

## A Six Days Skill Certification Course for Street Vendors

### Course Guidelines

<b>Course Title</b>	Street Vendors
<b>Objective</b>	Experienced service providers from the industry who have no formal training or certificate.
<b>Eligibility</b>	In-service personnel
<b>Duration</b>	Six days orientation of 35 hours.
<b>Admission</b>	Through Advertisement and trade publicity on first come first served basis with minimum class size of 30 candidates.
<b>Fee</b>	No course fee for trainees. Institute to pay @ Rs.300 per day to trainee.
<b>Course Administration</b>	To be delivered by Institutes of Hotel Management, Jaipur under the Capacity Building for Service Providers (CBSP) Scheme of the Ministry of Tourism, Government of India
<b>Examination</b>	Theoretical knowledge would be tested through Viva of max. 30 marks. Practical test of skills would be done comprising max. 70 marks. Based on the outcome of the test, candidates would be certified on grades of competence i.e.. Candidate securing between 60% to 70% Grade - III, 71% to 80% Grade - II and 81% and above Grade - I. Those unable to obtain minimum pass percentage of 60% can register again for the next test
<b>Certification</b>	By IHM, Jaipur

**Skill Certification for Service Providers**  
**Orientation Program - Five Days / 35 Hours**

**Course Content:**

1. Pride in Nation
2. Tourism and your role
3. Personal Hygiene for food handlers
4. Basic Hygiene
  - a. Food Safety in kitchen
  - b. Cleaning the kitchen
  - c. Cleaning the kitchen
  - d. Cleaning the equipment
  - e. Preparing for work
5. Culinary Terms
6. Knife skills
7. Potable water
8. Washing and blanching vegetables, fruits, meats and fish
9. Conserving food nutrients
10. Kitchen management
11. Storing Food
12. Food Presentation (consistency, texture, flavour, colour, garnishes)
13. Health and Safety
14. Basic First Aid
15. Closing down the kitchen

**Examinee will be tested for skill acquired in category:**

1. Tandoor - Indian Breads
2. Handi / Gravy / Curry Cook
3. Dosa / Idli / Vada (South Indian)
4. Kebab cook
5. Non-Veg. curry cook
6. Veg. Curry cook
7. Rice & Biryani
8. Halwai (Indian)
9. Indian Snacks

Each examinee will prepare 03 popular items 04 portions each in their category as assigned.