



GOVERNMENT OF INDIA
MINISTRY OF SKILL DEVELOPMENT & ENTREPRENEURSHIP
DIRECTORATE GENERAL OF TRAINING

COMPETENCY BASED CURRICULUM

CATERING & HOSPITALITY ASSISTANT

(DURATION: ONE YEAR)

CRAFTSMEN TRAINING SCHEME (CTS)

NSQF LEVEL- 3.5



SECTOR – TOURISM AND HOSPITALITY



Directorate General of Training

CATERING & HOSPITALITY ASSISTANT

(Non-Engineering Trade)

(Revised in March 2023)

Version: 2.0

CRAFTSMEN TRAINING SCHEME (CTS)

NSQF LEVEL – 3.5

Developed By

Ministry of Skill Development and Entrepreneurship

Directorate General of Training

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1. COURSE INFORMATION

During the one-year duration of “Catering & Hospitality Assistant” trade, a candidate is trained on Professional Skill, Professional Knowledge and Employability Skill related to job role. In addition to this, a candidate is entrusted to undertake project work, extracurricular activities and on-the-job training to build up confidence. The broad components covered under Professional Skill subject are as below: -

In this course, the trainee learns about different types of outlets and types of meals used in industry, adopt different profiles, dress codes and attributes of a waiter and identifies equipment, glassware tableware, cutlery/crockery and other equipment. He carries out Institute Housekeeping, Institutional Culture and staffing operations in Hotels. The trainee maintains cleaning schedule, operates various cleaning equipment, makes bed ready for the guest and maintain indoor plants/ flower arrangements. He/she learns to use various modern cookery levels of skill, attitude and behavior in the kitchen. He/she practices use of Kitchen Equipment, Tools Utensils, LPG Stove/ Cooking range, Electric Toaster, Mixer/ Grinder, Food Processor and Water Purifiers etc., undertake their care and maintenance. The Trainee identifies and performs various cuts of vegetable, fruits and preparation of eggs.

The trainee learns to plan menu following origin of menus, lay and relay table covers, A la carte cover and set up Buffet etc. He/she learns to take guest order, handling guest complaints and grievances. The Trainee learns to operate Internet, understand networking concept, LAN/ WAN, Services on Internet, E-Mails, Voice Mails, Browser and search engines etc. The trainee is able to communicate clearly avoiding jargon and slang, greet, ask permission to hold, respect customer, explain customer concerns, call transferring, offering services, building relationship by personal preference. The trainee also learns to prepare various alcoholic, non-alcoholic beverages, mocktails and cocktails etc.

2. TRAINING SYSTEM

2.1 GENERAL

The Directorate General of Training (DGT) under Ministry of Skill Development & Entrepreneurship offers a range of vocational training courses catering to the need of different sectors of economy/ Labour market. The vocational training programmes are delivered under the aegis of Directorate General of Training (DGT). Craftsman Training Scheme (CTS) with variants and Apprenticeship Training Scheme (ATS) are two pioneer schemes of DGT for strengthening vocational training.

‘Catering & Hospitality Assistant’ trade under CTS is one of the popular courses delivered nationwide through a network of ITIs. The course is of one year duration. It mainly consists of Domain area and Core area. The Domain area (Trade Theory & Practical) imparts professional skills and knowledge, while the Core area (Employability Skill) imparts requisite core skills, knowledge, and life skills. After passing out the training program, the trainee is awarded National Trade Certificate (NTC) by DGT which is recognized worldwide.

Candidates broadly need to demonstrate that they are able to:

- Read and interpret parameters/documents, plan and organize work processes, identify necessary materials and tools;
- Perform tasks with due consideration to safety rules, accident prevention regulations and environmental protection stipulations;
- Apply professional skill, knowledge & employability skills while performing jobs.
- Document the parameters related to the task undertaken.

2.2 PROGRESSION PATHWAYS

- Can join industry as Catering & Hospitality Assistant and will progress further as Supervisor and can rise up to the level of Manager.
- Can become Entrepreneur in the related field.
- Can join Apprenticeship programs in different types of industries leading to a National Apprenticeship certificate (NAC).
- Can join Crafts Instructor Training Scheme (CITS) in the trade for becoming an instructor in ITIs.
- Can join Advanced Diploma (Vocational) courses under DGT as applicable.

2.3 COURSE STRUCTURE

Table below depicts the distribution of training hours across various course elements during a period of one year: -

S No.	Course Element	Notional Training Hours
1	Professional Skill (Trade Practical)	780
2	Professional Knowledge (Trade Theory)	240
3	Employability Skills	120
	Total	1200

Every year 150 hours of mandatory OJT (On the Job Training) at nearby industry, wherever not available then group project is mandatory.

On the Job Training (OJT)/ Group Project	150
Optional courses (10th/ 12th class certificate along with ITI certification, or, add on short term courses)	240

Trainees of one-year or two-year trade can also opt for optional courses of up to 240 hours in each year for 10th/ 12th class certificate along with ITI certification, or, add on short term courses.

2.4 ASSESSMENT & CERTIFICATION

The trainee will be tested for his skill, knowledge and attitude during the period of course through formative assessment and at the end of the training programme through summative assessment as notified by the DGT from time to time.

a) The **Continuous Assessment** (Internal) during the period of training will be done by **Formative Assessment Method** by testing for assessment criteria listed against learning outcomes. The training institute has to maintain an individual trainee portfolio as detailed in assessment guideline. The marks of internal assessment will be as per the formative assessment template provided on www.bharatskills.gov.in

b) The final assessment will be in the form of summative assessment. The All India Trade Test for awarding NTC will be conducted by **Controller of examinations, DGT** as per the guidelines. The pattern and marking structure is being notified by DGT from time to time. **The learning outcome and assessment criteria will be the basis for setting question papers for final**

assessment. The examiner during final examination will also check the individual trainee's profile as detailed in assessment guideline before giving marks for practical examination.

2.4.1 PASS REGULATION

For the purposes of determining the overall result, weightage of 100% is applied for six months and one year duration courses and 50% weightage is applied to each examination for two years courses. The minimum pass percent for Trade Practical and Formative assessment is 60% & for all other subjects is 33%.

2.4.2 ASSESSMENT GUIDELINE

Appropriate arrangements should be made to ensure that there will be no artificial barriers to assessment. The nature of special needs should be taken into account while undertaking the assessment. Due consideration should be given while assessing for teamwork, avoidance/reduction of scrap/wastage and disposal of scrap/waste as per procedure, behavioral attitude, sensitivity to the environment and regularity in training. The sensitivity towards OSHE and self-learning attitude are to be considered while assessing competency.

Assessment will be evidence based comprising some of the following:

- Job carried out in labs/workshop
- Record book/ daily diary
- Answer sheet of assessment
- Viva-voce
- Progress chart
- Attendance and punctuality
- Assignment
- Project work
- Computer based multiple choice question examination
- Practical Examination

Evidences and records of internal (Formative) assessments are to be preserved until forthcoming examination for audit and verification by examining body. The following marking pattern to be adopted for formative assessment:

Performance Level	Evidence
(a) Marks in the range of 60%-75% to be allotted during assessment	
For performance in this grade, the candidate should produce work which demonstrates attainment of an acceptable	<ul style="list-style-type: none"> • Demonstration of good skills and accuracy in the field of work/ assignments. • A fairly good level of neatness and

standard of craftsmanship with occasional guidance, and due regard for safety procedures and practices.	<p>consistency to accomplish job activities.</p> <ul style="list-style-type: none"> Occasional support in completing the task/ job.
(b) Marks in the range of 75%-90% to be allotted during assessment	
For this grade, a candidate should produce work which demonstrates attainment of a reasonable standard of craftsmanship, with little guidance, and regard for safety procedures and practices.	<ul style="list-style-type: none"> Good skill levels and accuracy in the field of work/ assignments. A good level of neatness and consistency to accomplish job activities. Little support in completing the task/job.
(c) Marks in the range of more than 90% to be allotted during assessment	
For performance in this grade, the candidate, with minimal or no support in organization and execution and with due regard for safety procedures and practices, has produced work which demonstrates attainment of a high standard of craftsmanship.	<ul style="list-style-type: none"> High skill levels and accuracy in the field of work/ assignments. A high level of neatness and consistency to accomplish job activities. Minimal or no support in completing the task/ job.

3. JOB ROLE

Working Proprietor, Lodging and Catering Services; plans, organizes, co-ordinates and controls operations of the organization or establishment wholly or partly owned by him and is engaged in serving food, drinks and beverages and providing lodging and camping facilities to public. Included are: Working Proprietor, hotel. Working proprietor, restaurant. Working proprietor, cafe working proprietor, coffee house.

Steward, Hotel Steward; Hotel supervises work of Dining Room Waiters Pantry Man and Room Service Waiter and ensures that guests are served promptly and courteously in dining room. Receives customers in dining hall and escorts them to tables and obtains orders from customers and ensures that food is served promptly by Waiters. Visits rooms, halls and other areas to ensure that they are kept clean and tidy. Ensures that glass, china and silver wares are in good order. Prepare dining halls for banquets and special occasions by decorating them with flower vases and arranging tables and chairs in pleasing fashions. Keeps record of any breakage of crockery or loss of cutlery. May keep kitchen equipment, crockery, cutlery etc., under his charge and issue them as needed. May purchase food supplies and kitchen equipment and check them for quality and quantity. May supervise storage and issue of supplies.

Waiter, Institutional/Food and Beverage Service-Steward; Waiter; Bearer (Institutional) serves food, snacks, beverages to customers, guests in hotels, bars, and restaurants. Prepares table with clean linen, condiments containers, glasses, menu-card and obtains orders from customers. Collects food, beverages, snacks etc., from kitchen according to customers' orders from Pantry Man and serves them. Waits on customers periodically for additional requirements of food etc. Removes used plates, cups, saucers from table and presents bill to customers and collects cash and hands it to Cashier. Is designated as WAITER (dining room) if employed in serving food in dining rooms and LOUNGE WAITER if engaged for serving beverages and snacks in lounge.

Waiters, Other; Waiters and Bartenders, Other include all other waiters and bartenders who serve food and beverages in commercially operated dining and drinking places, clubs, institutions and canteens and on board ships not elsewhere classified.

Reference NCO-2015:

- (i) 1120.2900 –Working Proprietor, Lodging and Catering Services
- (ii) 5131.0200 –Steward, Hotel Steward
- (iii) 5131.0401 – Waiter, Institutional/Food & Beverage Service –Steward
- (iv) 5131.9900 – Waiters, Other.

Reference NOS:

- | | |
|----------------|----------------|
| i) THC/N0301 | vi) THC/N0415 |
| ii) THC/N0224 | vii) THC/N0409 |
| iii) THC/N0208 | viii)THC/N9902 |
| iv) THC/N0119 | ix) THC/Q0202 |
| v) THC/N2706 | x) SSC/N3022 |

4. GENERAL INFORMATION

Name of the Trade	CATERING & HOSPITALITY ASSISTANT
NCO - 2015	1120.2900, 5131.0200, 5131.0401, 5131.9900
NOS Covered	THC/N0301, THC/N0224, THC/N0208, THC/N0119, THC/N2706, THC/N0415, THC/N0409, THC/N9902, THC/N0202, SSC/N3022
NSQF Level	Level-3.5
Duration of Craftsmen Training	One Years (1200 hours + 150 hours OJT/Group Project)
Entry Qualification	Passed 10 th class examination or equivalent
Minimum Age	14 years as on first day of academic session.
Eligibility for PwD	LD, CP, LC, DW, AA, DEAF, HH, AUTISM
Unit Strength (No. of Student)	20 (There is no separate provision of supernumerary seats)
Space Norms	96 Sq. m two labs are required one for catering and one for hospitality
Power Norms	16.6 KW
Instructors Qualification for:	
(i) Catering & Hospitality Assistant Trade	<p>B.Voc/Degree in Hotel Management & Catering Technology from UGC recognized university with one year experience in the relevant field.</p> <p style="text-align: center;">OR</p> <p>Diploma (Minimum 2 years) in Hotel Management & Catering Technology from recognized board of education or relevant Advanced Diploma (Vocational) from DGT with two years' experience in the relevant field.</p> <p style="text-align: center;">OR</p> <p>NTC/NAC passed in the trade of "Catering & Hospitality Assistant" with three years' experience in the relevant field.</p> <p><u>Essential Qualification:</u> Relevant Regular / RPL variants of National Craft Instructor Certificate (NCIC) under DGT.</p> <p><i>NOTE:-Out of two Instructors required for the unit of 2(1+1), one must have Degree/Diploma and other must have NTC/NAC qualifications. However both of them must possess</i></p>

	<i>NCIC in any of its variants.</i>
(ii) Employability Skill	<p>MBA/ BBA / Any Graduate/ Diploma in any discipline with Two years' experience with short term ToT Course in Employability Skills.</p> <p>(Must have studied English/ Communication Skills and Basic Computer at 12th / Diploma level and above)</p> <p style="text-align: center;">OR</p> <p>Existing Social Studies Instructors in ITIs with short term ToT Course in Employability Skills.</p>
(iii) Minimum Age for Instructor	21 Years
List of Tools and Equipment	As per Annexure – I

5. LEARNING OUTCOME

Learning outcomes are a reflection of total competencies of a trainee and assessment will be carried out as per the assessment criteria.

5.1 LEARNING OUTCOMES

1. Identify different types of hotel industries outlets and explain commercial and welfare food service operations. (NOS: THC/N0301)
2. Follow Staff etiquette and adopt different profiles, dress codes and attributes of catering and hospitality industry. (NOS: THC/N0301)
3. Identify, select kitchen & other equipment and explain purpose of various Ancillary sections. (NOS: THC/N0301)
4. Carryout housekeeping and staffing operations in hotel establishments and exhibit Institutional Culture and personality. (NOS: THC/N0202)
5. Maintain Hygiene in the hotel premises and clean equipment safely by using various cleaning agents and cleaning equipment. (NOS: THC/N0224)
6. Maintain indoor plants and flower arrangements, spray plants, care-water and exposure to sun, manuring and placement. (NOS: THC/N0208)
7. Use reservation system/booking systems effectively. (NOS: THC/N0119)
8. Apply various modern cookery levels of skill, attitude and behaviour in the Kitchen. (NOS: THC/N2706)
9. Use Kitchen Utensils, Equipment, Tools and carry out their care and maintenance following safety precautions. (NOS: THC/N0415)
10. Identify, classify various cuts of vegetable, fruits etc. and use various methods of cooking food and preparations of ingredients. (NOS: THC/N0415)
11. Plan various types of Menu, Lay and relay Table Covers, A la carte cover, set up Buffet etc., take guests order and serve food. (NOS: THC/N0409)
12. Plan and place guest room supplies and amenities. (NOS: THC/N0208)
13. Use Internet, understand networking concept, LAN/ WAN, E-mails, etc. (NOS: SSC/N3022)
14. Follow communication Etiquette and maintain positive attitude for dealing with various guest conflict. (NOS: THC/N9902)
15. Prepare different soups/sauces, alcoholic and non- alcoholic beverages, their derivatives etc. (NOS: THC/N0415)

6. ASSESSMENT CRITERIA

LEARNING OUTCOMES	ASSESSMENT CRITERIA
1. Identify different types of hotel industries outlets and explain commercial and welfare food service operations. (NOS:THC/NQ0301)	Identify various types of hotel outlets and meals offered (Coffee shop, snack bar, room service etc.).
	Explain contribution of food and beverage in these outlets.
	Classify Food and Beverage operations - Commercial and Welfare.
2. Follow Staff etiquette and adopt different profiles, dress codes and attributes of catering and hospitality industry. (NOS:THC/NQ0301)	Describe attributes of a good waiter.
	Adopt different Profiles, Dress Codes and Attributes of a Waiter.
	Explain commercial/welfare food and beverage operation.
3. Identify, select kitchen & other equipments and explain purpose of various Ancillary sections. (NOS:THC/N0301)	Classify Equipment, Glassware Tableware, Cutlery-Crockery, Other Equipment.
	Identify use of equipments and Infrastructure: Glassware, Crockery, Cutlery, and Ancillary Installation.
	Set, lay and relay of tables.
	Demonstrate handling of service equipments.
	Demonstrate installation of Ancillary Sections.
	Demonstrate handling of Glassware, crockery, cutlery etc.
	Demonstrate using of Linen-waiter's cloth/ Runner/tablecloth/napkins etc.
	Carryout folding and placing of napkins in different style on table and other required places in hotel.
	Select appropriate tray, carry it and balance given equipments/food/beverages on the tray.
	Demonstrate use of service spoons/fork.
	Demonstrate different methods/techniques of different styles of service.
	Demonstration of set up of room service tray & trolley for tea / coffee / pre-plated food / 3 course meal.
	Demonstrate room service operation of restaurants.
4. Carryout housekeeping and staffing operations in hotel establishments and exhibit Institutional Culture and	Explain housekeeping, Institutional Culture and its importance.
	Describe importance of safety and precaution needs to be taken while handling tools and equipment.

<p>personality. (NOS:THC/NQ0202)</p>	Perform various activities of personality development, leadership, communication.
	Perform different types of housekeeping work done in this field, tools and equipments used.
	Use Housekeeping Vocabulary.
	Demonstrate operation of safety equipment.
	Perform Sweeping/Moping/Wiping/Dusting/Buffering/Washing.
	Demonstration of co-ordination between departments in a Hotel-Role Play.
	Demonstrate management of conflict in a given situation.
<p>5. Maintain Hygiene in the hotel premises and clean equipment safely by using various cleaning agents and cleaning equipments. (NOS:THC/N0224)</p>	Use various Cleaning Agents for Various Surfaces/Equipments.
	Perform Cleaning by using various Brooms/Brushes/Vacuum Cleaner etc.
	Carry out Routine Cleaning by use of detergents and cleaning Equipments.
	Demonstrate storage of cleaning agents as per their category.
	Demonstrate and explain Periodical Cleaning.
<p>6. Maintain indoor plants and flower arrangements, spray plants, care-water and exposure to sun, manuring and placement. (NOS:THC/N0208)</p>	Demonstrate Bed Making and Cleaning of Guest rooms.
	Demonstrate maintenance of indoor plants and flower arrangements.
	Plan and make simple flower arrangement, spray plants, care-water, and exposure to sun, manuring and placement.
<p>7. Use reservation system/booking systems effectively. (NOS:THC/N0119)</p>	Explain Reservation/ booking procedure.
	Confirm banquets bookings.
	Demonstrate procedures for making reservation and other related activities.
	Examine bookings, amendments, cancellation etc.
	Demonstrate checking of the guest reservation system using Whitney/ computerized system.
	Apply reservation terminology.
<p>8. Apply various modern cookery levels of skill, attitude and</p>	Demonstrate application of Modern Cookery Levels of Skill Attitude and Behavior in the Kitchen.

behaviour in the Kitchen. (NOS:THC/N2706)	Select & Use appropriate Kitchen Uniforms.
	Perform various Safety procedures for handling Equipments.
	Demonstrate Classical Brigade Deployment procedure for Kitchen Staffing in given variety of Hotels.
	Demonstrate duties and responsibilities of Executive Chef and Various Chefs.
9. Use Kitchen Utensils, Equipments, Tools and carryout their care and maintenance following safety precautions. (NOS:THC/N0415)	Explain Classical Brigade, Kitchen Staffing in various Category of Hotels.
	Illustrate various duties and responsibilities of Executive Chef and Various Chefs.
	Explain importance of Inter departmental Co-ordination.
	Demonstrate use of Kitchen Equipment, Tools Utensils and Cleaning.
	Operate oven and set the temperature as per requirement.
	Operate Electric Toaster , Mixer/Grinder, Food Processor, Water Purifiers, LPG Stove/Cooking range and oven etc.
	Carry out maintenance of Electric Toaster , Mixer/Grinder, Food Processor, Water Purifiers, LPG Stove/Cooking range and oven etc.
10. Identify, classify various cuts of vegetable, fruits etc. and use various methods of cooking food and preparations of ingredients. (NOS:THC/N0415)	Identify commonly used Continental vegetables, raw vegetables, fruits, pulses, spices, condiments & herbs.
	Identify commonly used Meat products.
	Identify various Cuts of Vegetable and Fruits.
	Demonstrate methods of Cooking Vegetables as per their Color.
	Prepare Egg as per the various methods (Poach, Boil, Fried, Scramble) Preparation of Various Egg Dishes.
	Demonstrate different methods of Cooking Food.
11. Plan various types of Menu, Lay and relay Table Covers, A la carte cover, set up Buffet etc, take guests order and serve food. (NOS:THC/N0409)	Demonstrate different types of Menus-A La Carte and Table de Hote and apply principles of Menu Planning.
	Perform menu compilation; General Accompaniments.
	Demonstrate laying and relaying of Table Covers Laying an A la Carte cover.
	Demonstrate water Service Etiquette towards Guests Service (non-Alcoholic Beverages, Buffet Set up, Course wise service of Food Pre Plated service.
	Demonstrate Crumbing of the table, Different methods of

	clearance: Course Wise etc.
12. Plan and place guest room supplies and amenities. (NOS:THC/N0208)	Explain systems of order taking of Guest order.
	Explain handling of Guest Complaints and Grievances.
	Demonstrate Kitchen and Bar Order Taking.
	Demonstrate serving of English breakfast.
	Demonstrate guest room Supplies and Amenities.
	Explain formats of Lost and Found.
	Demonstrate types of keys (Computerized etc.).
	Demonstrate use of Insecticide/Pesticide for Control of Pests in the Institute.
13. Use Internet, understand networking concept, LAN/ WAN, E-mails, etc. (NOS:SSC/N3022)	Explain basic networking concept, LAN, WAN, Services on Internet-Websites (WWW) E-Mails, Voice Mails, and Browser and search engines.
	Perform Searching, Downloading, Printing, saving portion of web page.
	Demonstrate E-Mail addressing, inbox; outbox viewing, sending and saving mails.
	Send same mails to various users (multi-address) with attachment and enclosures.
14. Follow communication Etiquette and maintain positive attitude for dealing with various guest conflict. (NOS: THC/N9902)	Demonstrate Customers service skills; communicate clearly with smile avoiding jargon and slang.
	Demonstrate offering service, building relationship by personal preference.
15. Prepare different soups/sauces, alcoholic and non- alcoholic beverages, their derivatives etc. (NOS:THC /N0415)	Prepare mother sauces and 2-3 Derivations of each.
	Prepare various alcoholic and non-alcoholic beverages.
	Show log book indicating day to day activities performed during the OJT.

7. TRADE SYLLABUS

SYLLABUS FOR CATERING & HOSPITALITY ASSISTANT TRADE			
DURATION: ONE YEAR			
Duration	Reference Learning Outcome	Professional Skills (Trade Practical)	Professional Knowledge (Trade Theory)
Professional Skill 20Hrs.; Professional Knowledge 06 Hrs.	Identify different types of hotel industries outlets and explain commercial and welfare food service operations following safety precautions.	1. Visit nearby Hotel Industries and be familiar with various types of outlets and meals (Coffee shop, snack bar, room service etc). 2. Classify Food and Beverage operation types: (a) Commercial (b) Welfare.	Introduction to the Hotel Industry and growth of Hotel Industry in India Types of outlets and types of meals (coffee shop, snack bar, room service etc) Contributions of Food and beverage in these outlets (including revenue production) Classification of Food and Beverage Operation (a) Commercial (b) Welfare
Professional Skill 30Hrs.; Professional Knowledge 06 Hrs.	Follow Staff etiquette and adopt different profiles, dress codes and attributes of catering and hospitality industry.	3. Adopt Profile, Dress Codes and Attributes of a Waiter. 4. Practice grooming, personal hygiene and care. 5. Personal development; personality, good communication skills. 6. Co-ordinate with different departments for providing better hospitality services.	Hierarchy in different outlets. Duties and Responsibilities of staff indifferent outlets. Staff etiquette and - attributes of a good waiter. Inter-department relationship.
Professional Skill 60Hrs.; Professional Knowledge 12 Hrs.	Identify, select kitchen & other equipments and explain purpose of various Ancillary sections.	7. Identify the service equipments. 8. Brief about familiarization and classification of Equipment, Glassware Tableware, Cutlery and Crockery, Other Equipments. 9. Practice setting, laying and relaying of tables.	Familiarization and Classification of Equipment. Glassware, Table ware, Cutlery and Crockery and other Equipment

		<p>10. Handle of service equipments.</p> <p>11. Practice handling of Equipments like Glassware, Crockery, Cutlery etc.</p> <p>12. Carryout Ancillary Installation.</p>	
		<p>13. Identify various Ancillary Section.</p> <p>14. Use Linen - waiter's cloth/Runner/ Tablecloth/Napkin etc.</p> <p>15. Fold and place napkins in different styles.</p> <p>16. Practice handling and practices of using service spoon and service fork.</p> <p>17. Carry tray and balance equipments / food / beverages on a tray.</p> <p>18. Apply methods and Techniques of different styles of service.</p> <p>19. Present the menu and taking order.</p> <p>20. Set up side station.</p> <p>21. Set room service tray & trolley for tea / coffee / pre-plated food / 3 course meal.</p> <p>22. Receive the guest, seating at the table and serve water.</p> <p>23. Practice room service operations of restaurants.</p>	<p>Pantry/Stillroom. Food Pickup areas Stores Linen Room Kitchen Stewarding Silver Room.</p>
Professional Skill 120Hrs.; Professional Knowledge 24 Hrs.	Carryout housekeeping and staffing operations in hotel establishments and	<p>24. Apply Basic Knowledge about Institutional Housekeeping, Culture and ability.</p> <p>25. Explain importance of</p>	<p>Art of the housekeeping and types of work done in the field of institution housekeeping. Importance about safety and precaution</p>

	exhibit Institutional Culture and personality.	<p>safety and precaution needs to be taken while handling tools and equipment.</p> <p>26. Identify and select safety equipment, their cleaning material.</p>	to be observed while handling the cleaning equipment and using of cleaning materials.
		27. Practice basic House Keeping Vocabulary.	Importance and role of House Keeping in a Hotel. Areas for Housekeeping.
		<p>28. Perform Sweeping/ Moping/Wiping/Dusting/ Buffing/ Washing.</p> <p>29. Co-ordinate between departments in a Hotel- Role Play.</p> <p>30. Develop personality and team work.</p> <p>31. Manage conflicts if any and the common ethical issues encountered.</p>	<p>Staffing of the House Keeping department in Hotels: Small/ Medium/ Large. Personality Traits of House Keeping Staff. Duties and Responsibilities of Housekeeping Staff.</p> <p>Rules on a guest Floor Work Routine</p> <p>Housekeeping, Desk Control coordination of House Keeping with other department.</p>
<p>Professional Skill 75Hrs.;</p> <p>Professional Knowledge 24 Hrs.</p>	Maintain Hygiene in the hotel premises and clean equipment safely by using various cleaning agents and cleaning equipments.	<p>32. Select & Use Cleaning Agents for Various Surfaces, Equipments.</p> <p>33. Plan storage of cleaning agents, their uses and care.</p> <p>34. Classify cleaning agents.</p>	<p>Classification of Cleaning Agents. Selection of Cleaning Agents.</p> <p>Uses, Care, and Storage of Cleaning Agents.</p> <p>Distribution and Control of Cleaning Agents.</p>
		35. Practice cleaning by using various Brooms /Brushes/ Vacuum Cleaner etc.	Types of Cleaning Equipment Manual Equipment for Cleaning. Uses and Care of Cleaning Equipment.
		<p>36. Perform Routine Cleaning by use of detergents and cleaning Equipments.</p> <p>37. Apply general principles of cleaning.</p>	Hygiene and Safe cleaning. General principles of Cleaning.

		38. Practice Periodical Cleaning.	Weekly Cleaning /Spring —cleaning Special Cleaning Tasks.
Professional Skill 30Hrs.; Professional Knowledge 12 Hrs.	Maintain indoor plants and flower arrangements, spray plants, care-water and exposure to sun, manuring and placement.	39. Make bed, Clean Guest rooms. 40. Carryout maintenance of indoor plants and flower arrangements. 41. Make simple flower arrangement, spray plants, care-water, and exposure to sun, manuring and placement.	Rules to be followed when on a guest floor. Procedures Followed When Cleaning a , Check out/Occupied/Vacant room Evening Service Second Service Bed making Daily routine systems followed in the House keeping department. Basic knowledge of flowers indoor plants and their care flower arrangements types and style adequate display.
Professional Skill 30Hrs.; Professional Knowledge 06 Hrs.	Use reservation system/booking systems effectively.	42. Dealing with Reservation. 43. Taking Banquets bookings. 44. Plan and prepare theme setting for banquets. 45. Explain procedures for making reservation and other related activities. 46. Check bookings, amendments, cancellation etc. 47. Prepare and explain reservation chart. 48. Check the guest reservation system using Whitney/ computerized system. 49. Use reservation terminology.	Importance of the Guest Cycle, Modes and Sources, Procedures for making reservation/reservation activities. Guaranteed/ Non-Guaranteed reservation. Overbooking, Cancellation and Amendments. Manual reservation system used in the form of booking diary, booking charts etc. Whitney system. Computerized system. Reservation network system affiliated / non-affiliated centralized reservation system. Terminology of reservation.
Professional Skill 30Hrs.; Professional Knowledge	Apply various modern cookery levels of skill, attitude and behaviour in the	50. Apply Modern Cookery Levels of Skill Attitude and Behavior in the Kitchen. 51. Use appropriate Kitchen Uniforms.	History of Cookery. Origins of Modern Cookery. Levels of Skill Attitude and Behavior in the Kitchen Kitchen Uniforms

12 Hrs.	Kitchen.	<p>52. Follow safety procedures for handling kitchen Equipments.</p> <p>53. Follow Classical Brigade Deployment procedure for Kitchen Staffing in different varieties of Hotels.</p> <p>54. Perform duties and responsibilities of Executive Chef and Various Chefs.</p>	<p>Safety Procedures for handling Equipments.</p> <p>Classical Brigade Deployment procedure for Kitchen Staffing in various Category Hotels. Duties and responsibilities of Executive Chef and Various Chefs departmental coordination.</p>
<p>Professional Skill 30Hrs.;</p> <p>Professional Knowledge 12 Hrs.</p>	Use Kitchen Utensils, Equipments, Tools and carry out their care and maintenance following safety precautions.	<p>55. Practice using Kitchen Equipment, Tools Utensils.</p> <p>56. Set LPG Stove/Cooking range.</p> <p>57. Operate oven, set the temperature as per requirement, Electric Toaster, Mixer/Grinder.</p> <p>58. Care and Cleaning of Mixer Grinder, Food Processor and Water Purifiers etc. and ensure their maintenance.</p>	<p>Tools and utensils used in the Kitchen. Elementary of. Kitchen Gadgets, Introduction to Hygiene and Healthy Living, Importance of proper ventilation and lighting and sanitation, Safety precaution and Identifying and preventing hygiene risks for self and others Explanation of all the common culinary terms with examples.</p>
<p>Professional Skill 60Hrs.;</p> <p>Professional Knowledge 12 Hrs.</p>	Identify, classify various cuts of vegetable, fruits etc. and use various methods of cooking food and preparations of ingredients.	<p>59. Practice various methods of Cooking Food.</p> <p>60. Identify, Classify the cuts of Vegetable and Fruits.</p> <p>61. Prepare Egg using various methods (Poach, Boil, Fried, Scramble).</p> <p>62. Preparation of Various Egg Dishes.</p>	<p>Preparations of ingredients. Methods of Mixing Foods. Methods of Cooking Food- Roasting, baking, Smoking, Grilling, Broiling, Microwave, Frying, Poaching and Peeling. Introduction and Classification Cuts of Vegetables. Classification and uses of Fruits in Cookery. Introduction and Selection. Methods of Cooking and uses of Egg in Cookery.</p>

Professional Skill 70Hrs.; Professional Knowledge 42 Hrs.	Plan various types of Menu, Lay and relay Table Covers, A la carte cover, set up Buffet etc, take guests order and serve food.	63. Plan and prepare different types of Menu- A la carte and Table de Hote. 64. Apply principles of Menu Planning. 65. Practice setting of cover for a la carte and table d' hote menu. 66. Practice various methods and techniques of different styles of service. 67. Perform Menu Compilation. 68. Handle and maintain food inventory of restaurants/Hotels.	Origin of Menus Types of Menus- A la carte and Table de Hote Principles of Menu planning. Menu Compilation French Classical Menu General Accompaniments.
		69. Identify equipment to be kept in the sideboard. 70. Setting-up the Side Board Structure. 71. Prepare general up- keeps of the sideboard. 72. Focus on improving the work efficiency of the staff. 73. Arrange cold water jugs with under plates and napkins to cover. 74. Prepare all-important sauces like Worcestershire sauce, tomato sauce, Soya sauce etc with clean rims and caps. 75. Follow water service Etiquette towards Guests Service. 76. Prepare Buffet Set up Course wise service of Food. 77. Practice Pre Plated service	Mise-en-place Mise-en - scene Silver Service American/English/French/Russian

		crumbing of the table.	
		78. Describe different systems of Order Taking. 79. Practice taking Guest order, presenting menu and serve food and drinks. 80. Practice Handling of Guest Complaints and Grievances.	Systems of Order Taking
		81. Prepare breakfast layout. 82. Practice Service of different varieties of Breakfast (Indian/ English/ American/ Continental).	Types of breakfast: <ul style="list-style-type: none"> • English • American • Continental • Indian
Professional Skill 120Hrs.; Professional Knowledge 30 Hrs.	Plan and place guest room supplies and amenities.	83. Check and serve Guest room Supplies and Amenities. 84. Practice drawing and familiarizing with formats of Lost and Found. 85. Identify and select different types of keys (Computerized etc.) 86. Prepare register/records of regular supply items.	Standard Supplies Regular Supplies V.I.P. and V.V.I.P. Standard Contents. Procedures followed for lost and found items. Registers and records maintained. Knowledge of different types of keys Key control.
		87. Identify pest control agents. 88. Differentiate categories of pests. 89. Use Insecticide/Pesticide for Control of Pests in the Institute.	Importance of pest control Categories of Pests Control of Pests. Different Pesticides/Insecticides. Used.
		90. Make flower arrangements in different styles. 91. Carryout maintenance of indoor plants and flower arrangements. 92. Practice spraying water to	Basic knowledge of flowers indoor plants and their care flower arrangements types and style adequate display.

		plants, ensure exposure to sun and placement.	
Professional Skill 50Hrs.; Professional Knowledge 12 Hrs.	Use Internet, understand networking concept, LAN/ WAN, E-mails, etc.	93. Practice Networking- LAN, WAN etc. 94. Use Services on Internet- Websites (WWW) E-Mails, Voice Mails, and Browser and search engines. 95. Perform Searching Downloading, Printing, Saving portion of web page. 96. Create E-Mail account, login, logout; inbox outbox viewing. 97. Practice sending and saving mails. 98. Send same mails to various users (multi-address). 99. Sending attachment, images and enclosures etc.	Networking and Internet Communication Concept.
Professional Skill 70Hrs.; Professional Knowledge 18 Hrs.	Follow communication Etiquette and maintain positive attitude for dealing with various guest conflict.	100. Communicate clearly with smile avoiding jargon and slang. 101. Follow greeting etiquettes, call etiquettes, asking permission to hold while on call with customer. 102. Explain transferring while on call with customer, offer service. 103. Build relationship by personal preference.	CUSTOMER'S CARE SKILLS.
Professional Skill 45Hrs.; Professional Knowledge	Prepare different soups/sauces, alcoholic and non-alcoholic beverages, their	104. Practice preparation of Mother Sauces and 2-3 Derivations of each.	Classification of soups with Examples (Cream Soups/Puree/ Soups/ Veloute/ Chowder/ consomme National Soups.

12 Hrs.	derivatives etc.		Classification of Sauces/Composition Recipes of Mother Sauces Derivatives.
		105.Practice preparation of various alcoholic and non alcoholic beverages.	Classification of beverage/ composition recipes of various beverages, Mock tails and Cock tails.

On-the-Job Training (OJT)

Note: During OJT, students have to maintain a log book on daily basis indicating activities performed during the day which shall also be countersigned by section/ department supervisor.

Project work/ Industrial visit

Broad Areas:

- Plan and organise different types of themes for Banquets.
- Plan and organise different types of themes for Hotels.
- Maintain the Guest rooms using all the skills of Hospitality.

SYLLABUS FOR CORE SKILLS
1. Employability Skills (Common for all CTS trades) (120 Hrs.)

1. Employability Skills (Common for all CTS trades) (120 Hrs.)

Learning outcomes, assessment criteria, syllabus and Tool List of Core Skills subjects which is common for a group of trades, provided separately in www.bharatskills.gov.in / www.dgt.gov.in

ANNEXURE-I

List of Tools & Equipment			
CATERING & HOSPITALITY ASSISTANT (for batch of 20 Candidates)			
S No.	Name of the Tools and Equipment	Specification	Quantity
A. TRAINEES TOOL KIT			
1.	Deep freezer, vertical	3 doors (SS, 365 ltr)	1 No.
2.	Refrigerator	365ltr	1 No.
3.	Gas Tandoori with skewers & roti set		1 No & 12 Nos Set
4.	Bain Marie cum Hot cabinet (S.S.)		1 No.
5.	Gas burner range having 6 burners (S.S.)		2 Nos.
6.	Chinese gas burner (S.S.)		1 No.
7.	Stainless steel work table		10 Nos.
8.	Dough kneading table		2 Nos.
9.	Electrical Oven		1 No.
10.	Trainees locker		1 No.
11.	Stainless steels rack (S.S.)		3 Nos.
12.	Salamander		1 No.
13.	Electronic Geyser	25ltr	1 No.
14.	Dough kneading machine	5 kg	1 No.
15.	Water Boiler (S.S./Electrical)	15 ltr	1 No.
16.	Wet grinder	7 ltr	1 No.
17.	Weighing machine electrical		1 No.
18.	Weighing machine manual		1 No.
19.	Mixer cum grinder		1 No.
20.	LPG Gas cooking range	Over Griller	10 Nos.
21.	Frying pan (MS)		6 Nos.
22.	Frying pan	Non stick	2/4 No.
23.	Kadai (copper)	Medium /Small	2 each No.
24.	Aluminum Dekshi	15 ltr/12ltr	4 Nos.
25.	Tawa (Medium size)		4 Nos.
26.	Wok	Chinese Kadai	2 Nos, each
27.	Pressure cooker.	21 ltr/5ltr	8 Nos.
28.	Aluminium Dekshi	4 ltr	20 Nos.
29.	Aluminium Dekshi	2 ltr	8 Nos.
30.	Aluminium sauce pan	3 ltr	8 Nos.
31.	Perforated spoons		12 No
32.	Steel Slicer	Small/Medium/Big	18/6/4 Nos.
33.	Steel Bowls		2 Nos.
34.	Colander		6 Nos.
35.	Steel plates		24 Nos.

36.	Stainless steel containers	5 kg	6 Nos.
37.	Egg cutters		2 Nos.
38.	Steak Hammer		2 Nos.
39.	MS Cupboards		2 Nos.
40.	Instructor table/Chairs		1 No/3 Nos.
41.	Hand Blender		1 No.
42.	B.B.Q Trolley (S.S.)		1 No.
43.	Sizzler Plates		6 Nos.
44.	Exhaust		8 Nos.
45.	Spatula		12 Nos.
46.	Storage Rocks		5 Nos.
47.	Fans		As required
48.	Ring Moulds	Different Sizes	6 Nos.
49.	Small Cups Moulds	Cup cakes	24 Nos.
50.	Fire Extinguisher CO2,	Arrange all proper NOCs and equipment from municipal / competent authorities.	As per requirement
51.	Cake Tray	Round 9" dia.	6 Nos.
52.	Steel Plates	Dinner Plate	20 Nos.
53.	Steel Bowl	200 ml	24 Nos.
54.	Cookie cutter	Different six shapes	10 Nos.
55.	Aluminum Handi with cover	50 kg. Capacity	3 Nos.
56.	Aluminum Handi with cover	25 kg. Capacity	6 Nos.
57.	B.B.Q Skewers		12 Nos.
58.	B.B.Q. Forks		2 Nos.
59.	Tea, Coffee Urns		4 Nos.
60.	Chinese chopper		2 Nos.
61.	MS Chopper		1 No.
62.	Kitchen Knife	Big	2 Nos.
63.	Vegetable Knife		2 Nos.
64.	Bread knife		2 Nos.
65.	Paring knife		2 Nos.
66.	Palate knife		2 Nos.
67.	Coconut Grater	Hand type	8 Nos.
68.	Bread tin		6 Nos.
69.	Ring moulds		6 Nos.
70.	Small Cup Moulds		48 Nos.
71.	Pizza cutter		4 Nos.
72.	Door cutter		4 Nos.
73.	Box type grater		10N
74.	Steel sheer		18/6/4 Nos
75.	Pasta machine		1 No
76.	Pallet knife		2 Nos.

77.	Baking trays	30 cm x 30 cm	6 Nos.
78.	Swiss cake tins		6 Nos.
79.	Chopping board green	16 x 10"	6 Nos.
80.	Cake nozzle set		3 Set
81.	Piping bags		6 Nos.
82.	muffin moulds	12x12	2 Nos.
83.	Chopping board red	16 x 10"	6 Nos.
B. CONSUMABLES/ MISCELLANEOUS/ RAW MATERIALS FOR FOOD PRODUCTION			
84.	Grinding stone	Flat type	1 No.
85.	Wash basin		1 No.
86.	Dust pins (Foot press) plastic		1 No.
87.	Chopping board	8" x 12 "	4 Nos.
88.	Chopping board	1 ft x 1 ft	24 Nos.
89.	Wooden spoon		24 Nos.
90.	Baking tray	2ftx2ft	2 Nos.
91.	Baking tray	2ftx3ft	2 Nos.
92.	Baking cake tin	Round	2 Nos.
93.	Baking cake tin	Square	2 Nos.
94.	Handi tongs		12 Nos.
95.	Serving kitchen spoons	Big	12 Nos.
96.	Balloon whisk		6 Nos.
97.	Measuring cup	Glass/Plastic	4 Nos.
98.	Plastic containers		48 Nos.
99.	Sieve		4 Nos.
100.	Strainers		8 Nos.
101.	Tea Strainers		4 Nos.
102.	Spaghetti Strainer		2 Nos.
103.	Water Purifier		1 No.
104.	Insect Killer		As required
C. FOOD AND BEVERAGE SERVICE			
105.	Service tables with baize	6* 2 1/2	As required
106.	Additional chairs		As required
107.	Side board of 8 tables		As required
108.	Storage cupboards,		As required
109.	Service counter		As required
110.	Cutlery set for 20 trainees as per eleven course menu (silver type)		As required
111.	1-Electric Geyser		1 No.
112.	1-Weighing scale		1 No.
113.	Silver service trays/salver etc.		As required
114.	Sample preparation trolley		As required
115.	1-Refrigerator (Large size) Hot plates		1 No.

	for five side boards		
116.	Hot plates for five side boards		As required
117.	Sundry equipment		As required
118.	Table & chair for 20 trainees	Desk type	As required
119.	Instructor Cupboard, table & chair		As required
120.	1-Range		1 No.
121.	Three tier shelf		As required
122.	Trainee locker		As required
123.	Water boiler		As required
124.	NCR machine/Computer		As required
125.	One Bain Marie		As required
126.	Library books		As required
127.	2-Trolley racks		As required
128.	Water purifier Reverse Osmosis		1 No.
129.	Bottle Holder cum Measure for Beverage (OPTIK) 45M		1 No.
130.	Soda maker Machine Heavy duty Industrial Model		1 No.
131.	Conference Chairs		As required
132.	Icebox Chiller		1 No.
133.	Espresso Machine and Coffee Grinder		1 No.
134.	Minibar Fridge		2 Nos.
135.	Television	21" Flat	1 No.
136.	Music System with DVD Player and concealed Speaker (Canalized)		1 No.
137.	Public Address System for Conference with Cordless Mikes		1 No.
138.	Pedestrian Fans		6 Nos.
139.	Microwave Oven		1 No.
140.	Display Food Cabinet		1 No.
141.	Room Service Trolley		1 No.
142.	Carafe Borosil Small		10 Nos.
143.	Carafe Borosil Large		10 Nos.
144.	Soup Flask SS PUF Insulated With Inner SS Body		12 Nos.
145.	Water Flask SS PUF Insulated With Inner SS Body		12 Nos.
146.	First Aid Box with fully Equipped Medicines and Instructions		
147.	Past Trolle		1 No
148.	Set of Milk Cream & Sugar Pot		10 Nos.
D. CONSUMABLES/ RAW MATERIALS FOR FOOD AND BEVERAGE SERVICE			
149.	Wash basins		2 Nos.
150.	Soap dispenser		1 No.

151.	Crockery set	for 20 trainees	As required
152.	Glass & jugs	Including different types of wine glasses	As required
153.	Table linen		As required
154.	20 sets of tea pots		As required
155.	Coffee pots, sugar pots and milk jugs	Silver types	As required
156.	1-tea Urn		As required
157.	Rolling black board		As required
158.	3 Swill bin with foot press		As required
159.	Furniture and furnishings		As required
160.	Bar Counter with mirrors Bar equipment		As required
161.	Library books		As required
162.	2-Trolley racks		As required
E. FRONT OFFICE			
163.	Epbax system + avs m/c		1 No.
164.	Filing rack drawer type		1 No.
165.	Safe deposit locker/swipe godrej		1 No.
166.	Painting for walls with imported frames		6 Nos.
167.	Signage system for way management and door sign set		1 No.
168.	Information board velvet slot board' with gold foil letters with stand		1 No.
169.	First aid box with fully equipped medicines and instructions		1 No.
170.	Fire extinguisher hand held abc 2 kg		4 Nos.
171.	Flower vases with artificial plants	Set of 12	2 SET
172.	Chandelier & side lights set		1 SET
173.	Pedestal fans with swivel Mechanism		6 Nos.
174.	Guest umbrellas	for two persons	2 Nos.
175.	Fax system		1 No.
176.	Desktop Computer/lap top with latest configuration	CPU: 32/64 Bit i3/i5/i7 or latest processor, Speed: 3 GHz or Higher. RAM:-4 GB DDR-III or Higher, Wi-Fi Enabled. Network Card: Integrated Gigabit Ethernet, with USB Mouse, USB Keyboard and Monitor (Min. 17	As required.

		Inch. Licensed Operating System.	
177.	Multimedia, laser printer		2 Nos.
F. CONSUMABLES REQUIRED FRONT OFFICE			
178.	Painting for walls with imported frames		6 Nos.
179.	Information board velvet slot board with gold foil letters with stand		1 No.
180.	First aid box with fully equipped Medicines and Instructions		1 No.
181.	Flower vases with artificial plants	Set of 12	1 SET
182.	Chandelier & side lights set		1 SET
183.	Guest umbrellas	For two persons	2 Nos.
184.	Class room projector		2 Nos.
185.	Internet connector usb		As required
186.	Hotel operation related software package		As required
G. ACCOMMODATION MANAGEMENT/ HOUSEKEEPING			
187.	Slotted Angel Racks		3 Nos.
188.	Steel Cupboard		2 Nos.
189.	Student Locker		1 No.
190.	Beds		4Nos.
191.	Bed side Tables		4 Nos.
192.	Sofa chairs		4 Nos.
193.	Sofa		2 Nos.
194.	Coffee table		2 Nos.
195.	Writing cum dressing table		2 Nos.
196.	T V. (LCD)	108" (HOME THEATER)	2 Nos.
197.	Luggage rack		2 Nos.
198.	Fridge with cabinet		2 Nos.
199.	Ward Robe		2 Nos.
200.	Balcony chairs with coffee table		4/2 Nos.
201.	A.C. unit		2 Nos.
202.	Intercom		2 Nos.
203.	Fans		2 Nos.
204.	Vacuum cleaner wet & dry		1 Nos.
205.	Scrubber machine		1 Nos.
206.	Jet Pressure /Skirting machine Equipment		1 Nos.
207.	Room maid trolley		2 Nos.
208.	Washing machine		1 Nos.

209.	Hand press		2 Nos.
210.	Irons		2 Nos.
211.	Ironing Boards		2 Nos.
212.	'Slotted Angel Racks	6' X 3' X 2'	3 Nos.
213.	Steel Cupboard	78" X 19" X 34"	2 Nos.
214.	House Keeping Linen Trolley	Maids Cart	1 No.
215.	Janitorial cot		1 No.
216.	Commode with Flush Tank		2 Nos.
217.	Water Heater	25 Ltrs.	2 Nos.
218.	Showers Panel Multijet Full Feature with Pressure pump		1 No.
219.	Television	Hotel Specific TV	2 Nos.
220.	Minibar Fridge		2 Nos.
221.	Intercom Phone System		2 Nos.
222.	Rocking Chair		1 No.
223.	Safe Deposit Lockers	Electronic Code	2 Nos.
224.	Shoe Shining machine		1 No.
225.	Stem Press Machine		1 No.
226.	Clothes Drier Machine		1 Nos.
227.	Sewing Machine		1 No.
228.	Laundry Trolley with Castors		2 Nos.
229.	Mini Scrubber Drier with pump	34 P	1 No.
230.	Mini Scrubber Drier Gravity 24n		1 No.
231.	Carpet Extracturs		1 No.
232.	High Pressure Jet Cleaners		1 No.
H. CONSUMABLES REQUIRED FOR HOUSEKEEPING			
233.	Towels		12 Nos.
234.	Bed sheets		36 Nos.
235.	Blankets		12 Nos.
236.	Night spread		12 Nos.
237.	Bed covers		12 Nos.
238.	Pillow covers		12 Nos.
239.	Hand towels		12 Nos.
240.	Hand Napkins		12 Nos.
241.	Mattress Protector		12 Nos.
242.	Bath Mats		6 Nos.
243.	Door Mats		6 Nos.
244.	Curtains		24 Nos.
245.	Flower Vase		6 Nos.
246.	Flower Pots		36 Nos.
247.	Mattress		6 Nos.
248.	Pillows		6 Nos.

249.	Hand brush		2 Nos.
250.	Chef coat/ paint/ knot/ saris/ apron		As required
251.	Shoe/shocks		As required
252.	Lap top		As required

The DGT sincerely acknowledges contributions of the Industries, State Directorates, Trade Experts, Domain Experts, trainers of ITIs, NSTIs, faculties from universities and all others who contributed in revising the curriculum.

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List of Expert Members contributed/ participated for finalizing the course curriculum of Catering & Hospitality Assistant Trade.			
S No.	Name & Designation Sh./Mr./Ms.	Organization	Remarks
1.	Deepankar Mallick, Director	ATI-Kanpur	Chairman
2.	Anil kumar, Joint Director of Training.	ATI-EPI Dehradun	Member
3.	Magan Bhandari, F&B Manager	Hotel Great value, Rajpur Road , Dehradun	Member
4.	H.S. Nigam, V.I.	ATI-Kanpur	Member
5.	R.C. Pandey, Principal	Government Institute of Hotel Management and Nutrient, Dehradun	Member
6.	Udaychamyal, Lecturer	Institute of Hotel Management, Dehradun	Member
7.	Ashok Devi Trivedi, Dy. Director	RVTI Allahabad.	Member
8.	Usha Devi Mishra, T.O.(D.M)	RVTI Allahabad	Member
9.	V.S. Kaintura, Manager	Jeet Restaurant, Mussoorie	Member
10.	S.K. Suri, Manager	New India Tourist Centre, Dehradun	Member
11.	Rajendra Singh, Manager Catering	Ramanand Residency, Mussoorie	Member
12.	Pankaj Thapliyal , G.M.	Country Inn, Mussoorie	Member
13.	P.K.Shrma, Personal manager	Jay Pee Residency, Mussoorie	Member
14.	Neeraj Aggrarwal, Director	Ram Institute of hotel Management, Dehradun	Member
15.	Amol Aswal, Principal	New Taj Institute of Hotel Management, Dehradun	Member
16.	Shubender Rohilla, Hotler	Ramanand Residency, Mussoorie	Member
17.	G.R.Uniyal, Proprietor	Uniyal Bakers	Member
18.	Sachinkumar, Instructor Catering & Hospitality.	RVTI, Allahabad.	Member
19.	Sanjay, Catering in charge	Taj Institute of Hotel Management, Dehradun.	Member

20.	SatyBir Singh, Administrative Officer	Lal Bahadur Shastri National Academy, Mussoorie	Member
21.	V.P.S. Negi, H.O.D.	Kukreja Institute of Hotel Management, Dehradun	Member
22.	Vivek Kumar, Assistant lecturer	Institute of Hotel Management, Dehradun	Member
23.	C.S. Negi, A.G.M.	GMVN, Dehradun	Member
24.	Sanjiv kumar, Principal	ITI Gujrala, Dehradun	Member
25.	P.S. Negi, Head of catering Department	Kukreja Institute of Hotel Management, Dehradun	Member
26.	A.K. Singh, Joint. Director	Tourism Development Board Uttaranchal, Dehradun	Member
27.	Capt. Yogesh Uniyal, Manager	Uniyal Bakers and manufacturers.	Member
28.	Neena Sharma, Director	Synergy consultant, Dehradun	Member
29.	Ravindra Mohan Kala, State Secretary, Scout & Guide	55-Rajpur road, Dehradun	Member
30.	Tanuj Nayyar, Senior Sa's Chef.	Jay Pee Residency, Manore-Mussoorie.	Member
31.	P. N.Yadav, Dy. Director.	ATI Kanpur	Member

ABBREVIATIONS

CTS	Craftsmen Training Scheme
ATS	Apprenticeship Training Scheme
CITS	Craft Instructor Training Scheme
DGT	Directorate General of Training
MSDE	Ministry of Skill Development and Entrepreneurship
NTC	National Trade Certificate
NAC	National Apprenticeship Certificate
NCIC	National Craft Instructor Certificate
LD	Locomotor Disability
CP	Cerebral Palsy
MD	Multiple Disabilities
LV	Low Vision
HH	Hard of Hearing
ID	Intellectual Disabilities
LC	Leprosy Cured
SLD	Specific Learning Disabilities
DW	Dwarfism
MI	Mental Illness
AA	Acid Attack
PwD	Person with disabilities

