

Naipunnya Institute of Management and Information Technology



Academic Year: 2020-21

Event Report

Name of the Event	Online I.E.T (Chef Trainee)
Date	1.01.2021 to 31.03.2021
Venue	Sarang
Activity	NSDC
Name of Participants	3 rd year students B.SchMCS & B.SchMCA
Organized by	Department of Hotel Management
Resource Person/ Guest/Host - Name	NSDC (National Skill Development Cooperation)
<p>Introduction: The mission aims at vocational training and certification of Indian youth for a better livelihood and respect in the society. To contribute significantly to the overall target of skilling up of people in India, mainly by fostering private sector initiatives in skill development programs and to provide funding.</p>	
<p>Objectives: NSDC aims to promote skill development by catalyzing creation of large, quality and for-profit vocational institutions. Further, the organization provides funding to build scalable and profitable vocational training initiatives.</p>	
<p>Learnings/ Observations: Ensuring that Students have access to industry-relevant skill training is critical to the progress of the nation. Through our eSkill campaign, we seek to skill, reskill and upskill students across the country, unlocking unique employment opportunities and helping them thrive as employees and entrepreneurs.</p>	
Expenses	
Budget	
Income	
Expenses	Rs.2000/- per student.
Appendix	

Online I.E.T 2020-21

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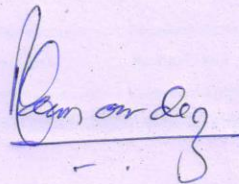


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Principal
F. DE. RAJESH K.N.

Model Curriculum

Trainee Chef

SECTOR: TOURISM AND HOSPITALITY
SUB-SECTOR: RESTAURANT
OCCUPATION: FOOD PRODUCTION / KITCHEN
REF. ID: THC/Q2702 ,VERSION 1.0
NSQF LEVEL: 3





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Naipunnya College, Trissur

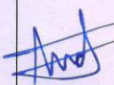







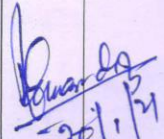
Department of Hotel Management

Lesson plan


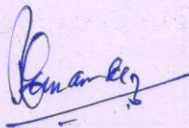
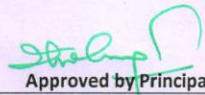
Trainee Chef (NSDC)

Ref. ID: THC/Q2707 Version 1.0

Trainer : Mr. Anand Thomas

Date/Day	Sessions	Module	Topic	Mode of teaching	Trainer's Sign	Class-Rep - Sign	HOD's Sign	Remarks
4.1.2021 to 6.1.2021	3	Receiving, distributing and storing supplies	Receive all provisions and supplies Check incoming stock Sort them for storing Distribute supplies appropriately Refill kitchen condiment bottles Store remaining supplies properly Ensure proper storage of uncooked, semicooked and cooked food	Lecture/ Practical		Lander PIOUS 		
7.1.2021 to 8.1.2021	3	Keeping track of Consumption	Keep track of daily consumption of supplies Keep track of fuel consumption Inform when re-ordering is required	Lecture/ Practical				
11.1.201 to 13.1.2021	3	Preparation before Cooking	Retrieve items to be prepared Prepare items before cooking like cleaning, Peeling, cutting etc. Weigh and measure ingredients Complete basic preparatory work Grind spices	Lecture/ Practical				
18.1.2021 to 20.1.2021	9	Cleaning kitchen, equipment and appliances	Wash floors and walls as per SOP Wash work area and cooking area as per SOP Collect dirt and mop surfaces Sort bottles and discard disposables Clean storage spaces Sanitize work surfaces Collect towels used for handling kitchen equipment Launder kitchen linen daily	Lecture/ Practical				



	135	<ul style="list-style-type: none"> • Ensure safe techniques while moving furniture and fixtures • Understand guidelines to use electrical equipment • Ensure floors are not slippery • Practice ergonomic lifting, bending or moving equipment • Understand first aid • Know the use of personal protective equipment and safety gear • Knowledge of safety signs • Document first aid treatments and safety procedures • Report to supervisor if any hazard is identified adhere to safety standards 					
 Compiled by Mr. Anand Thomas		 Reviewed by HOD	 Approved by Principal				



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31	Jeniffar G	7994354731	Jeniffargabriyel16@gmail.com	HMCA	Trainee chef	
32	Jisny Mathew	9961935957	jisny10mathew@gmail.com	HMCSA	Trainee chef	
33	JITHIN THOMAS	9846835871	jithinthomaskurisingal@gmail.com	HMCA	Trainee Chef	
34	John Paul	9061174243	johnpaulkallu@gmail.com	HMCA	Trainee Chef	
35	Jopaul Johnson	6238099403	jopauljohnson005@gmail.com	HMCSA	Trainee chef	
36	Jowin joy	9562767137	Jowinjoy962@gmail.com	HMCSA	Trainee Chef	
37	JYOTHISH JOY	7510959605	jyothishkjoy16@gmail.com	HMCSB	Trainee Chef	
38	KARAN V K	9539079460	vkkaran554@gmail.com	HMCSB	Trainee chef	
39	LIANDER PIOUS C J	7356216183	lianderpious.00@gmail.com	HMCSB	Trainee Chef	
40	Melvinbenny	9207480727	melvinbenny1999@gmail.com	HMCA	Trainee chef	
41	Nanditha Suresh	8921647630	nandithasuresh12@gmail.com	HMCA	Trainee Chef	
42	Nevin joy	8848225576	nevinjoy030@gmail.com	HMCSB	Trainee chef	
43	NOBLE BIJU	9846114767	noblestreams2000@gmail.com	HMCSB	Trainee chef	
44	Sanjay Sundaran	8592822314	Sanjaysundaran04@gmail.com	HMCSB	Trainee chef	
45	Shegen Joy	07356627770	Shegen joy	Hmcs b	Trainee chef	
46	SHELOMITH P M	9207940364	Shelomithmartin2000@gmail.com	HMCSB	Trainee Chef	
47	Sherin George	82813 59992	Sheringeorge1999@gmail.com	HMCSB	Trainee chef	
48	Steephen vincent	8086322770	steephenvincent@gmail.com	Hmca	trainee chef	
49	Stefin antony m	9747880285	stephinantony072@gmail.com	HMCA	Trainee chef	
50	STESS THOMAS	7356539463	stesstomas3@gmail.com	Hmcsb	Trainee chef	
51	Subin Sabu	7559087059	subinsabums@gmail.com	HMCA	Trainee Chef	
52	Paul Jose				Trainee Chef	
53	Aswin Vijayan	8304054997	aswinvj08@gmail.com	HMCSA	Trainee Chef	

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Principal

Naipunnya Institute of Management and Information Technology.			
Industrial Exposure Training, Internal Examination, 30-March-2021			
Trainee Chef Attendance Sheet.			
Sl.No.	Full Name	Programme	Signature.
1	Abin A B	B.Sc HMCSA	[Signature]
2	Abin paul	B.Sc HMCA	[Signature]
3	Abin Sebastian	B.Sc HMCSA	[Signature]
4	Adhin Krishna	B.Sc HMCA	[Signature]
5	Aiswarya Paul	B.Sc HMCA	[Signature]
6	Ajay jose	BSCHMCSA	[Signature]
7	Ajay P Jayan	B.Sc HMCA	[Signature]
8	Akhil Sadanand	B.Sc HMCA	[Signature]
9	Akshay K Vincent	B.Sc HMCA	[Signature]
10	Akshay vinodhan	B.Sc HMCSA	[Signature]
11	Alan Francis Antony	B.Sc HMCSA	[Signature]
12	Alphons Matheyas Tom	B.Sc HMCA	[Signature]
13	Amal Paul	B.Sc HMCSA	[Signature]
14	Amal S	B.Sc HMCSA	[Signature]
15	Amal Poulouse	B.Sc HMCAS	[Signature]
16	Anandu Santhosh	B.Sc HMCSA	[Signature]
17	Anoop Kumar TS	B.Sc HMCSA	[Signature]
18	Antony Kuriakose	B.Sc HMCSA	[Signature]
19	Arjun Muraleedharan	B.Sc HMCSA	[Signature]
20	Arun Babu	B.Sc HMCA	[Signature]
21	Arun Sajeev	B.Sc HM CA	[Signature]
22	Avin Babu	B.Sc HM CA	[Signature]
23	Bony Paul P	B.Sc HMCSA	[Signature]
24	Christin Roy	B.Sc HMCA	[Signature]
25	Eldhose Jose	B.Sc HMCA	[Signature]
26	Elmaria Paul	B.Sc HMCA	[Signature]
27	Feby Jose	B.Sc HMCA	[Signature]
28	Hiran Haridas	B.Sc HMCA	[Signature]
29	ISSAC Thomas	B.Sc HMCA	[Signature]
30	Jeffin joy	B.Sc HMCA	[Signature]
31	Jeniffar G	B.Sc HMCA	[Signature]
32	Jisny Mathew	B.Sc HMCSA	[Signature]
33	Jithin Thomas	B.Sc HMCA	[Signature]
34	John Paul	B.Sc HMCA	[Signature]
35	Jopaul johnson	B.Sc HMCSA	[Signature]
36	Jowin joy	B.Sc HMCSA	[Signature]
37	Jyothish Joy	B.Sc HMCSB	[Signature]
38	Karan V K	B.Sc HMCSB	[Signature]
39	Liander Pious C J	B.Sc HMCSB	[Signature]
40	Melvinbenny	B.Sc HMCA	[Signature]

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Naipunnya Institute of Management and Information Technology.				
Industrial Exposure Training, Internal Assessment March-2021				
Trainee Chef Marksheet				
SL.No.	Full Name	Programme	Marks (50)	Marks (20)
1	Abin A B	B.Sc HMCSA	45	18
2	Abin paul	B.Sc HMCA	44	18
3	Abin Sebastian	B.Sc HMCSA	45	18
4	Adhin Krishna	B.Sc HMCA	46	18
5	Aiswarya Paul	B.Sc HMCA	46	18
6	Ajay jose	BSCHMCSA	40	16
7	Ajay P Jayan	B.Sc HMCA	41	16
8	Akhil Sadanand	B.Sc HMCA	48	19
9	Akshay K Vincent	B.Sc HMCA	46	18
10	Akshay vinodhan	B.Sc HMCSA	45	18
11	Alan Francis Antony	B.Sc HMCSA	44	18
12	Alphons Matheyas Tom	B.Sc HMCA	40	16
13	Amal Paul	B.Sc HMCSA	46	18
14	Amal S	B.Sc HMCSA	41	16
15	Amal Poulouse	B.Sc HMCAS	46	18
16	Anandu Santhosh	B.Sc HMCSA	46	18
17	Anoop Kumar TS	B.Sc HMCSA	46	18
18	Antony Kuriakose	B.Sc HMCSA	48	19
19	Arjun Muraleedharan	B.Sc HMCSA	45	18
20	Arun Babu	B.Sc HMCA	45	18
21	Arun Sajeev	B.Sc HM CA	48	19
22	Avin Babu	B.Sc HM CA	40	16
23	Bony Paul P	B.Sc HMCSA	42	17
24	Christin Roy	B.Sc HMCA	42	17
25	Eldhose Jose	B.Sc HMCA	43	17
26	Elmaria Paul	B.Sc HMCA	Absent	Absent
27	Feby Jose	B.Sc HMCA	47	19
28	Hiran Haridas	B.Sc HMCA	45	18
29	ISSAC Thomas	B.Sc HMCA	Absent	Absent
30	Jeffin joy	B.Sc HMCA	45	18
31	Jeniffar G	B.Sc HMCA	45	18
32	Jisny Mathew	B.Sc HMCSA	46	18
33	Jithin Thomas	B.Sc HMCA	47	19
34	John Paul	B.Sc HMCA	49	20
35	Jopaul johnson	B.Sc HMCSA	45	18
36	Jowin joy	B.Sc HMCSA	44	18
37	Jyothish Joy	B.Sc HMCSB	45	18
38	KaranV K	B.Sc HMCSB	48	19
39	Liander Pious C J	B.Sc HMCSB	47	19
40	Melvinbenny	B.Sc HMCA	44	18
41	Nanditha Suresh	B.Sc HMCA	47	19
42	Nevin joy	B.Sc HMCSB	44	18

43	Noble Biju	B.Sc HMCSB	45	18
44	Sanjay Sundaran	B.Sc HMCSB	45	18
45	Shegen Joy	B.Sc HMCSB	46	18
46	Shelomith P M	B.Sc HMCSB	44	18
47	Sherin George	B.Sc HMCSB	43	17
48	Steephen vincent	B.Sc HMCA	46	18
49	Stefin antony m	B.Sc HMCA	45	18
50	Stess Thomas	B.Sc HMCSB	Absent	Absent
51	Subin Sabu	B.Sc HMCA	49	20
52	Paul Jose	B.Sc HMCSB	45	18
53	Aswin Vijayan	B.Sc HMCSA	46	18

Name of Faculty & Signature :

HOD: *Ramondiq*

Principal: *Paulachan K.J.*



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Principal

V/HMCS/Q-1/2020-2021

F-73A Rev.00 Dated 28/10/2015

Name.....

Roll No.....

NAIPUNNYA INSTITUTE OF MANAGEMENT AND INFORMATION TECHNOLOGY

Fifth Semester B. SC HMCS/CA Industrial Exposure Training Internal Examination, March 2021

Trainee Chef

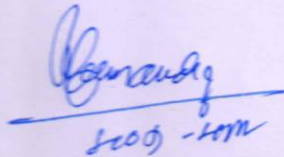
Time: 2 Hours

Marks: 50

I. Short essay Type Questions (Answer any Ten)

(10 x 5=50)

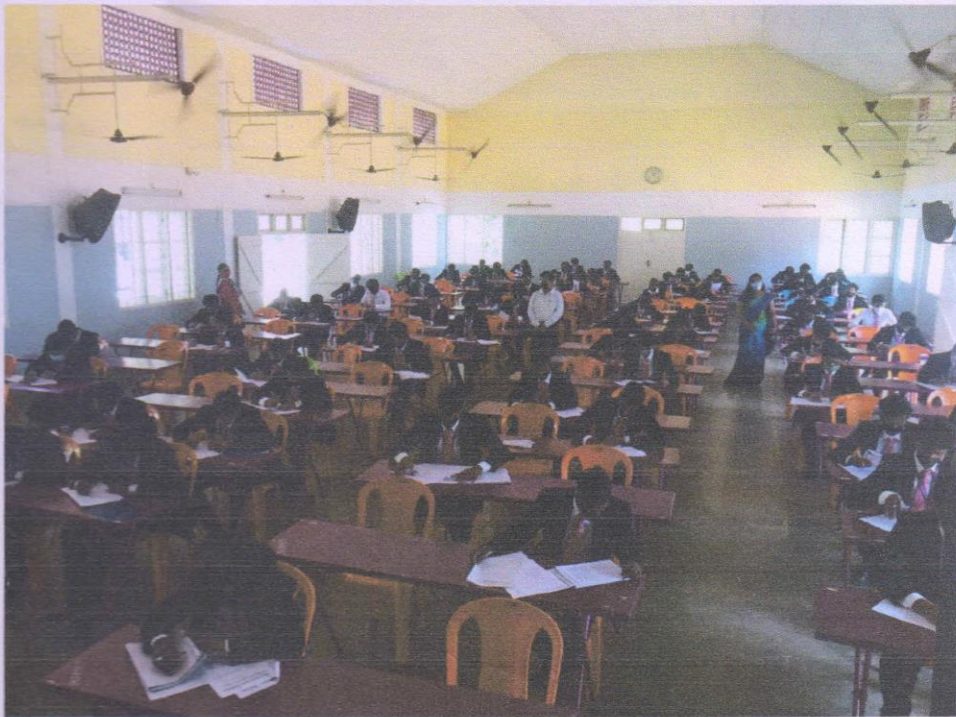
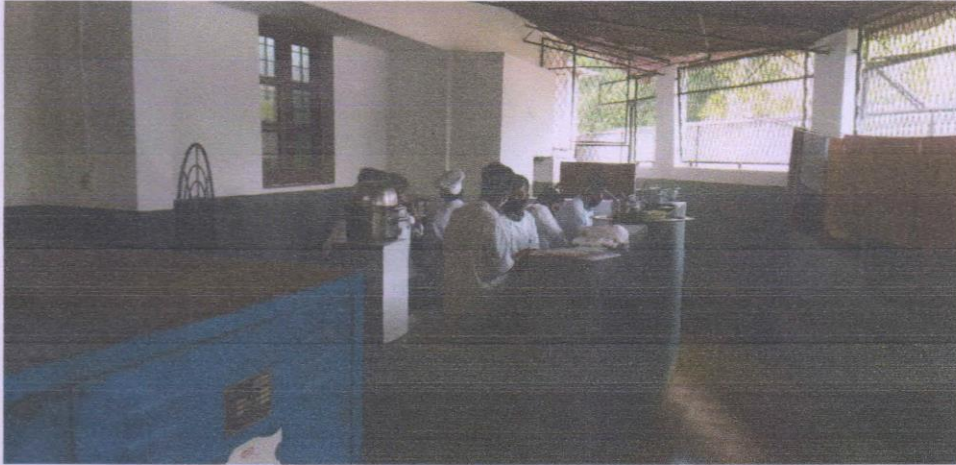
1. Explain receiving, distributing and storing supplies in kitchen.
2. Explain preparation before cooking.
3. Explain cleaning kitchen, equipment and appliances in kitchen.
4. Brief note on kitchen maintenance.
5. How do you interact with your superiors and colleagues?
6. What are the different techniques for communicating with hotel guest?
7. How to achieve 'Customer satisfaction' through customer-centric service?
8. Explain personal hygiene and etiquettes.
9. How to behave with women at workplace?
10. Explain safety standards and procedures in kitchen.
11. Explain various work hazards areas in a hotel.
12. Explain workplace hygiene and cleanliness.
13. Explain IPR and copyright.
14. Explain services and facilities specific to age/gender/special.
15. Explain the job description of a trainee chef.


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NSDC Internal Examination 30-03-2021



Signature
- 10/3/21



Signature
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Principal