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| MONTH UNITS | TOPICS COVERED | |
| UNIT 1: Introduction to Cookery | THEORY 1. Orientation of vocational education and Enrolment of Students in Food Production. 2. Maintain Students data (Enrolment and attendance) in instructor register. 3. Creating WhatsApp Group of class students for important information. 4. Submit requirement of books as per the students head count & Book distribution 5. Working on Lesson Plan of the theory and practical 6. Monthly meeting with the Principal and Project Coordinator. | PRACTICAL |
| UNIT 1: COMMUNICATION SKILLS - (| 7. Submit Form 001/monthly report, Next Month's Plan, Monthly Attendance, Claims. Aims and objectives of Cooking Food written, verbal and non-verbal communication. Activity/Q&A | Group discussion on objectives of cooking food, Writing pros and cons of written, verbal and non-verbal communication Activity/Q&A |
| May-25 | Tenses, verbs and adjective SUMMER VACATION (11TH MAY- 30TH JUNE | Draw a diagram depicting the parts of speech. |
| Jun-25 | SUMMER VACATION (11TH MAY- 30TH JUNE | |
| Jul-25 UNIT 2: Methods of Cooking | Revision of previous session topics. Orientation of vocational education and Enrolment of Students. Classification: Dry, Moist, Medium of Fat, Principles of heat transfer Activity/Q&A | Revision of previous session topics. Guest lecture on methods of cooking Demonstration of different types of methods of cooking food |
| UNIT 3:Vegetable and Fruit Cookery UNIT 1: COMMUNICATION SKILLS – 1 Aug-25 UNIT 3:Vegetable and Fruit Cookery/UNIT 2: SELF-MANAGEMENT SKILLS – 1 | Classification of Vegetables Classification of Fruits Cuts of Vegetables and Fruits 1. Effects of heat on vegetables processing 3. Q&A sessions 4. UNIT TESTS | Identify and differentiate the classification of fruits and vegetables. Practical on cuts of vegetables and fruits. Guest lecture on Communication skills listing do's and don'ts for avoiding common body language mistakes in communication |
| Sep-25 | Definition | Practicals of : Vegetable Soup, Sweet corn soup and Indian soup - Tamatar shorba Guest lecture with demonstration of soups READLE |
| UNIT 5: Salads Oct-25 UNIT 3: INFORMATION AND | Parts of a salad: Base, Body, Dressing, Garnish Popular examples | Guest lecture and demonstration of salads Practicals on different types of salads Demonstration and practice on the use of mouse Demonstration and practice on the use of keyboard Group discussion on the various aspects of hardware and software |
| COMMUNICATION TECHNOLOGY SKILLS – I | ICT tools - Mobile, tab, radio, TV, email, etc. | Preparing posters / collages for showing the role of ICT at workplace |
| Nov-25 UNIT 6: Sandwiches /UNIT 4: ENTREPRENEURIAL SKILLS- I | Introduction Parts of sandwich Parts of sandwich: Bread , Spread, Filling Types of Sandwich and Canapes Basic knowledge of entrepreneurship skills | Practicals on different types of sandwiches. Guest lecture and demonstration of sandwiches. Demonstration and practice on the use of keyboard Group discussion on traits and behaviour of entrepreneurs. |
| Dec-25 UNIT 5: GREEN SKILLS – 1 | Discussion on various factors that influence our environment Relationship between society and environment, ecosystem and factors causing imbalance | Group discussion on different types of food items. Chart on plant origin products Chart on animal origin products Group discussion on hazards of deteriorating environment |
| Jan-26 REVISION of Food production | Natural resource conservation Environment protection and conservation REVISION OF Food production (UNIT 1-UNIT 6) | Prepare posters showing Prepare a Poster showing the importance of green economy with the help of newspaper/ magazine cuttings Activity and practicals |
| REVISION of Employbility sidils Feb-26 Chapters | | Activity and practicals Group discussion on kitchen hierarchy. Activities |
| 1. Annual Exams of students Mar-26 2. Duty in Exams 3. Evaluation duty | Pre Board | |

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