

Name of Course: Cook - Tandoor

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| 1 | Pre-requisites to Training | Preferably 8 th class |
| 2 | Age Group | Min 18 Yrs |
| 3 | Training Outcome | After completion of course , participants will be able to: <ul style="list-style-type: none"> • Arrange and manage tandoor • Making and finishing of tandoor • Maintenance of tandoor kitchen • Cook variety of tandoori food items • Maintaining of hygiene and safety during working near tandoor • To be able to start their own tandoori restaurant |
| 4 | Theory Duration | 30 Hours |
| 5 | Practical Duration | 120 Hours |
| 6 | Total Duration | 150 Hours |
| 7 | Category of course | I |

THEORY (Duration – 30 Hrs)

| S.no | Topic | Hours | weightage |
|------|---|-------|-----------|
| 1. | Evolution of Tandoori Cuisine History of tandoor Phases/Era of tandoor and tandoori cookery Influence of mughals on tandoori cookery | 2Hrs | 5% |
| 2 | Fuels and other equipments related to tandoor Types of fuel used in tandoor Types of tandoor Other equipments required in tandoor cookery | 2hrs | 5% |
| 3 | Ingredients used in tandoori cookery Identification of ingredients Use of various spices Uses of tenderizers Uses of herbs in tandoori cookery Various garnishes and plate presentation in tandoori cookery Tandoori platters | 6hrs. | 15% |
| 4. | Preparing of tandoor A. Laying the base B. Laying the floor of tandoor C. Inserting the clay pot D. Insulation | 4 Hrs | 20% |

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| | E. Finishing of the tandoor F. Firing and curing of tandoor G. Material required | | |
| 5. | Creating Marinades and Rubs Various types of marinades used in tandoori cookery Difference between marinades and Rubs Usefulness of marinades and rubs | 4 Hrs | 20% |
| 6. | Searing and sealing of food items How to sear food before cooking in tandoor Methods of basting and sealing of food items | 2Hrs | 10% |
| 7 | Techniques of controlling temperature of tandoor Increasing of temperature of tandoor during peak hours in hotels How to reduce the temperature of tandoor when required Various techniques of controlling temperature | 2 Hrs | 5% |
| 8 | Paring of tandoori food with curries Usefulness of tandoori items in various curry item Blending of tandoori items with various curry based dishes | 2Hrs. | 5% |
| 9 | Paring of tandoori food with beverages Compatibility of various alcoholic beverages and non alcoholic beverages with tandoori food items | 2hrs | 5% |
| 10 | Hygiene and Safety standards Cleanliness near tandoor and kitchen Cleaning of tandoor and disposal of fuel residue Personal hygiene of tandoor chef Protective clothing and gear of tandoor personal Equipments and tools required in cleaning and safety Location and use of fire extinguishers | 4hrs | 10% |

PRACTICALS (Duration – 120 Hrs)

| S.no | Topics | Hours | Weightage |
|------|---|-------|-----------|
| 1. | Identification of tandoor and the equipments used in its cookery Clay pot oven and other supporting equipments required for the use of tandoor | 2hrs. | 5% |
| 2. | Identification of fuel and types of tandoor How to light the tandoor :- uses of coal , wood , gas , electric etc. | 2hrs. | 5% |

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| | Addition of fuel and flow of air inside the tandoor | | |
| 3. | Identification of ingredients Showing the spices used in tandoori cookery How to use spices in tandoori cookery | 4hrs. | 10% |
| 4. | Preparing of different Marinades and rubs Demonstrating how to prepare marinades for different items Demonstration of preparation of rubs required in tandoori cookery | 8hrs. | 10% |
| 5. | Cooking Vegetarian and non-vegetarian food items of tandoor E.g Paneer Tikka, murgh tikka, raan, Etc. Total 40 dishes may be formulate by the institute conducting tandoor practicals | 80hrs. | 40% |
| 6. | Roti and naans cooked in tandoor Eg. Tandoori roti, naan, rogni roti, amritsari kulcha etc. – 12 nos of roti and naans may be formulate by the institute | 20hrs | 20% |
| 7. | Techniques of controlling the temperature of tandoor | 2hrs | 5% |
| 8. | Techniques of quickly searing and sealing of food items to be prepared in tandoor | 2hrs | 5% |