



Skill India

कौशल भारत - कुशल भारत



India**skills**



N · S · D · C

National
Skill Development
Corporation

Transforming the skill landscape

Sample Test Project

Regional Skill Competition – Level 3

Skill 34- Cooking

Category: Social & Personal Services

Table of Contents

A. Preface.....	3
B. Test Project	4
C. Marking Scheme.....	8
D. Infrastructure List	26
E. Instructions for candidates	27
F. Health, Safety, and Environment.....	28

SAMPLE

Section - A

A. Preface

Skill Explained:

The professional chef can work in a wide range of establishments including high-class restaurants, hotels, welfare caterings such as hospitals and residential homes, theme parks and industrial sites; providing catering services to guests and staff. These skills include menu compilation, food costing, purchasing, storage, and utilization of food commodities and their control, work/time management, planning, communication and managing a kitchen brigade. The chef in a high-class hotel or restaurant offering fine dining will need to demonstrate outstanding skills in food preparation and its presentation. Strict maintenance of the highest personal and food hygiene and safety are paramount always. Effective communication skills are essential for the chef.

The chef in a high-class hotel or restaurant offering fine dining will need to demonstrate outstanding skills in food preparation and its presentation. They will be expected to create and adapt dishes that meet the expectations of demanding customers who are used to dining in exclusive restaurants.

Fashions and trends in cuisine fluctuate so it is important that the top-class chef keeps abreast of these trends and adapts their product and service accordingly. The customer wishing to experience fine dining is expecting a memorable meal experience which incorporates the setting and ambiance of the restaurant, restaurant theatre, and outstanding customer care, as well as exceptional food.

Eligibility Criteria (for IndiaSkills 2018 and WorldSkills 2019):

Competitors born on or after 01 Jan 1997 are only eligible to attend the Competition.

Total Duration: 12 Hrs

Module overview (100%)

Module one 4 hours 30% of total marks

Module two 8 hours 70% of total marks

Section - B

B. Test Project

Module 1 – 4 hours

Fresh stuffed pasta and consommé – Day 1

DESCRIPTION

Day 1

The two Course Module to be carried out on day 1 – one fresh pasta and one consommé

Pasta

- Prepare hot stuffed pasta
- 80g minimum
- One sauce minimum
- one cooked garnish
- Two portions to be served

Soup

- Soup consommé minimum 150 ml
- chicken quenelles (2 pcs) as garnish
- Two portions to be served

Module 2 – 8 hours

Four course menu – Day 2

DESCRIPTION

A four-course module to be carried out on day 2/day 3 (two portions to be served)

- One **salad** with dressing mystery ingredient (Orange/ celery),
- One **fish entree** with one accompaniment and a sauce (100 gms of entrée)
- One **Lamb stew** main course with one vegetable, one starch, one sauce minimum. Lamb as main course 180g minimum size. Starch and vegetable accompaniment from common table min 50 gms each
- One **mystery dessert**. (Apple pie/ Creme brulee)

MODULE TIMING (COMPETITORS)

DAY – 1

Reporting at 08:30 hrs.

MODULE 1 - COMPETITORS

08:30	–	30 mins	Experts – Competitor Open Conversation (Module briefing)
09:00			

09:00 10:30	–	1 hr. 30 mins	Mis – en – place
10:30 11:00	–	30 mins	Consommé service at 11:00
11:00 12:00	–	1 hr.	Pasta Service at 12:00
12:00 12:30	–	30 mins	Area cleaning and set up
12:30 13:00	–	30 mins	Lunch

DAY – 2 - COMPETITION OVERVIEW

MODULE 2 - COMPETITORS

08:30 09:00	–	30 mins	Experts – Competitor Open Conversation (Module briefing)
09:00 12:30	–	3 hr. 30 mins	Mis – en – place
12:30 13:00	–	30 mins	Lunch
13:00 13:30	–	30 mins	Salad Service at 13:30
13:30 14:30	–	1 hr.	Fish entrée service at 14:30
14:30 16:00	–	1 hr. 30 mins	Main course service at 16:00
16:00 17:00	–	1 hr.	Desert Service at 17:00
17:00 17:30	–	30 mins	Area cleaning and set up

COMMON TABLE INGREDIENTS

S. No.	Meat and seafood	Dairy	Vegetables	Fruits	Nuts	Dry ingredients	wines	Spices
1	Mutton boneless	Milk	Onion	Apple	Pinenuts	corn flour	white wine	Mustard
2	Mutton Bones	Cream	Potato	orange	Walnuts	Refined flour	Red wine	cumin
3	Red Snapper fish	Mozzarella	sweet potato	Watermelon	Almonds	semolina	Rum	fennel
4	Sole fish	Feta cheese	Tomato	Berries	Hazelnuts	polenta	Brand y	whole dry chillies
5	Prawns	Parmesan	cherry tomato	pineapple	Cashewnuts	Risotto	Rice wine	coriander seeds
6	Shrimps	Processed cheese	Bell peppers	Grapes	Raisins	refined oil		nutmeg

7	Chicken boneless	Sour cream	Broccoli	Mango	Prunes	extra virgin olive oil		garlic powder
8	Bacon	Cream cheese	Baby corn	Sweet lime	Figs	olive oil		cinnamon
9		Eggs	fresh herbs	pomegranate	Apricots	sesame oil		coffee powder
10		Curd	Spinach	Banana	Peanuts	wine vinegar		green tea
11		Buttermilk	Snow peas	kiwi	dates	cider		
12		butter	Asparagus			malt vinegar		
13		margarine	rosemary			pink pepper		
14			Variety lettuce			sea salt		
15			Beetroot			bbq sauce		
16			Celery			Tabasco sauce		
17			Leeks			WS sauce		
18			Lemon			HP sauce		
19			Garlic			Tamarind		
20			Shallots			Jaggary		
21			Ginger			Palm sugar		
22			Cauliflower			split gram lentil (kali masoor)		
23			Brinjal			Durum wheat flour		
24			Peas (frozen)			Grain sugar		
25			carrot			Honey		
26			mint			balsamic vinegar		
27			basil			bread crumbs		
28			thyme			sundried tomatoes		
29			coriander			apple cider		
30			parsley			Dry corn kernel		
31			tarragon			cornflakes		
32			cucumber			puffed rice		
33			red radish			pressed rice		
34			baby carrots			Dark chocolate		
35			fennel			Pearl barley		
36			lime leaves			fava beans		
37			zucchini			Leaf gelatin		
38			squash					

39			sweet corn					
40			dill					
41			lemon grass					

SAMPLE

Section – C

C. Marking Scheme

	Criteria	Mark
A	Hygiene	10
B	Preparation	30
C	Presentation	20
D	Tasting	40

	HYGIENE				
	Fresh Pasta	M	Personal Hygiene - Correct & Clean Uniform, Bad habits, Clean hands, finger tasting		Deduct .25 marks for Incorrect & clean uniform, jewellery/watch 1.00
	Consommé				Deduct .25 marks for any bad personal habits, touching face, coughing, sneezing, nose
					Deduct .25 marks for unhygienic hands, washing, grooming
		M	Clean work station - floor, fridge, benches and under bench,		Deduct .25 marks for unhygienic fridges 1.00
					Deduct .25 marks for unhygienic working practices

					Deduct .25 marks for unhygienic work surfaces	
					Deduct .25 marks for unhygienic storage	
A2	HYGIENE					
	Mystery salad	M	Personal Hygiene - Correct & Clean Uniform, Bad habits, Clean hands, finger tasting		Deduct .25 marks for Incorrect & clean uniform, jewellery/watch	1.00
					Deduct .25 marks for any bad personal habits, touching face, coughing, sneezing, nose	
					Deduct .25 marks for unhygienic hands, washing, grooming	
		M	Clean work station - floor, fridge, benches		Deduct .25 marks for unhygienic fridges	1.00
					Deduct .25 marks for unhygienic working practices	
					Deduct .25 marks for unhygienic work surfaces	
					Deduct .25 marks for unhygienic storage	
A3	HYGIENE					

	Fish Entree	M	Personal Hygiene - Correct & Clean Uniform, Bad habits, Clean hands, finger tasting		Deduct .25 marks for Incorrect & clean uniform, jewellery/watch	1.00
					Deduct .25 marks for any bad personal habits, touching face, coughing, sneezing, nose	
					Deduct .25 marks for unhygienic hands, washing, grooming	
		M	Clean work station - floor, fridge, benches		Deduct .25 marks for unhygienic fridges	1.00
					Deduct .25 marks for unhygienic working practices	
					Deduct .25 marks for unhygienic work surfaces	
					Deduct .25 marks for unhygienic storage	
A4	HYGIENE					
	Lamb stew	M	Personal Hygiene - Correct & Clean Uniform, Bad habits, Clean		Deduct .25 marks for Incorrect & clean uniform, jewellery/watch	1.00

			hands, finger tasting		
					Deduct .25 marks for any bad personal habits, touching face, coughing, sneezing, nose
					Deduct .25 marks for unhygienic hands, washing, grooming
		M	Clean work station - floor, fridge, benches		Deduct .25 marks for unhygienic fridges
					Deduct .25 marks for unhygienic working practices
					Deduct .25 marks for unhygienic work surfaces
					Deduct .25 marks for unhygienic storage
A5	HYGIENE				
	Mystery dessert	M	Personal Hygiene - Correct & Clean Uniform, Bad habits, Clean hands, finger tasting		Deduct .25 marks for Incorrect & clean uniform, jewellery/watch
					Deduct .25 marks for any bad personal habits, touching face, coughing, sneezing, nose

					Deduct .25 marks for unhygienic hands, washing, grooming	
		M	Clean work station - floor, fridge, benches		Deduct .25 marks for unhygienic fridges	1.00
					Deduct .25 marks for unhygienic working practices	
					Deduct .25 marks for unhygienic work surfaces	
					Deduct .25 marks for unhygienic storage	
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M= measurement J = Judgement	Aspect - Description	Judge Score	Extra Aspect Description (Judgement/measurement)	Max Mark
B1	PREPARATION					
	Fresh Pasta	M	Wastage - Burnt or spoiled food, environmental wastage		Deduct .25 marks for food wastage	2.00
	Consommé				Deduct .25 marks for burning food	
					Deduct .25 marks for food spoilt	

					Deduct .25 marks for environmental waste	
		M	Service time - food presented within time frame		Deduct .1 mark per minute late after 5 minutes up to value of .05	0.50
		M	Use of compulsory ingredients as per test project		Deduct .25 marks if criteria of finished dish not achieved	0.70
		M	Correct service temperature		Deduct .13 mark if service temperature not appropriate	0.70
		J	Kitchen skills demonstrated - preparation & cooking techniques appropriate & well executed			1.00
		J	Quality of food produced - international trade skill standard			1.00
		J	Organizational Skills - efficient workflow,			1.00

			food served on time			
B2	PREPARATION					
	Mystery salad	M	Wastage - Burnt or spoilt food, environmental wastage		Deduct .25 marks for food wastage	0.50
					Deduct .25 marks for burning food	
					Deduct .25 marks for food spoilt	
					Deduct .25 marks for environmental waste	
		M	Service time - food presented within time frame		Deduct .1 mark per minute late after 5 minutes up to value of .05	1.00
		M	Use of compulsory ingredients as per test project		Deduct .25 marks if criteria of finished dish not achieved	0.50
		M	Correct service temperature		Deduct .13 mark if service temperature not appropriate	0.70
		J	Kitchen skills demonstrated - preparation & cooking techniques appropriate			1.00

			& well executed			
		J	Quality of food produced - international trade skill standard			1.00
		J	Organizational Skills - efficient workflow, food served on time			1.00
B3	PREPARATION					
	Fish Entree	M	Wastage - Burnt or spoiled food, environmental wastage		Deduct .25 marks for food wastage	0.50
					Deduct .25 marks for burning food	
					Deduct .25 marks for food spoiled	
					Deduct .25 marks for environmental waste	
		M	Service time - food presented within time frame		Deduct .1 mark per minute late after 5 minutes up to value of .05	1.00
		M	Use of compulsory ingredients		Deduct .25 marks if criteria of finished dish not achieved	0.50

			as per test project			
		M	Correct service temperature		Deduct .13 mark if service temperature not appropriate	0.70
		J	Kitchen skills demonstrated - preparation & cooking techniques appropriate & well executed			1.00
		J	Quality of food produced - international trade skill standard			1.00
		J	Organizational Skills - efficient workflow, food served on time			1.00
B4	PREPARATION					
	Lamb stew	M	Wastage - Burnt or spoiled food, environmental wastage		Deduct .25 marks for food wastage	0.50
					Deduct .25 marks for burning food	

					Deduct .25 marks for food spoilt	
					Deduct .25 marks for environmental waste	
		M	Service time - food presented within time frame		Deduct .1 mark per minute late after 5 minutes up to value of .05	1.00
		M	Use of compulsory ingredients as per test project		Deduct .25 marks if criteria of finished dish not achieved	0.50
		M	Correct service temperature		Deduct .13 mark if service temperature not appropriate	0.70
		J	Kitchen skills demonstrated - preparation & cooking techniques appropriate & well executed			1.00
		J	Quality of food produced - international trade skill standard			1.00
		J	Organizational Skills -			1.00

			efficient workflow, food served on time			
B5	PREPARATION					
	Mystery dessert	M	Wastage - Burnt or spoiled food, environmental wastage		Deduct .25 marks for food wastage	0.50
					Deduct .25 marks for burning food	
					Deduct .25 marks for food spoiled	
					Deduct .25 marks for environmental waste	
		M	Service time - food presented within time frame		Deduct .1 mark per minute late after 5 minutes up to value of .05	1.00
		M	Use of compulsory ingredients as per test project		Deduct .25 marks if criteria of finished dish not achieved	0.50
		M	Correct service temperature		Deduct .13 mark if service temperature not appropriate	0.50
		M	Wastage - Burnt or spoiled food, environmental wastage		Deduct .25 marks for food wastage	0.50

		J	Kitchen skills demonstrated - preparation & cooking techniques appropriate & well executed			1.00
		J	Quality of food produced - international trade skill standard			1.00
		J	Organizational Skills - efficient workflow, food served on time			1.00
Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M= measurement J = Judgement	Aspect - Description	Judge's Score	Extra Aspect Description OR Judgment Score Description (Judg only)	Max Mark
C1	PRESENTATION					
	Fresh Pasta	M	Dish meets criteria, correct elements, correct portion size		Deduct .62 marks if Dish does not meet criteria	1.25

	Consommé	M	Clean plates, no finger prints or spills		Deduct .25 marks per infringement	1.00
		J	Visual appeal, colour balance, presentation neat, portion size appropriate			1.25
		J	Style, creativity, innovation			1.00
C2	PRESENTATION					
	Mystery salad	M	Dish meets criteria, correct elements, correct portion size		Deduct .62 marks if Dish does not meet criteria	1.00
		M	Clean plates, no finger prints or spills		Deduct .25 marks per infringement	0.50
		J	Visual appeal, colour balance, presentation neat, portion size appropriate			1.25

		J	Style, creativity, innovation			1.00
C3	PRESENTATION					
	Fish Entree	M	Dish meets criteria, correct elements, correct portion size		Deduct .62 marks if Dish does not meet criteria	1.00
		M	Clean plates, no finger prints or spills		Deduct .25 marks per infringement	0.50
		J	Visual appeal, colour balance, presentation neat, portion size appropriate			1.25
		J	Style, creativity, innovation			1.25
C4	PRESENTATION					
	Lamb stew	M	Dish meets criteria, correct elements, correct portion size		Deduct .62 marks if Dish does not meet criteria	1.25
		M	Clean plates, no finger		Deduct .25 marks per infringement	0.50

			prints or spills		
		J	Visual appeal, colour balance, presentation neat, portion size appropriate		1.25
		J	Style, creativity, innovation		1.25
C5	PRESENTATION				
	Mystery dessert	M	Dish meets criteria, correct elements, correct portion size	Deduct .62 marks if Dish does not meet criteria	0.75
		M	Clean plates, no finger prints or spills	Deduct .25 marks per infringement	0.75
		J	Visual appeal, colour balance, presentation neat, portion size appropriate		1.25

		J	Style, creativity, innovation			0.75
Sub Criteri a ID	Sub Criteria Name or Description	Aspect Type M= measurement J = Judgement	Aspect - Description	Judg Score	Extra Aspect Description (Obj or Subj) OR Judgment Score Description (Judg only)	Max Mar k
D1	TASTE					
	Fresh Pasta	J	Texture and taste of Pasta			2.50
	Consommé	J	Texture and taste of Soup			2.50
		J	Taste of pasta sauce			1.75
		J	Taste of chicken quenelles			1.50
		J	Overall harmony and balance in flavors of all elements			1.30
D2	TASTE					
	Mystery salad	J	Taste of salad			1.75
		J	Texture of salad ingredients			1.75
		J	Taste of dressing			1.65

		J	Overall harmony and balance		1.50
D3	TASTE				
	Fish Entree	J	Texture of Fish		2.50
		J	Taste of Fish		2.50
		J	Taste of accompaniment		1.75
		J	Taste of sauce		1.75
D4	TASTE				
	Lamb stew	J	Taste of lamb stew		2.50
		J	Taste of vegetable		1.25
		J	Taste of starch		1.25
		J	Taste of sauce		2.50
		J	Overall harmony and balance in flavors of combined dish		2.50
D5	TASTE				
	Mystery dessert	J	Taste of dessert		1.20
		J	Texture of dessert		1.20
		J	Taste of sauce		1.20

		J	Taste of garnish			1.20
		J	Overall harmony and balance in flavors of all elements			0.50

SAMPLE

Section - D

D. Infrastructure List

Standard Kitchen equipment available at Institute of Hotel Management.

SAMPLE

Section – E

E. Instructions for candidates

- Participant can bring in own crockery /cutlery for service. Any other special equipment need to be declared before the competition starts.
- No prior mis-en-place is allowed except on the day of the competition.
- Typed Recipes to be submitted along with the dish at the time of presentation.
- Collection and disposal of all wastes is the responsibility of everyone. Points will be awarded for hygiene & cleanliness
- The organizer and its committees shall not be liable to any claim in the event of any mishap and/or misplaced equipment. Participants are advised to take precautionary measures about their safety and that of their belongings.
- Certificates of participation may be collected from the Secretariat upon completion of your event from 2.00 p.m. onwards on the day of competition.
- All participants must be in Chef Uniforms. No company name/logo should be visible to the Judges during the competition. This includes crockery & cutlery used for display. Violation of this guideline will lead to disqualification.
- Five points will be deducted for each violation such as revealing identities, using forbidden seasonings, smuggling in semi-finished or finished products.

Note: The decision of the panel of Judges will be final and binding.

Section – F

F. Health, Safety, and Environment

1. All accredited participants, and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
2. All participants, technicians and supporting staff will wear the required protective Personnel clothing.
3. All participants will assume liability for all risks of injury and damage to property, loss of property, which might be associated with or result from participation in the event. The organizers will not be liable for any damage, however in case of Injury the competitor will immediately inform the immediate organizer for medical attention.