



Skill India
कौशल भारत - कुशल भारत



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Transforming the skill landscape



India **skills**

Test project: Cooking
Category: Social and Personal Services

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Section A – Skill Explained

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

Duration of Test project: 16 hours spread over three days

MODULE OVERVIEW (100%)

Module one	4 hours	25% of total marks
Module two	4 hours	25% of total marks
Module three	4 hours	25% of total marks
Module four	4 hours	25% of total marks

Section B – Test Project

Module 1 – 4 hours

Salad and finger food– day 1

Description

Salad – Tabbouleh(vegetarian) and one cooked garnish of your choice- 4 plates of each

Finger food- Two finger food to be prepared-one vegetarian (chick peas) and one non vegetarian (bacon)

- 10 pcs of each to be served cold
- Should be bite size
- Served on 2 platters 5 pcs each
- Should contain 80% of the main ingredient
- Each pcs should not weight more than 20 gms

MODULES 2 –4 HOURS

Soup and main course– day 2

Description

1 soup- Mulligatawny soup and 1 garnish is a must

- Prepare identical 04 portions of the same
- Must be hot soup
- Soup should not be more than 150 ml

1 main course – Chicken Maryland with standard accompaniments

- 04 portions to be served hot
- Chicken weight should not be more than 180 gms –
- Total plate being 240 gms

MODULES 3 – 4 HOURS

Salads and main courses– day 2

Description

2 salads – Prepare 2 salads using two different types of potatoes- baby potatoes, sweet potatoes

- Total 4 plates , 2 plates of each salad
- Should be served cold
- Portion size should not exceed 80 gms
- Common ingredients to be ordered from common list

2 main courses- prepare 2 main courses using minced lamb and mystery fish fillet

- Both main courses to be served with appropriate accompaniments 1 veg and 1 starch
- Portion size for main course should not exceed 180 gms and for accompaniment 30 gms
- Total 4 plates to be prepared 2 of each
- All dishes to be served hot

MODULES 4 –4 HOURS

Follow recipe and B&B pudding - Day 3

Description

1 cheesecake dessert– Follow the recipe given on the day of competition
Present it in your style keeping in mind correct portion size

- Total 4 identical plates to be served
- Total weight of the dessert should not be more than 100 gms

Dessert-

Bread and butter pudding – Modern interpretation

- Prepare 4 portions with appropriate garnish
- Total weight should not be more than 100 gms
- Should be served warm

MODULE TIMING (COMPETITORS)

DAY 1- COMPETITION OVERVIEW

Reporting at 12:30 hrs. **MODULE 1 SALAD AND FINGER FOOD**

12:30 – 13:00	30 mins	Experts – Competitor Open Conversation (Module briefing)
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13:00 – 13:30	30 mins	Procurement and set up
13:30 – 15:00	1 hr. 30 mins	Mis – en – place
15:00 – 15:30	30 mins	SALAD service at 15:30
15:30 – 16:30	1 hr.	FINGER FOOD Service at 16:30
16:30 – 17:00	30 mins	Area cleaning and set up

DAY 2 – COMPETITION OVERVIEW

Reporting at 8:30 hrs. MODULE 2 **SOUP AND CHICKEN**

and MODULE 3 **SALAD AND MAINCOURSE**

08:30 – 09:00	30 mins	Experts – Competitor Open Conversation (Module briefing)
09:00 – 10:30	1 hr. 30 mins	Mis – en – place
10:30 – 11:00	30 mins	SOUP service at 11:00
11:00 – 12:00	1 hr.	CHICKEN Service at 12:00
12:00 – 12:30	30 mins	Area cleaning and set up
12:30 – 13:00	30 mins	Lunch
13:00 – 13:30	30 mins	Experts – Competitor Open Conversation (Module briefing)
13:30 – 15:00	1 hr. 30 mins	Mis – en – place
15:00 – 15:30	30 mins	SALAD service at 15:30
15:30 – 16:30	1 hr.	MAINCOURSE Service at 16:30
16:30 – 17:00	30 mins	Area cleaning and set up

DAY 3 – COMPETITION OVERVIEW

Reporting at 8:30 hrs. MODULE 4 **CHEESE CAKE AND B & B PUDDING**

08:30 – 09:00	30 mins	Experts – Competitor Open Conversation (Module briefing)
09:00 – 10:30	1 hr. 30 mins	Mis – en – place

10:30 – 11:00	30 mins	CHEESE CAKE service at 11:00
11:00 – 12:00	1 hr.	BREAD AND BUTTER PUDDING Service at 12:00
12:00 – 12:30	30 mins	Area cleaning and set up

SPECIAL EQUIPMENT/INSTRUCTIONS

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

COMMON TABLE INGREDIENTS

S. No.	Meat and seafood	Dairy	Vegetables	Fruits	Nuts	Dry ingredients	wines	Spices
1	Mutton Mince	Milk	Onion	Apple	Pinenuts	corn flour	white	Mustard

							wine	
2	Mutton Bones	Cream	Baby Potato	orange	Walnuts	Refined flour	Red wine	cumin
3	Sole fish	Mozzarella	sweet potato	Watermelon	Almonds	semolina	Rum	fennel
4	Prawns	Feta cheese	Tomato	Berries	Hazelnuts			whole dry chilies
5	Chicken w/ skin	Parmesan	cherry tomato	pineapple	Cashewnuts	Arborio rice		coriander seeds
6	Bacon	Processed cheese	Bell peppers	Grapes	Raisins	refined oil		nutmeg
7		Sour cream	Broccoli	Mango	Prunes	extra virgin olive oil		garlic powder
8		Cream cheese	Baby corn	Sweet lime	Figs	olive oil		Cinnamon powder
9		Eggs	fresh herbs	pomegranate	Apricots	sesame oil		coffee powder
10		Curd	Spinach	Banana	Peanuts	wine vinegar		green tea
11		Buttermilk	potatoes	kiwi	dates	cider		Cocoa powder
12		butter	Asparagus			malt vinegar		
13		margarine	rosemary					
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		Aluminum foil	split gram lentil (kali masoor)		
23			Curry leaves		Cling wraps	Durum wheat flour		
24			Peas (frozen)			Grain sugar		
25			carrot			Honey		
26			mint			balsamic vinegar		
27			basil			Panko bread crumbs		
28			thyme			sundried tomatoes		
29			Coriander fresh			Dark chocolate		
30			parsley			Pearl barley		
31			tarragon			fava beans		
32			cucumber			Leaf gelatin		
33			red radish			Coconut milk		
34			baby carrots	squash		Cornflakes		
35			fennel	sweet corn		Coconut cream		
36			lime leaves	dill		Sandwich bread		
37			zucchini	lemon grass		Toor dal		

Section C-Marking Scheme

	Criteria	Mark
A	Hygiene	12 %
B	Preparation	28 %
C	Presentation	20 %
D	Tasting	40 %

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)
A1	HYGIENE				
	Salad	M	Personal Hygiene - Correct & Clean Uniform, Bad habits, Clean hands, finger tasting		Deduct .25 marks for Incorrect & clean uniform, jewellery/watch
	Finger food				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
					Deduct .25 marks for unhygienic working practices
					Deduct .25 marks for unhygienic work surfaces
					Deduct .25 marks for unhygienic storage
A2	HYGIENE				
	Soup	M	Personal Hygiene - Correct & Clean Uniform, Bad habits, Clean hands, finger tasting		Deduct .25 marks for Incorrect & clean uniform, jewellery/watch
	Chicken main course				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
A3	HYGIENE				
	Salads	M	Personal Hygiene - Correct & Clean Uniform, Bad habits, Clean hands, finger tasting		Deduct .25 marks for Incorrect & clean uniform, jewellery/watch
	main courses				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
A4	HYGIENE				
	Cheese cake	M	Personal Hygiene - Correct & Clean Uniform, Bad habits, Clean hands,		Deduct .25 marks for Incorrect & clean uniform, jewellery/watch

			finger tasting		
	B & B pudding				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

Sub Criteria ID	Sub Criteria Name or Description	Aspect Type M= measurement J = Judgement	Aspect - Description	Judg Score	Extra Aspect Description (Judgement/measurement)
B1	PREPARATION				
	Salad	M	Wastage - Burnt or spoilt food, environmental wastage		Deduct .25 marks for food wastage
	Finger food				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
		M	Use of compulsory ingredients as per test project		Deduct .25 marks if criteria of finished dish not achieved
		M	Correct service temperature		Deduct .13 mark if service temperature not appropriate
		J	Kitchen skills demonstrated - preparation & cooking techniques appropriate & well executed		

		J	Quality of food produced - international trade skill standard		
		J	Organizational Skills - efficient workflow, food served on time		
B2	PREPARATION				
	Soup	M	Wastage - Burnt or spoilt food, environmental wastage		Deduct .25 marks for food wastage
	Chicken main course				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
		M	Use of compulsory ingredients as per test project		Deduct .25 marks if criteria of finished dish not achieved
		M	Correct service temperature		Deduct .13 mark if service temperature not appropriate
		J	Kitchen skills demonstrated - preparation & cooking techniques appropriate & well executed		
		J	Quality of food produced - international trade skill standard		

		J	Organizational Skills - efficient workflow, food served on time		
B3	PREPARATION				
	Salads	M	Wastage - Burnt or spoiled food, environmental wastage		Deduct .25 marks for food wastage
	Main courses				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
		M	Use of compulsory ingredients as per test project		Deduct .25 marks if criteria of finished dish not achieved
		M	Correct service temperature		Deduct .13 mark if service temperature not appropriate
		J	Kitchen skills demonstrated - preparation & cooking techniques appropriate & well executed		
		J	Quality of food produced - international trade skill standard		
		J	Organizational Skills - efficient workflow, food served on time		

B4	PREPARATION				
	Cheese cake	M	Wastage - Burnt or spoilt food, environmental wastage		Deduct .25 marks for food wastage
	B & B pudding				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
		M	Use of compulsory ingredients as per test project		Deduct .25 marks if criteria of finished dish not achieved
		M	Correct service temperature		Deduct .13 mark if service temperature not appropriate
		J	Kitchen skills demonstrated - preparation & cooking techniques appropriate & well executed		
		J	Quality of food produced - international trade skill standard		
		J	Organizational Skills - efficient workflow, food served on time		

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)
C1	PRESENTATION				
	Salad	M	Dish meets criteria, correct elements, correct portion size		Deduct .62 marks if Dish does not meet criteria
	Finger food	M	Clean plates, no finger prints or spills		Deduct .25 marks per infringement
		J	Visual appeal, colour balance, presentation neat, portion size appropriate		
		J	Style, creativity, innovation		
C2	PRESENTATION				
	Soup	M	Dish meets criteria, correct elements, correct portion size		Deduct .62 marks if Dish does not meet criteria
	Main course	M	Clean plates, no finger prints or spills		Deduct .25 marks per infringement
		J	Visual appeal, colour balance, presentation neat, portion size appropriate		
		J	Style, creativity, innovation		

C3	PRESENTATION				
	Salads	M	Dish meets criteria, correct elements, correct portion size		Deduct .62 marks if Dish does not meet criteria
	Main courses	M	Clean plates, no finger prints or spills		Deduct .25 marks per infringement
		J	Visual appeal, colour balance, presentation neat, portion size appropriate		
		J	Style, creativity, innovation		
C4	PRESENTATION				
	Cheese cake	M	Dish meets criteria, correct elements, correct portion size		Deduct .62 marks if Dish does not meet criteria
	B & B pudding	M	Clean plates, no finger prints or spills		Deduct .25 marks per infringement
		J	Visual appeal, colour balance, presentation neat, portion size appropriate		
		J	Style, creativity, innovation		

Sub Criteria 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)
D1	TASTE				
	Salad	J	Texture and taste of Salad		
	Finger food	J	Texture and taste of Finger food		
		J	Taste of salad dressing		
		J	Overall harmony and balance in flavors of all elements		
D2	TASTE				
	Soup	J	Taste of soup		
	main course	J	Texture of soup		
		J	Taste and texture of main course		
		J	Overall harmony and balance		
D3	TASTE				
	Salad	J	Taste and Texture of salad		
	Main course	J	Taste and texture of main course		
		J	Taste of accompaniment		

		J	Taste of sauce		
D4	TASTE				
	Cheese cake	J	Taste of cheese cake		
	B & B pudding	J	Taste of sauce		
		J	Taste of B & B pudding		
		J	Taste of sauce		
		J	Overall harmony and balance in flavors of combined dish		

Section D-Infrastructure List (Tool and equipment including raw material)

Standard Kitchen equipment available at the venue

Section E- Instruction for Competitors

- Participant can bring in own crockery /cutlery for service. Any other special equipment needs 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.

Section 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.