



Certificate Course – Basic Proficiency in Food Production

Course Name

Certificate Course – Basic Proficiency in Food Production

Certification

NSDC, Sector Skill Council & Emerge Vocational Skill Pvt. Ltd

Course Overview

Emerge Vocational Skills Pvt. Ltd is a renowned network of Educational Institutions dedicated to provide highest level of hospitality Skills Development Training through Top Class Programs. EVS believes in two dimensional focus of 'Technical Knowhow' and 'Hands on Experience' leads to Professional Excellency and Positive Attitude.

The Certificate in Food Production Service is a program designed to train and develops future hospitality professionals. Certificate in Food Production Service by EVS is certified by NSDC and Sector Skill Councils. The course duration is for 3 MONTHS including one month Industrial Exposure Training (IET) in star or luxury category hotels. The course aims at developing skills required for operations in Food Production Service sector. It also gives students hands on work experience and monitored training through practical classes.

Minimum Entry Requirements

- 8th /10th /12th Appearing / Passed
- Service Sector Workers
- Passionately driven to become an Hospitality Professional / Entrepreneur
- The Minimum Age limit is above 16 years.
- The student should be medically fit; the same should be certified by registered medical officer.

Course Duration

3 MONTHS with practical's, inclusive of Theory Modules & Industrial Exposure Training (IET)

Program Start Dates

The training program will have Multi entry points throughout the year. Registrations for the program are entertained on first-come-first basis.

For further details visit : www.emergeskills.com , www.nsd.com

Aim

The overall aim of this course is to provide an education for students who aspire to focus on the Production Department. Geared towards Culinary, the course creates the pathway for one on his way to becoming a Professional Chef. Bringing into perspective the fundamentals of the Kitchen and integrating it in the students by preparing them both mentally and physically to face the many challenges in the industry.

The Course focuses upon the basics skill sets required for Kitchen operation.

The candidate is trained to work as budding Chef in any section of the kitchen

Course Curriculum

| Subject |
|---|
| 1. Food production (Basics) (Theory) |
| 2. Food production (Basics) (Practical's) |
| 3. Hygiene & Sanitation |
| 4. Industrial Exposure Training (IET) |
| 5. Business Communication |
| 6. Personality Development |
| 7. Tutorial |

Course Fee Package

Certificate in Food Production

| | |
|--|---------------|
| Course & Proficiency Training <ul style="list-style-type: none"> • Certificate in Food Production - NSDC & EVS • Certificate course in Personality Development (PD) - EVS • Certificate Course in Business Communication(BC) – EVS Course Kit <ul style="list-style-type: none"> • Student Work book & CD's (where ever applicable) • Self Learning Tutorial | |
| Accommodation Available on request. The cost of Accommodation should be borne by the student | Actual |
| Industrial Training 200 hrs of Industrial Exposure Training (IET) is included in the course duration. Students are placed in national/international chains of hotels, food chains, resorts and QSR's all over India .Students are exposed to standard operations of all Food Production Service. This training is a hands-on-live experience for students to perform in the actual Industry. The duration of this Training is for 1 month. | FREE |

Career & Placement Opportunities

We provide 100% placement assurance to all successful candidates. As per current industry norms, the starting Range of salary is between 6000 INR to 12000 INR.

Global growth and development of tourism have opened up innumerable openings. As a result candidates can look forward to following career opportunities:

Chef Trainees and Assistant Cook in Hotels, QSR, Eat houses and Industrial Canteens

The Training and Placement cell provides excellent infrastructure to support at every stage of the placement process. Arrangement for the pre training and placements talks, written test, interviews and group discussion are made as per the requirements of the organization as well as the students. A regular corporate interaction weaves the thread to create a mosaic for 100% placements.

Recent Recruiters for Hospitality Sector*

- P&O Cruises
- Norwegian Cruise Liners
- Marriott's
- Hyatt
- Radisson
- Hilton
- Leela
- Taj
- Oberoi
- Trident
- Zuri
- Ramada International
- Domino's Pizza
- KFC
- ITC-Fortune
- InterContinental
- Holiday Inn
- Aviation Industry & Corporate Houses

Course Outcome

This qualification provides the skills and knowledge for an individual to be competent in a range of kitchen functions and activities that require the application of a limited range of practical skills in a defined context. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may work with some autonomy or in a team but usually under close supervision.

The course helps students to create a brief idea on various topics that help them perform as Chef Assistants

Documents to Be Submitted

- 9th/10th / Higher Secondary Mark sheets (Attested Photocopies)
 - 1 Original
 - 1 Attested copy
 - 1 Photocopy
- Birth Certificate
- Transfer Or Leaving Certificate
- ID Proof
- 4 Passport size photographs
- Medical Certificate