

**INDIRA TECHNICAL INSTITUTE
NASHIK**

**CERTIFICATE COURSE
FOOD PRODUCTION [FP]**

SCHEME OF EXAMINATION

Theory : One Papers Duration : 3 Hours each Marks : 100 each = 100

Practical : One Practical Duration : 1 ½ Hours Marks : 100 each = 100

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Exam Fee Rs. 300/-

Total Marks = 200

INDIAN

Rice, Dal, Parathas, Raita, Ind. Veg.

SAUCES

- a) Bechamel Sauce
- b) Veloute Sauce
- c) Hollandaise Sauce
- d) Espagnole Sauce
- e) Mayonnaise Sauce
- f) Tomato Sauce.

SOUPS

- a) Cream of Tamato Soup.
- b) Minestrone Soup.

- c) Consomme.
- d) Caldo Verde. (Cream Soup)

BEEF

- a) Beef Strognoff
- b) Chilli-Con-Carne.
- c) Sizzlers.
- d) Spaghetti Bolognese.

CHICKEN

- a) Cuts of Chicken
- b) Chicken 65/Manchurian
- c) Hakka Noodles Chow-Chow.

FISH

- a) Fish Fillet (Continental)
- b) Patato Preparation (Continental)

EGGS

- a) Spanish Omlets.
- b) Akon
- c) Stuffed Cheese Omlet
- d) Poached eggs etc.

