

SECTION PLAN 2025-26 (STANDARD XII)			
CAREER SUBJECT - HOSPITALITY INDUSTRY			
JOB ROLES & TRAINING COMMITMENTS			
MONTH	UNITS	TOPICS COVERED	
		THEORY	PRACTICAL
Apr-25	UNIT 1: Hospitality Industry as a Career	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. 7. Submit Form 001/monthly report, Next Month's Plan, Monthly Attendance, Claims.	Group discussion on scope of hospitality industry
		Introduction – Scope of hospitality industry Core and allied areas # Career opportunities in hospitality industry # Qualities required in a personnel willing to join hospitality Industry	Writing pros and cons of written, verbal and non-verbal communication Draw a diagram depicting the parts of speech.
	UNIT 1: COMMUNICATION SKILLS – I	written, verbal and non-verbal communication Tenses, verbs and adjective	Activity/Q&A
		Activity/Q&A	
May-25	UNIT 2: The Food Production department	Introduction Sections in a kitchen # Knowledge, Skill and Attitude development Kitchen Organizational Structure # Duties and responsibilities	Draw a diagram depicting the sections of kitchen
	SUMMER VACATION (11TH MAY- 30TH JUNE)		
Jun-25	SUMMER VACATION (11TH MAY- 30TH JUNE)		
Jul-25	UNIT 3: Uniform, Safety and Hygiene in kitchen	Revision of previous session topics. Orientation of vocational education and Enrolment of Students. Uniform & protective clothing General safety precautions	Revision of previous session topics.
	UNIT 3: Uniform, Safety and Hygiene in kitchen	Maintaining hygiene – o Personal o Workplace o Safe food handling	Guest lecture on scope of hospitality industry
		Activity/Q&A	Demonstration of Protective clothing and importance of hygiene with examples.
			Group discussion on safety in kitchen
Aug-25	UNIT 4: Kitchen Equipments / Appliances	Classification of equipment Care of equipment & appliances Kitchen knives & their maintenance	Identify and differentiate the classification of fruits and vegetables.
	UNIT 1: COMMUNICATION SKILLS – I	Safety procedures in handling equipment & appliances	
	UNIT 5: Kitchen Commodities / UNIT 2: SELF-MANAGEMENT SKILLS – I	Plant origin: o Cereal o Pulses o Fruits o Nuts o Vegetables o Spices / Herbs o Oil o Sugar	Guest lecture on Communication skills listing do's and don'ts for avoiding common body language mistakes in communication
		UNIT TESTS Q&A sessions	
Sep-25	UNIT 5: Kitchen Commodities/ UNIT 2: SELF-MANAGEMENT SKILLS – I	Animal origin: o Dairy products o Eggs o Meats o Fish & other Seafood o Fats o Others o Salt Importance of self management skills in our life	Demonstration of kitchen commodities
			Guest lecture with demonstration of uses and differentiation in kitchen commodities
	MID-TERM EXAMINATION 16 SEPTEMBER 2025-1 OCTOBER 2025		
Oct-25	UNIT 6: Storage of Commodities	Perishability of a commodity Storage techniques Stock Levels Maintaining records of storage and issues Goods received book Bin card	activity on demonstration of storage of commodities.
	UNIT 7: Techniques for Pre-preparation / UNIT 3: INFORMATION AND COMMUNICATION TECHNOLOGY SKILLS – I	Techniques of pre-preparation Using knives Vegetable and fruits cuts	Practicals on different types of techniques of pre preparation of food in kitchen.
		ICT in our daily life (examples)	Demonstration and practice on the use of mouse
		ICT tools - Mobile, tab, radio, TV, email, etc. Q&A	Demonstration and practice on the use of keyboard Group discussion on the various aspects of hardware and software Preparing posters / collages for showing the role of ICT at workplace



Nov-25	UNIT 8: Methods of Cooking /UNIT 4: ENTREPRENEURIAL SKILLS- I	Aims and objectives of cooking food		Practicals on different types of cooking methods used in kitchen.
		Cooking method: o Moist o Medium of fat Effect of heat on vegetables and fruits Tips for preservation of nutrients while processing fruits and vegetables		Guest lecture and demonstration of cooking methods.
		Basic knowledge of entrepreneurship skills		Demonstration and practice on the use of keyboard
				Group discussion on traits and behaviour of entrepreneurs.
Dec-25	UNIT 9: Salads	Classification of a salad Parts of Salads- o Base o Body o Dressing o Garnish		Group discussion on different types of salads
		Importance of salads in diet		For Practical: o Salad Waldorf o Salad Nicoise o Grilled chicken salad or Sprouts salad o Pasta salad (For Practical: o Cream of Tomato soup o Puree of Carrot soup o Cold soup – Gazpacho o Chicken veloute
	UNIT 10: Soups	Definition Classification of soups Importance of soups in diet		
	UNIT 5: GREEN SKILLS – I	Relationship between society and environment, ecosystem and factors causing imbalance Natural resource conservation Environment protection and conservation		Group discussion on hazards of deteriorating environment Prepare posters showing Prepare a Poster showing the importance of green economy with the help of newspaper/ magazine cuttings
Jan-26	UNIT 11: Egg Cookery	Structure of an egg Storage of eggs Selection of eggs Uses of eggs		Methods of cooking egg Group discussion on structure, storage and selection of eggs.
		Gradation of eggs		
Feb-26	REVISION: Food production and Employability skills chapters	REVISION OF Food production (UNIT 1-UNIT 11) REVISION OF Employability skills (UNIT 1-UNIT 5)		
	REVISION			RevisionSA - 2 Exam
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Mar-26	1. Annual Exams of students 2. Duty in Exams 3. Evaluation duty			