover and Leave 15' before use 8 Prepare small round pieces and roll in to 12 batons 3 cm wide 9 Place on well oiled tray and place in prove for 20 minutes 10 Fry in frying oil heat to 180 for 3-4 minutes either side 11 Cut through the equator of the fried batons 12 Fold back the top of the baton and pipe a thin line of honey along the length of the baton 13 Pipe honey flavored creams and folds the lid back gently.	<b>Task (What):</b> Prepare honey sticks  <b>Condition (Given):</b> In baking lab  <u><b>Standard (How well)</b></u> Fried well Decorated by cream size	<ul style="list-style-type: none"> <li>➤ Ingredients.</li> <li>➤ Dough mixing</li> <li>➤ Molding</li> <li>➤ Final proof</li> <li>➤ Baking procedure</li> <li>➤ Finishing and decorating</li> </ul>

Required tools/equipment: Electric deep frying weighing scale, working table, knife, dough mixer, rolling pins scraper, Butter papers

Safety: Use safety precaution from hot oil

Suggested Method:- Demonstration, guided practice and group Practice

# Task Analysis

**Duty: Produce Sweet Yeast**  
**Task no 10: Prepare Kitchener bun**

**Time: 3 hrs**  
**Theory: 1 hrs**

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required ingredient utensils and equipment. 2 Measure and weigh ingredients from standard recipe 3 Mix all the dry ingredients and make a well in the center 4 Crumble in the yeast and add water and shortening 5 Mix into a well developed smooth dough for 15-20 minutes 6 Cover and leave for 15' before use 7 Weigh the dough into 70 grams. piece and round mould well 8 Place on oiled trays 9 Place into the prover for proving 10 Fry in frying oil heat to 185 <sup>0</sup> for 3 to 4 minutes either side . 11 Roll in cinnamon sugar and cut through the equipment of the ball, leaving a high on one side 12 Fold back the top and pipe a circle of jam on the base of the bun. 13 Pipe some butter cream over the jam and fold the lid over the cream. 14 Pipe one small dot of Jam on cream as garnish.	<b>Task (What):</b> Prepare Kitchener bun  <b>Condition (Given):</b> In the bakery lab  <b>Standard (How well)</b> - Using form size - Fried - Decorate well	- ingredients - production technical - Finishing and decorating - False and remedies

Required tools/equipment: Electric deep fryer, baking trays, electric dough mixer, weighing machine-working table.

Safety: Electrical hazards



Suggested Method:- Demonstration, guided practice and group Practice

## Task Analysis

**Duty: Produce Sweet Yeast**

**Task no 11: Prepare Berliner**

**Time: 3 hrs**

Theory: 1 hrs

**Practical: 2 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required ingredient utensils and equipment. 2 Measure and weigh ingredients from standard recipe 3 Mix all the dry ingredients and make well in the center 4 Crumble in the yeast and add water and shortening 5 Mix into a well developed smooth dough for 15--20 minutes 6 Cover and leave for 15 minutes before use 7 Weigh the dough into 70 gram piece and round mould 8 Place on well oiled trays 9 Place into prover for proving 10 Fry in oil heat to 183 <sup>0</sup> c for 3 to 4 minutes either side 11 Push the point of a sharp paring knife from the equator into the center of the Berliner 12 Make a large cut with a small opening and insert a small nozzle bag of jam into the opening and squeeze in burn 13 Coat the top of the berliner with fondant	<b>Task (What):</b>  Prepare Berliner.  <b>Condition (Given):</b>  In the bakery lab  <b>Standard (How well)</b>  Well proved, fried and decorate.	<ul style="list-style-type: none"> <li>- Ingredients</li> <li>- Production techniques</li> <li>- Finishing and decorate</li> <li>- Faults and remedies</li> </ul>

Required tools/equipment: Electric deep fryer, baking trays, weigh machine, working table, dough mixer.

Safety: Electric hazards

Suggested Method:- Demonstration, guided practice and group Practice

# Task Analysis

**Duty: Produce Sweet Yeast**

**Task no 12: Bake London Buns**

**Time: 3 hrs**

Theory: 1 hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Make sure the lab is neat & tidy 2 Collect required utensils equipment and ingredients 3 Mix all the dry ingredients together according to recipe 4 Add water and mix into a clear dough 5 Add the shortening and developed dough 6 Cover with a cloth and let recover for 15-20 minutes before use 7 Roll dough piece to a width of approximately 20cm x 5mm thickness 8 Brush with melted butter and sprinkle dry fruits 9 Dust lightly with cinnamon sugar 10 Roll into a firm roll and shape to about 5cm in dough 11 Allow a short recovery period, then cut into pieces 3 cm wide 12 Lay flat on prepared tray 13 Prove slightly & bake at 200 <sup>0</sup> c 14 Glaze with bun wash	<b>Task (What):</b> Bake London buns  <b>Condition (Given):</b> In the baking lab  <b>Standard (How well)</b> The shiny surface with uniform size	# Ingredients # Dough mixing # Molding # Baking pans and trays # final proof # final proof # Baking procedures # Bun wash or gaze

Required tools/equipment: electrical Oven with baking trays, working tables, Rolling pin, Knife, scraper, measuring scale, dough mixer.

Safety: Use Oven Gloves.

Suggested Method:- Demonstration, guided practice and group Practice

# Task Analysis

**Duty: Produce Sweet Yeast**  
**Task no 13: Prepare Poppy Seed Stollen**

**Time: 4 hrs**

Theory: 1 hrs  
 Practical: 3 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensil and equipment	<b>Task (What):</b>	- Recipe of Poppy Seed Stollen
2 Mix to a smooth warm dough and rest for 25 minutes keeping warm and covered	Prepare Poppy Seed Stollen	- Continental sweet yeast product
3 Prepare poppy seed stollen filling	<b>Condition (Given):</b>	- Finishing and decorating
4 Scale dough into 3 equal pieces (approximately 375g)	In the bakery lab	
5 Cover and rest for 10 minutes	<b>Standard (How well)</b>	
6 Take each dough piece and roll into rectangle	Well proved, baked & well decorated.	
7 Spread the dough with the poppy mixture and roll both of the long sides towards the center		
8 Place the loaf on greased baking tray and prove at 30-35 <sup>0</sup> c humidity 80% to ¾ proof		
9 Bake in a moderately hot oven 190 <sup>0</sup> c for 30-40 minutes		

Required tools/equipment: Electrical Oven, working table, Dough mixer, weighing machine, Baking tray scraper etc.

Safety: Electrical Hazards

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Produce Sweet Yeast

### Task no 14: Bake croissant

Time: 4 hrs

Theory: 1 hrs

Practical: 3 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Make sure the lab is neat & tidy	<b>Task (What):</b> Prepare croissant  <b>Condition (Given):</b> In the bakery lab  <b>Standard (How well)</b> - uniform shape and size - golden brown color - Sweet and savory taste - Flaky characteristics	- Recipe of
2 Collect required supplies utensil and equipment		- Croissant.
3 Mix the flour, salt, butter together then add eggs and milk		- Selection of
4 Knead the dough with Yeast, when mixed mould shape and cover with clean damp cloth		- processing of
5 Refrigerate the dough over night		- laminated dough
6 Remove prepared dough from overnight refrigeration		- Rolling and
7 Measure the dough and roll in fat to be calculate based on 20% of dough weigh		- shaping
8 Give 3x3 fold turns to the dough		- Proving and
9 Cut the croissant pastry into triangles and roll up egg wash and place into the prepare baking tray		- backing condition
10 Prove approximately 30 minutes and bake at 200 <sup>0</sup> c for 20 minutes.		- finishing and presentation

Required tools/equipment: Electrical Oven, working table, weighing scale, knife, pastry wheel, scraper, Mixer, baking tray.

Safety: use Oven gloves and operate carefully the electric mechanism.

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Produce Short and Puff Pastry

### Task no 15: Bake an Apple Pie

Time: 4 hrs

Theory: 1 hrs

Practical: 3 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensil and equipment	<b>Task (What):</b>  Bake an Apple Pie  <b>Condition (Given):</b>  In the bakery lab  <b>Standard (How well)</b> - Golden brown - colour shape - sweet taste	- Recipe of Apple Pie.
2 Measure and weigh to ingredients from standard recipes		- Preparing short pastry
3 Set baking temperature as indicated in standard recipes		- Rolling the pastry
4 Prepare sweet short pastry dough		- Post baking handling
5 Take some of the short pastry and roll out to 4mm thickness		
6 Cut out and line into foil or in the pie tin taking care that no air is trapped between the foil and the pastry		
7 Fill pie with apple filling topped with the remaining pastry, egg wash sprinkle with sugar		
8 Bake at 200 <sup>0</sup> c for help an hour then remove from the oven and let it cool		

Required tools/equipment: Electrical Oven, working table, weighing scale, knife, pastry wheel, scrapper, Mixer, Pie tray.

Safety: use Oven gloves and operate carefully the electric mechanism.

Suggested method: Demonstration, Guided practice and group Practice.

# Task Analysis

## Duty: Produce Short and Puff Pastry

### Task no 16: Prepare Quiche Lorraine

**Time: 4 hrs**

Theory: 1 hrs

Practical: 3 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensil and equipment	<b>Task (What):</b> Prepare vegetable pastries  <b>Condition (Given):</b> In the baking lab  <b>Standard (How well)</b> 13 Uniform shape and size 14 Flaky texture 15 Savory taste 16 Golden brown color	17 Selecting ingredients
2 Make sure the lab is neat & tidy		18 Preparation methods.
3 Measure and weigh to ingredients from standard recipe		19 Shorting pastry
4 Prepare the savory short paste dough		20 Rolling the short paste dough
5 Line a 24 cm diameter fluted with 3-5 mm thick short paste.		21 Blind baking
6 Dock gently without making holes and allow to rest for 30 minutes in the fridge		
7 Blind bake in an oven at 190 <sup>0</sup> c till dry		
8 Cut the bacon into small pieces fry and drain		
9 Garnish the bottom of the blind crust with the bacon and cheese		
10 Whisk the eggs well, add the milk and cream season with salt and a little cayenne and mix well together		
11 Pour into the dish within ½ cm from the rim		
12 Bake at 175 <sup>0</sup> c for 20 minutes		

Required tools/equipment: Mixing bowl, Electric, Oven, working table, weighing scale, ruler

Safety: Electric hazards

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Produce Short and Puff Pastry

### Task no 17: Bake Butter Cookies

Time: 3 hrs

Theory: 1 hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensil and equipment	<b>Task (What):</b> Bake butter cookies  <b>Condition (Given):</b> In the Baking lab  <b>Standard (How well)</b> - Good shape - Golden brown color - Uniform sized	- Recipes of Butter Cookies. - Short pastry - Selection of ingredients - Rolling and molding
2 Prepare required amount of the ingredients according to recipes.		
3 Cream butter and add sugar while creaming until light and fluffy.		
4 Add eggs, water and vanilla essence and beat until the sugar is dissolved		
5 Fold in the dry ingredient mixture by a wooden spoon.		
6 Make small round pieces from the prepared soft dough		
7 Make flat the round pieces by a fork and given deep mark on it		
8 Place The prepared piece on to a greased tray and egg wash		
9 Bake at 200 <sup>0</sup> c for 10 minutes.		

**Required tools/equipment:** Mixing bowl, weighing machine-piping bag, baking tray, scraper etc

**Safety:** Electric hazardous

**Suggested method:** Demonstration, Guided practice and group Practice.

# Task Analysis

## Duty: Produce Short and Puff Pastry

### Task no 18: Prepare Viennese Biscuits

**Time: 3 hrs**

Theory: 1 hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensil and equipment	<p><b>Task (What):</b></p> <p>Prepare Viennese Biscuits</p> <p><b>Condition (Given):</b></p> <p>In the baking lab</p> <p><b>Standard (How well)</b></p> <ul style="list-style-type: none"> <li>- Good shape</li> <li>- Golden brown color</li> <li>- Garnished by glaze cherry</li> </ul>	<ul style="list-style-type: none"> <li>- Ingredients.</li> <li>- Methods.</li> <li>- Handling piping bag in the skilled manner .</li> <li>- Decoration.</li> </ul>
2 Prepare required amount of the ingredients according to recipes		
3 Cream butter and add sugar while creaming until light and fluffy		
4 Beat in the eggs and cream add flavorings.		
5 Fold in the shifted flour with a wooden spoon		
6 Pipe small shapes onto grease tray, using a star nozzle.		
7 Bake at 200 <sup>0</sup> c for 10 minutes.		

Required tools/equipment: Mixing bowl, weighing machine-piping bag, baking tray  
Scraper etc

Safety: Use piping bag hygienically, operate electric oven safely

Suggested method: Demonstration, Guided practice and group Practice



# Task Analysis

## Duty: Produce Short and Puff Pastry

### Task no 19: Prepare Vegetable Pastries

Time: 3 hrs

Theory: 1 hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensil and equipment 2 Make sure the working lab is neat and tidy 3 Measure and weigh to ingredients from standard recipes 4 Prepare dough and rest for 15 minutes before use 5 Block up the dough roll out approximately 1 cm thick 6 Prepare vegetable filling 7 Roll out the pastry giving 3x3 folds 8 Roll pastry to a thickness of 4mm and cut from this 10cm round pieces. 9 Layout pieces on lightly floured table 10 Wet leading edge of each piece with water 11 Check that there has been no seepage of water from vegetable 12 Compress the filling into a ball shape and the center of the pastry piece 13 Fold and join the pastry edges 14 Brush with egg wash , taking care that all the top surface is evenly covered 15 Bake at 210 <sup>0</sup> c for 15-20 minutes	<b>Task (What):</b> Prepare vegetable pastries.  <b>Condition (Given):</b> In the Baking Lab  <b>Standard (How well)</b> - Uniform shape and size - Flaky texture - Savory taste - Golden brown color	-Ingredients -Methods -Rolling and cutting of pastry

Required tools/equipment: Oven, Knives etc.

Safety: Electrical Hazardous, Use the knife safely

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Produce Short and Puff Pastry

### Task no 20: Bake Palmiers

Time: 3 hrs

Theory: 1 hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensil and equipment	<b>Task (What):</b> Bake Palmiers  <b>Condition (Given):</b> In the Baking lab  <b>Standard (How well)</b> Crispy and flaky golden brown colour, uniform shape and size .	- Ingredients. - Methods. - Decoration.
2 Prepare required amount of the ingredients according to recipe		
3 Prepare puff pastry dough.		
4 Roll out pastry 3mm in thickness and 40cm in length , 20 mm wide with the caster sugar		
5 Mark the middle of the pastry, and fold each half twice, resulting strip with four layers		
6 Cut this strips into 1 cm slices and lay them on a greased tray		
7 Allow to rest for ½ hour		
8 Bake at 200 <sup>0</sup> c until just tinged with color		
9 Turnover with a palette knife and finish off by baking to a golden brown color		
10 Decorate as required		

Required tools/equipment: Oven, Knives etc.

Safety: Electrical Hazardous, Use the knife safely

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Make Cakes

### Task no 21: Bake Pound cake

**Time: 3 hrs**  
Theory: 1 hrs  
Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Select appropriate ingredients 2 Prepare baking tins before starting to mix 3 Weigh ingredients accurately 4 Fry cream sugar and margarine until light 5 Add eggs in several lots ensuring that each addition is completely incorporated 6 Fold in flour carefully without over mixing 7 Spread butter out evenly in tins, ensuring that corners are filled and smooth off carefully 8 Place tins on a baking tray which has been lined with paper 9 Bake at 170 <sup>0</sup> c testing for baked state	<b>Task (What):</b>  Bake Pound cake  <b>Condition (Given):</b>  In the baking lab.  <b>Standard (How well)</b>  - Nice even shape - Color should be even not darker - Slightly moist - Moderately brown color	- Cake ingredients - Aeration - Balance of ingredients - Cake making process

Required tools/equipment: Electric Oven, Weighing scale, Working table, Mixing bowl, Scraper, Baking thins, Oven gloves.

Safety: Electric Hazardous

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Make Cakes

### Task no 22: Bake Milk Cake

Time: 3 hrs

Theory: 1 hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Select appropriate ingredients	<b>Task (What):</b> Bake milk cake  <b>Condition (Given):</b> In the Bakery lab  <b>Standard (How well)</b>  - Visual appeal of icing and decoration - Uniform crumb color - Rich sweet flavor	- Ingredients. - Methods. - Icing decoration - Storage of product
2 Prepare required amounts of the ingredients according to standard recipe		
3 Prepare baking tins before starting to mix		
4 Set baking temperature as indicate in the recipe direction		
5 Cream sugar and margarine together until clear		
6 Add liquids slowly to the creamed fat and sugar		
7 Add dry ingredients and fold in until clear		
8 Deposit cake butter into prepared cake tins		
9 Place into preheated Oven at 180 <sup>0</sup> c for 30 minutes		
10 Test with fingers for spring back or insert skew to test cake for baked condition		
11 Remove from the oven and let it cool		
12 Decorate with Fudge icing according to recipe direction		
13 Cut the cake into uniform shape and size.		

Required tools/equipment: Electric Oven, Mixing bowl, butter paper, Knives (Palette) Cake tins, Scraper etc.

Safety: Be careful while operating oven, Use knives safety, Donut attempt to remove caked from tins while still hot.

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Make Cakes

### Task no 23: Bake English fruit Cake

Time: 4 hrs

Theory: 1 hrs

Practical: 3 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensils and equipment	<b>Task (What):</b>	-Quality ingredients
2 Prepare required amount of ingredients according to standard recipe	Bake English fruit cake	-Aeration
3 Cream the butter and sugar, separate the eggs and add the yolks	<b>Condition (Given):</b>	-Baking Procedures
4 Whisk the egg whites until they form stiff peaks	In the baking lab	-Storage
5 Add the vanilla essence rum, lemon and juice, candied peels and salt to the butter mixture	<b>Standard (How well)</b>	
6 Rinse and drain the raisins and dip in flour.	- Golden brown color	
7 Combine the flour baking powder and corn flour	- Baked properly	
8 Add the whisked egg whites and flavor a little at a time to the butter mixture	- Even distribution of fruits	
9 Add the chopped almond		
10 Heat the oven to 180 <sup>0</sup> c		
11 Prepare the cake tin and pour the mixture into the tin and bake for 60-75 minutes		
12 Mix the icing sugar and lemon juice and brush over the surface.		

Required tools/equipment: Electric Oven, Mixing bowl, weighing machine, Whisker, Chopping board, Pastry brush, living paper, knives, cake tins, scraper etc.

Safety: Electric hazardous

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Make Cakes

Task no 24: Chocolate Madeira cake

Time: 3 hrs

Theory: 1 hrs

Practical: 2 hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required equipment utensils and ingredients 2 Heat the Oven to 180 <sup>0</sup> c Prepare cake tins 3 Cream butter and sugar and the eggs (one at a time ) 4 Mix the flour, Corn flour, Baking powder and add to the mixture a spoonful at a time. 5 Pour the mixture into the mould and bake for 45 minutes 6 Remove the cake from mould and leave to cool on a wire rack. 7 Melt the chocolate icing and pour it over cake.	<b>Task (What):</b> Bake Chocolate Madeira cake  <b>Condition (Given):</b> In the Baking Lab  <b>Standard (How well)</b> - Chocolate coloured - Decorated - Ring Shaped	- Ingredients - Physical aeration - Baking process - Decoration

Required tools/equipment: Mixing Bowl, Weighing scale, Electric Oven Cake moulds, Piping bag, scraper etc

Safety: Electric Hazardous

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Make Cakes

Task no 25: Bake Light Fruit cake

**Time: 4 hrs**

Theory: 1 hrs

**Practical: 3 hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensils and equipment 2 Make sure the lab is neat and tidy 3 Prepare required amount of ingredients according to the recipe 4 Wash and drain the dry fruits (Cherry, walnut, almond, dates, Satan etc) 5 Mix the dry ingredients together (Except dry fruits) 6 Mix butter and sugar, add eggs gradually until sugar is dissolved 7 Prepare cake butter mixing dry and liquid ingredients together 8 Chop dry fruits and fold through butter carefully 9 Pour the butter into paper lined cake tin carefully 10 Bake in the preheated oven at 170 <sup>0</sup> c-180 <sup>0</sup> c for 30-45 minutes 11 Reduce bottom heat and apply medium top heat. 12 Test the cake with finger for spring back of insert skewer on it 13 Remove from the Oven and let it cool	<b>Task (What):</b>  Bake light fruit cake  <b>Condition (Given):</b>  In the baking lab  <b>Standard (How well)</b>  - Baked properly - Brown color - Even distribution of the fruits - No discoloration of the fruits.	- Ingredients - Methods - Fruit filling - Baking conditions - Finishing

Required tools/equipment:

Safety: Electrical Hazardous, Don't attempt remove, Cakes from tins while still hot as breaker may occur

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

**Duty: Make Cakes**

**Task no 26: Prepare Plain Muffin**

Time: 3 hrs

**Theory: 1hrs**

**Practical: 2hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Select appropriate ingredients 2 Prepare muffin pans before starting to mix 3 Weigh ingredients accurately 4 Blend dry ingredients add the liquids and mix until clear 5 Mix to a smooth batter only 6 Line muffin pans with mixture 7 Apply appropriate toppings 8 Bake at 210-215 <sup>0</sup> c for approximately 15-20 minutes 9 Remove from the oven .	<b>Task (What):</b> Prepare plain muffin  <b>Condition (Given):</b> In the baking lab  <b>Standard (How well)</b> - Nice even shape - soft and moist internal crumb - -Uniform shape and size	- Recipes - Chemical aeration - Muffins butter - Addition of fruits and nuts - Baking

Required tools/equipment: Electric Oven, Weighing scale, Working table, Mixing bowl, scraper, Muffin pans, Oven gloves etc.

Safety: Electric hazardous

Suggested method: Demonstration, Guided practice and group Practice



# Task Analysis

## Duty: Make Cakes

### Task no 27: Bake Crunchy Muesli muffin

Time: 3 hrs

Theory: 1hrs

Practical: 2hrs

Steps	Terminal Performance objectives	Related Knowledge
1 Select appropriate ingredients	<b>Task (What):</b>  Bake Crunchy muesli muffins  <b>Condition (Given):</b> In the Bakery Lab  <b>Standard (How well)</b>  Uniform size  Spongy inside brown color	- Differences between cake and muffins - Types of muffins - Ingredients - Methods.
2 Prepare required amounts of the ingredients according to standard recipe		
3 Prepare baking tins before starting it mix		
4 Set baking temperature as indicated in the recipe direction		
5 Shift the flour, baking powder and sugar together into a large bowl		
6 Add the out cereal and stir to blend		
7 Combine the milk, melted butter, vegetable oil and beaten egg in separate bowl .		
8 Add the dry ingredients and stir until clear but don't over mix		
9 Spoon the mixture into the cups, leaving room for muffins to rise		
10 Bake in the oven for 20 minutes or until golden brown color.		

Required tools/equipment: Electric Oven, Working table, mixing bowl, Lining paper , Muffin pan scraper, Piping bag etc .

Safety: Electric Hazardous, Deposit batter into trays in a efficient and hygienic manner

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Make Cakes

### Task no 28: Bake Rock buns

Time: 3 hrs

Theory: 1hrs

**Practical: 2hrs**

Steps	Terminal Performance objectives	<u>Related Knowledge</u>
1 Select appropriate ingredients 2 Prepare baking tins before starting to mix 3 Sieve flour and baking powder 4 Rub margarine with flour mixture 5 Combine sugar, fresh milk, egg and above mention ingredients 6 Sprinkle fruit over dough then mix lightly until dough holds together 7 Line a tray with silicone paper and drop 55 g dough pieces on the tray 8 Egg wash each bun and sprinkle sugar onto top 9 Bake at 210-215 <sup>0</sup> c for approximately 15-20 minutes.	<b>Task (What):</b>  Bake rock buns  <b>Condition (Given):</b> In the Bakery lab  <b>Standard (How well)</b> - Consistency in size , shape and crust color - Soft and moist crumb - No burnt fruit pieces on crust	- Ingredients - Methods. - Chemical aeration

Required tools/equipment: Electric Oven, Mixing bowl, Working table

Weighing scale, Scraper, Brush, silicon paper etc.

Safety: Electric Hazards

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Make Cakes

Task no 29: Bake Raisin Brownies

Time: 3 hrs

**Theory: 1hrs**

**Practical: 2hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensils and equipment 2 Preheat the oven to 180 <sup>0</sup> c 3 Line the base and sides of 20 cm square baking tin with grease proof paper and grease the paper 4 Melt the butter or margarine in a small sauce pan 5 Remove from the heat and stir in cocoa powder 6 Beat the egg , sugar 7 and vanilla together until light 8 Add the cocoa mixture and stir to blend 9 Sift the flour over the cocoa mixture and fold in 10 Add the walnut and raisins 11 Deposit the batter into prepare baking tin 12 Bake in the center of the oven for 30 minutes 13 Leave in the tin to cool before cutting in 5 cm squares and removing	<b>Task (What):</b>  Bake raisin Brownies  <b>Condition (Given):</b>  In the Baking Lab  <b><u>Standard (How well)</u></b> - Chocolate colored - Decorated - Uniform sized	- Ingredients - Decoration - Baking Procedures

Required tools/equipment: Electric Oven, Mixing bowl, Weighing Machine, Cake mixer, Scraper greaseproof paper, cake tins saucepan, oven gloves etc.

Safety: Electric hazardous

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

## Duty: Make Cakes

Task no 30: Prepare Birthday Cake

Time: 3 hrs

**Theory: 1hrs**

**Practical: 2hrs**

Steps	Terminal Performance objectives	Related Knowledge
1 Collect required supplies utensils and equipment 2 Prepare required amount of the ingredients according to standard recipe. 3 Separate the eggs and whisk yolk and white part with the sugar until the mixture became thick 4 Combine the both mixtures together and add flour, don't over mix. 5 Prepare cake tins with greased proof paper and pour the mixture on it. 6 Bake the cake in a preheated oven for 25-30 minutes 7 Leave to rest for 2 hours until the cake is cold 8 Prepare appropriate cream, food colors paper nozzles 9 Slice the cake into three layers and cover the lower two layers with cream. 10 Add the final layer and spread with the remain cream. 11 Refrigerate the cake for cream setting. 12 Decorate the cake with cream.	<b>Task (What):</b> Prepare Birthday cake  <b>Condition (Given):</b> In the Bakery lab  <b>Standard (How well)</b> Decorate skillfully	- Recipes - Sponge making - Batter preparation - Decoration technicians

Required tools/equipment: Electric Oven, Batter mixer, Cake tins, Greaseproof paper, whisker Paulette, knife, working table, Cake stand etc.

Safety: electric hazards

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

**Duty: Make Cakes**

**Task no 31: Prepare Black Forest Gateaux**

Time: 3 hrs

**Theory: 1hrs**

**Practical: 2hrs**

Steps	Terminal Performance objectives	Related Knowledge
<ol style="list-style-type: none"> <li>1 Collect required supplies utensils and equipment</li> <li>2 Prepare required amount of the ingredients according to recipe</li> <li>3 Grate some of the chocolate and melt the rest.</li> <li>4 Cream the butter with the sugar.</li> <li>5 Combine all the dry ingredients together</li> <li>6 Stir the egg yolks and melted, cooled chocolate into the creamed butter</li> <li>7 Beat the two mixture together</li> <li>8 Whisk the egg white until stiff and fold into the mixture</li> <li>9 Prepare cake tin with paper and pour the cake mixture on it</li> <li>10 Bake the cake at 180<sup>0</sup> c for 30 -40 minutes.</li> <li>11 Leave to rest for 2 hours until the cake is cold</li> <li>12 Prepare the cake fillings</li> <li>13 Slice the cake into three layers and cover the two lower cake layers with the cherry and cream, mixture .</li> <li>14 Add the final layer and spread with the remaining cream</li> <li>15 Decorate with whirls of cream, the cherries and the grated chocolate</li> </ol>	<p><b>Task (What):</b></p> <p>Prepare black forest Gateaux</p> <p><b>Condition (Given):</b></p> <p>In the Bakery Lab</p> <p>Standard <b>(How well)</b></p> <p>Visual Appealed decoration</p>	<ul style="list-style-type: none"> <li>- Sponge making</li> <li>- Physical aeration</li> <li>- Baking conditions</li> <li>- Decoration</li> </ul>

Required tools/equipment: as mentioned in other tasks

Safety: Electric hazards

Suggested method: Demonstration, Guided practice and group Practice

# Task Analysis

**Duty: Make Breads**

**Time 2.5 hrs**

## **Task 1 Bake Brown Bread**

Task	Terminal Performance Objective	Related Technical Knowledge
1 Mix all dry ingredients together and mix properly. 2 Make a bay & pour water. 3 Make smooth dough and take a rest for 30 minutes. 4 Grease bread tin. 5 Roll to the dough in bread tin size. 6 Put to the dough in tin. It should be 1/3 rd part of tin. 7 Take a in warm place until dough comes up to upper part of tin. 8 Lid it gently. 9 Put it in oven gently and bake 220-degree oven tempt. up to 30 minutes.	<p><b><u>Condition (Given):-</u></b>            Baking lab            Classroom</p> <p><b><u>Task (What):-</u></b>  <b>Bake Brown Bread</b></p> <p><b><u>Standard (How well):-</u></b>            Baked Brown Bread with crust color            Baked Brown Bread in consistent shape            No evidence under off over prove            Baked Brown Bread in good volume            Baked Brown Bread in good flavor</p>	Ingredients Temperature control Proving Storage

Require tools /Equipment:-

Suggested Method:

1.

# Task Analysis

**Duty: Prepare Cake**

**Theory 1 hrs.**

**Task 3 Back Chocolate cake**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1 Collect tools equipment and Ingredients</li> <li>2 Add sugar and butter in mixing bowl and whisk until sugar is fully dissolved.</li> <li>3 Add egg one by one and whisk.</li> <li>4 Do this process until all eggs are finished.</li> <li>5 Add sifted flour and fold gently.</li> <li>6 Put it in 180 to 200 degree ovens temperature for 25 minutes.</li> <li>7 Decorate with White cream on top.</li> <li>8 Cut with knife in appropriate size.</li> <li>9 Top with cherry.</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Backing lab Classroom</p> <p><b><u>Task (What):-</u></b></p> <p><b>Back Chocolate cake</b></p> <p><b><u>Standard (How well):-</u></b></p> <p>Back Chocolate cake with appropriate chocolate color, topped with white cream, well cooked, attractively seen</p>	<p>Chocolate Ingredient Chocolate Decoration Chocolate molding Types of Chocolate Cake</p>

Require tools /Equipment:-

Suggested Method:

# Task Analysis

**Duty: Restaurant operation**

**Theory 0.5 hrs.**

**Task 1 Manage Kitchen hygiene**

Task	Terminal Performance Objective	Related Technical Knowledge
<ol style="list-style-type: none"> <li>1. Perform weighing and measuring of food items</li> <li>2. Clean kitchen floors;</li> <li>3. Clean kitchen work surfaces;</li> <li>4. Clean refrigerators and freezers;</li> <li>5. Clean shelves</li> <li>6. Clean small appliances;</li> <li>7. Clean pots &amp; pans;</li> <li>8. Clean utensils;</li> <li>9. Clean dishes</li> <li>10. Clean Cutlery;</li> <li>11. Cleaning of Stoves &amp; Ovens;</li> <li>12. Kitchen Energy Distribution Systems;</li> <li>13. Store items in dry store;</li> <li>14. Store items in cold store;</li> <li>15. Store items in refrigerator;</li> <li>16. Store items in freezer;</li> <li>17. Control rodents;</li> <li>18. Control flying insects;</li> <li>19. Control crawling insects;</li> <li>20. Control birds;</li> <li>21. Control pets;</li> <li>22. Dispose of Burnable waste;</li> <li>23. Dispose of bio-degradable waste;</li> <li>24. Dispose of non-bio-degradable waste;</li> <li>25. Clean and maintain kerosene stoves;</li> <li>26. Clean and maintain electric stoves and ovens;</li> <li>27. Clean toasters;</li> <li>28. Clean broilers;</li> <li>29. Food blender;</li> <li>30. Clean wood burning stove;</li> <li>31. Clean mixing machines;</li> <li>32. Clean microwave;</li> <li>33. Clean local stoves;</li> </ol>	<p><b><u>Condition (Given):-</u></b></p> <p>Class room</p> <p>Kitchen lab</p> <p><b><u>Task (What):-</u></b></p> <p><b>Manage Kitchen hygiene</b></p> <p><b><u>Standard (How well):-</u></b></p> <p>Managed Kitchen hygiene with cleanliness and well managed</p>	<p>Introduction of Food Equipment Ingredients Surrounding cleanliness Kitchen layout Importance of hygiene Effect of poor hygiene Cleaning materials and equipment; Sharpening, using and caring for knives; work of refrigerators</p>

Require tools /Equipment:-

Suggested Method:



# Task Analysis

**Duty: Restaurant operation**

**Theory 0.5 hrs.**

## Task 2 Manage Food hygiene

Task	Terminal Performance Objective	Related Technical Knowledge
1. Clean raw food 2. Put it in separate 3. Put it in proper place 4. Clean dishes and utensils 5. Cook food only after order 6. Safe food from contamination 7. Safe food from cross contamination 8. Store food in refrigerator as needed	<p><b><u>Condition (Given):-</u></b></p> Classroom Lab	<ul style="list-style-type: none"> <li>• Importance of food hygiene;</li> <li>• Causes of Food Poisoning;</li> <li>• Chemical Food Poisoning; Prevent Chemical food Poisoning;</li> <li>• Prevent Bacterial Food Poisoning</li> <li>• Disinfect foods;</li> <li>• Washing and blanching foods;</li> <li>• Bacterial Food Poisoning;</li> </ul>
	<p><b><u>Task (What):-</u></b></p> Manage Food hygiene	
	<p><b><u>Standard (How well):-</u></b></p> Managed all Foods in hygienic	

Require tools /Equipment:-

Suggested Method:

# Task Analysis

**Duty: Restaurant operation**

**Theory 0.5 hrs.**

## **Task 3 Manage safety, Security and First Aid**

Task	Terminal Performance Objective	Related Technical Knowledge
1. Prevent falls; 2. Prevent fires; 3. Deal with fires; 4. Prevent scalds and burns; 5. Prevent electrical accidents; 6. Prevent poisoning; 7. Introduction to First Aid; 8. Treat minor wounds; 9. Treat burns & scalds; 10. Treat choking; 11. Treat fainting; 12. Treat stings & bites; 13. Treat fractures and sprains; 14. Treat shock; 15. Prevent cuts;	<p><b><u>Condition (Given):-</u></b></p> <p>Class room lab</p> <p><b><u>Task (What):-</u></b></p> <p>Manage safety, Security and First Aid</p> <p><b><u>Standard (How well):-</u></b></p> <p>Managed safety, Security and treated the patient First Aid</p>	<ul style="list-style-type: none"> <li>• Importance of safety in the work place;</li> <li>• Tools and equipment</li> <li>• Health haggard of sharp and pin pointed tools</li> <li>• Safe handling of tools</li> <li>• Treatment of minor wound</li> <li>• Method of first aid</li> <li>• Shock</li> </ul>

Require tools /Equipment:-

Suggested Method:

# Task Analysis

**Duty: Control Kitchen**  
**Task 1 Control Supplies**

**Theory 0.5 hrs.**

Task	Terminal Performance Objective	Related Technical Knowledge
1. Inspect food commodities; 2. Supervise management of basic food stocks; 3. Coordinate store supplies with kitchen; 4. Control loss of stocks and equipment;	<p><b><u>Condition (Given):-</u></b></p> Class room Lab Store	<ul style="list-style-type: none"> <li>• Food quality</li> <li>• Food Freshness</li> <li>• Measurement</li> <li>• Coordination between suppliers and store keeper</li> </ul>
	<p><b><u>Task (What):-</u></b></p> <b>Control Supplies</b>	
	<p><b><u>Standard (How well):-</u></b></p> Supplies checked "y"	

Require tools /Equipment:-  
 Suggested Method:

# Task Analysis

**Duty: Control Kitchen**  
**Task 2 Manage Kitchen Area**

**Theory 0.5 hrs.**  
**Practical 1.5 hrs.**

Task	Terminal Performance Objective	Related Technical Knowledge
1. Supervise opening of kitchen; 2. Supervise cleanliness of kitchen; 3. Supervise storage of left-over food stuff; 4. Control access to the kitchen; 5. Control dust and dirt; 6. Control insects; 7. Control rodents; 8. Supervise closing down of kitchen; 9. Arrange for waste disposal; 10. Inspect for maintenance needs;	<p><b><u>Condition (Given):-</u></b></p> Class room Lab Kitchen	<ul style="list-style-type: none"> <li>• Kitchen Area</li> <li>• Importance of clean Kitchen</li> <li>• Effect of dirty kitchen</li> </ul>
	<p><b><u>Task (What):-</u></b></p> Manage Kitchen Area	
	<p><b><u>Standard (How well):-</u></b></p> Managed kitchen properly	

Require tools /Equipment:-  
 Suggested Method:

# Task Analysis

**Duty: Control Kitchen**

**Task 3 Manage Food Preparations**

**Theory 0.5 hrs.**

**Practical 1.5 hrs.**

Task	Terminal Performance Objective	Related Technical Knowledge
1. Arrange for potable water; 2. Sequence orders; 3. Check preparation time; 4. Check quality and taste of food; 5. Supervise presentation and portions of food; 6. Arrange for "Special Menu Items"; 7. Plan menu items with kitchen staff;	<p><b><u>Condition (Given):-</u></b></p> <p>Lab Kitchen Classroom</p> <p><b><u>Task (What):-</u></b></p> <p><b>Manage Food Preparations</b></p> <p><b><u>Standard (How well):-</u></b></p> <ul style="list-style-type: none"> <li>• Prepared Food accordance with order</li> <li>• Prepared Food on time.</li> <li>• Prepared hygienic and qualitative Food.</li> </ul>	<ul style="list-style-type: none"> <li>• Definition Food Preparations</li> <li>• Importance of Food preparation</li> <li>• Food ingredients</li> <li>• Food test</li> <li>• Name of food</li> </ul>

Require tools /Equipment:-

Suggested Method:

## Tools and Equipments for Cooking

Measuring cup	Basting	Serving Spoon sever set
Measuring Soup	Brushes	Fry pan
Weight scale	Spice mixing Machine	Cooking Thermometer
Chopping Board	Lemon Squizer	Storage Container
Cutting board	Juicer	Stock pots
Knife set	Can opener	Coffee Machine
Peeler Grater	Grinder	Ice cub machine
Fruit scupper	Meat miner	Glass tab
Spatula set	Electric Mixture	Visual
Whisker	Toaster	Video Tap
Pizza pan Sizzler Pan	Gripper	Service plate
Lasagna bowl	Hot range	
Souse pan set	Bainmeri	
Flying wok	Tongs	
Steamer	Ladle	

## Tools and Equipments for Baking

1	Knife set	Muffin panels	Basting Brush
2	Chopping Board	Cake tins	Storage Counter with lids (Various Size)
3	Whisker	Bread tine	Oven Gloves
4	Cooling rack	Cake hoops	Sever set
5	Cutting board	Baking Trays	Sieve set
6	Piping Bag	Cake Moulds	Rolling Pin
7	Peeler Grater	Can Opener	Mixing Bowl
8	Fruit scupper	Icing Stand	Working Table
9	Spatula set	Ruler	Scissors
10	Weighing Machine	Pie Pan	Scrappers
11	Electric Mixture	Cream Horn Tin	Tea Bowls
12	Electric Oven	Pastry Wheel	Cooking Cutter
13	Electric Prover	Donut Cutter	Souse pan set
14	Refrigerator	Electric Fryer	

## **Experts Involve to develop the curriculum**

### **Subject Experts**

1. Mr. Bajra Mohn Poudel, PTTC, Pokhara
2. Mr. Mahesh Raj Baral, PTTC, Pokhara
3. Mr. Bhaba Nath Tripathee, DTS, Lete, Mustang

### **Process Expert**

- Mr. Sagar Mani Lamsal, Curriculum Division, CTEVT.