

ADMISSION TO 11th HSVC (MCVC)

COURSE INFORMATION

This Institute offers the following HSC Vocational Courses (MCVC)

Duration	: 2 years
Entry Level	: Std. X Pass
Eligible Students	: SSC, CBSE, ICSE, IGCSE, NIOS
Medium of instruction	: English

Course Content

Food Products Technology	
Std. XI	Std. XII
English	English
Hindi/Marathi	Hindi/Marathi
General Foundation Course	General Foundation Course
Environment Education	Environment Education
Physical Education	Physical Education
Basic Bakery Tech (Th & Pr)	Advanced Bakery (Th & Pr)
Basic Cookery (Th & Pr)	Advanced Cookery (Th & Pr)
Hygiene & Indian Cuisine (Th & Pr)	Food Costing & Int Cuisine (Th & Pr)

Project work, Assignments, Journal Work and Assessments also forms part of the curriculum.

Examination:

Std. XI: The Institute conducts Unit Tests, Terminal and Annual Examination.

Std. XII: The Institute conducts Unit Tests, Terminal and Prelim Examination.

The HSC Board conducts XII Final Annual Examination.

Future Prospects

1. **Job Opportunities:** By joining this course students can look forward to a promising and fulfilling career in the hospitality and services sector. Jobs are available as operations staff in hotels, restaurants, canteens, bakeries, cruise liners or fast food outlets. A great deal of opportunity also exists for young entrepreneurs.

2. Options for Further Education:

- a) 3 years DHMCT (Diploma in Hotel Mgmt & Catering Technology)
- b) 4 years BHMCT (Bachelor in Hotel Mgmt & Catering Technology)
- c) 3 years BSc. (HS) (Bachelor of Science –Hospitality Studies)
- d) Degree in Law, Arts and Commerce, BBA

Note: Admissions for the above courses would be on merit of HSC Board Examination for all streams or joint entrance test as applicable.

NO SPECIAL CONCESSIONS / NO SEATS ARE RESERVED FOR HSC VOCATIONAL (MCVC) STUDENTS FOR THE ABOVE COURSES.

ANNUAL FEE STRUCTURE (APPROXIMATE)

Std. XI.: Rs. 7000/-

Std. XII: Rs. 5000/-

The fees should be paid in one installment at the beginning of the session.

ADDITIONAL EXPENSES

Rs. 8000/- approximately (for uniform, laboratory kit, journals etc.)

OUR ACHIEVEMENTS

- Our students have featured consistently in the HSC (Vocational) merit list.
- Students who have chosen to enter the “World of Work” have grown in their careers and today occupy positions of responsibility in organizations of repute like Star Hotels, Flight kitchens, Cruise Liners, Hotel and Restaurant chains abroad, Fast Food chains and graded Restaurants.
- Some are successful entrepreneurs and cater to an exclusive clientele.
- Students who have gone for higher education in hotel management in India and abroad are excelling in their respective institutions.

**For further information and guidance visit: www.pune.11thadmission.org.in
Admission process is completely Online.**

Once seat is allotted student has to report to Institute immediately to confirm admission and follow process.

**MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY 412-C, Shivajinagar, Pune-411 016
Ph. No. 8411022220 (First Floor MCVC Staffroom)
(Kindly call in Office hours Only)**

MSIHMCT

**412/C KM MUNSHI
MARG**

SHIVAJINAGAR

PUNE 16

About Us

The Maharashtra State Institute of Hotel management and catering Technology (Formerly known as Food Craft Institute) is an Autonomous institute under the Government of Maharashtra .It is situated in the lush green backdrop of 2 ½ acres of land off Senapati Bapat Road .

The institute successfully conducts several programs as follows

1. DHMCT
2. BHMCT
3. DTT
4. ADHO
5. HSVC(MCVC)

Besides the above programs we also conduct special programs

1. Community Polytechnic project (sponsored by Ministry of Human Resource Development Government of India) for conducting training programs for rural women and youth.
2. programs for physically challenged students (sponsored by Ministry of Human resources Government of India) for equipping disabled person with appropriate knowledge and skills in order to give them economic stability.
3. Short courses in Cookery & Bakery .

Our Alumni has excelled in their respective areas of specialisation . We take great pride in our students who have risen to be excellent professionals , entrepreneurs and academicians.

Catering & Food Products Technology HSVC (MCVC)

One of the streams of Vocational studies under the Maharashtra State Board of Secondary and Higher Secondary Education is Catering & Food Products Technology (CFPT) wherein a wide range of subjects related to food production s are taught both theory and practicals. It was earlier called MCVC , and two streams either Bakery & Confectionery or Cookery were on offer. However ,the syllabus was revamped in 2016 and the two streams were merged together and a new course was introduced , that is, CFPT , to give the students a glimpse of both cookery and bakery subjects . Instead of opting for Science, Commerce or Arts at the junior college level , interested students can choose HSVC (CFPT) ,if they have an inclination towards a career in the Hospitality Industry.

Course Information

Duration : 2 years (XIth and XIIth)

Entry Level: Std Xth pass

Medium of Instruction : English

Admission Process: Online

Course Content

Std XIth CFPT

Sr No	Subject	Content
1.	English	Prescribed syllabus of HSC Board
2.	Hindi/Marathi	Prescribed syllabus of HSC Board
3.	Environment Eductaion	Prescribed syllabus of HSC Board
4.	Employability skill development (GFC)	Understand role of self Management through Employability Skill Development. They learn about Time & Stress management , Team building , Motivation , Ethics and Values, Interpersonal skills , Quality management and Safety and Health.
5.	Bakery Technology	Theory Ingredients used in Bakery, Bread and Cake making methods, biscuit making methods and processes and quality assessment. Practicals: Identification of materials used in Bakery, Preparation of Bread using various methods, Bread loaf, Bread Sticks , Dinner Roll , Doughnuts , Surti butter , Ladi Pav , Pita Bread etc Preparation of different cakes like marble cake, lemon cake, pound cake, muffins ,eggless cake etc Preparation of various biscuits like Nankhatai, Tricolour biscuits, butter buttons, Melting Moments, Orange Biscuits Masala biscuits
6.	Cookery Technology	Theory: Introduction to Cookery technology , Commodities used in cookery , Cooking of food, Components of Food (Carbohydrates , protein etc), Effect of heat on food and functions in cookery and Menu planning.

		<p>Practicals: Identification of commodities, weighing and measuring of all commodities and conversion of measures, processing methods before cooking food, Preparation of recipes from different food commodities like Cereals : pulao and paraths Dals: amti , dal tadka Eggs ; egg curry , breakfast egg preparations Meat : mutton curry , mutton khorma Fish : fish cutlets , fish curry Chicken : chicken curry , chicken biryani Vegetables: bhindi masala, paneer mutter ,aloo gobi, veg. jalfrezi Snacks: samosa, ragda patties, idli, medu wada Salads : aloo raita, cucumber cucumber, carrot salad Sweets/desserts: shrikhand , semiyan payasam, doodhi halwa. Chutney: tamarind chutney, coconut chutney</p>
7.	Indian Cuisine & Hygiene	<p>Theory: Importance of Hygiene & sanitation , cleaning agents , pest control, garbage disposal, food standards, food storage and food spoilage.</p> <p>Food culture , cooking styles, eating habits and popular dishes of North , East ,West and South India .</p> <p>Practicals: Preparations of dishes from North India like Kashmiri pulao Dal makahani Chole bhature Rogan josh Navratan khorma etc</p> <p>Preparation of dishes from Eastern India like</p>

		<p>Loochi Sandesh Chorchori Macher jhol</p> <p>Preparation of dishes from western India like Masala bhat Bhakri Bharli wangi Dhokla Gujarati kadhi</p> <p>Preparation of dishes from South India like Rasam Tamarind rice, cabbage thoran.</p>
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Std XII (CFPT)

Sr No	Subject	Content
1.	English	Prescribed syllabus of HSC Board
2.	Hindi/Marathi	Prescribed syllabus of HSC Board
3.	Environment Education	Prescribed syllabus of HSC Board
4.	Entrepreneurship Development (GFC)	The course comprise of generic skills , entrepreneurial abilities and basic requirement for trade and commerce to equip the students to become an entrepreneur or a self employed citizen. The student will acquire knowledge of banking , accounting, transportation , project preparation, marketing management and knowledge about financial institutions and Government agencies for encouraging self employment.
5.	Advanced Bakery Technology	<p>Theory : Improvers in bakery products , Cake recipe balancing , classification and types of cakes and cake decoration , types of pastry and pastry making and special bakery products (for diabetic, heart patients and obese)</p> <p>Practicals: Preparation of breads and cakes using improvers e.g. sweet dough , bread loaf using milk powder, Dundee cakes and Christmas cakes. Pineapple upside down cake, Genoese sponge (Black Forest gateau /Pineapple cream cake), plain cake, date walnut cake, fatless sponge , swiss rolls. Preparation of icings like glaze ,butter cream, fresh cream, truffle icing, royal icing , marzipan, fondant etc. Pastry making like falky pastry , khari , veg puffs, cream rolls, Danish pastry , Chelsea buns, crescent rolls. Special bakery products like eggless products, high fibre , low calorie and multigrain.</p>
6.	Advanced Cookery Technology	Theory:

		<p>Stocks and soups , sauces, appetizers , accompaniments and salads, sandwiches, cuts of meats and uses , seafood and poultry, ice cream and chocolates.</p> <p>Practicals Preparation of stocks and soups like consommé , cream of tomato/spinach , minestrone. Cocktails like mixed fruit and orange Salads like Russian salad , coleslaw , waldrof and tossed . Sandwiches like club sandwich , veg burger Sauces like white sauce , red sauce ,brown sauce with various pastas and meat Meat, seafood and poultry preparations like tandoori chicken , fish Colbert , fish Florentine</p>
7.	Food Costing and International Cuisine	<p>Theory Objectives , obstacles and phases of food cost control Cycle of Food Cost control Elements of Food cost ,Unit costing Break even analysis Importance and classification of budgets Importance of Book Keeping and rules of Double entry book keeping Preparation of journal and subsidiary books.</p> <p>Food culture , cooking styles, eating habits and popular dishes of China , Thailand , Japan, Mexico , Italy and France.</p> <p>Practicals Market survey of raw materials Calculation of elements of cost and profit levels Preparation od Indent and Store requisition Formats of inviting and receiving quotations Preparation of SPS , purchase order, delivery challan, credit note</p>

		<p>Preparation of dishes like</p> <p>China : hot and sour soup, sweet corn chicken soup, chicken Manchurian , hakka noodles ,prawns in garlic sauce, veg fried rice</p> <p>Thailand : phad thai , red curry , green curry , chicken satay.</p> <p>Japan: tempura , suki yaki , sushi rice</p> <p>Italy: Ravioli Milanese, risotto , spaghetti carbonara, sabayon, pasta and tiramisu</p> <p>France: French onion soup , coq au vin , cougettes provencale , crepe suzette</p> <p>Mexico: nachos , Mexican rice , Fajitas , Quesadillas.</p>
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The following are additional activities which are part of the curriculum

- 1 . Projects and Assignments (Theory & practicals)
2. Industrial Visits.
3. Physical education (practical & theory examination)
4. Food Production related activities.

Examination

Std XI : The institute conducts Unit tests, Terminal & Annual Examination & the final result is based on the aggregate of these exams.

Std XII : The Institute conducts Unit test , terminal & Preliminary Examination . The Maharashtra State Board of Secondary & Higher Secondary Examinations conducts the Final Examination.

Future prospects:

Job Opportunities

By joining this course students can look forward to a promising and fulfilling career in the hospitality and services sector. Jobs are available as operations staff in hotels , restaurants, canteens, bakeries, cruise liners and fast food outlets . A great deal of opportunity also exists for young entrepreneurs.

Further Education

1. Bachelors in Hotel Management and Catering Technology(BHMCT)4Year Degree Program.
- 2.Diploma in Hotel management and Catering Technology (DHMCT) 3Year Program
3. Bachelor of Science Hospitality Studies (B.Sc. HS) 3 Year Degree Program.
4. Degree in Law, Arts, Commerce, Management Studies(BBA)

Note: Admissions for the above courses is based on **Merit** of HSC Board Examination for all streams or Joint Entrance tests (e.g CET, JEE)as applicable.

Annual fees Structure(subject to revision)

Std XI : Rs 6500/- approximately

Std XII : Rs 6000/- approximately

The fees have to be paid in one installment at the beginning of the session.

Additional expenses

Rs 5000/- approximately (Uniform, Laboratory Kit, Journals , Text books etc).

General Rules and Regulations

1. Uniform is COMPULSORY .There is a separate uniform for regular theory classes and for practicals.
2. Students are required to carry their Identity card provided by the college at all times.
3. Students are expected to follow grooming standards set by the institute.
4. Students should follow the code of conduct and be well behaved at all times.
5. Strict action is taken against students not following the above said rules.
6. As per the Maharashtra Prohibition of Ragging Act 1999 ragging within or outside of any educational institution is prohibited. Strict action will be taken as per the provisions of this Act if any student is found indulging in ragging directly or indirectly.
- 7.All classes will be from Monday to Saturday (except second and fourth Saturday)
8. Classes will be conducted from 8 a.m. to 4.30 p.m.(as per the timetable)
- 9.Parents should ensure that students report in time for the classes as per the time table

Rules for Attendance (as per HSC Board guidelines)

Minimum 75% attendance is compulsory in each term as per the HSC Board regulations

15% absenteeism is permitted on medical grounds and for any other valid reason with prior permission

If a student remains absent on medical grounds, he/she is required to submit medical/fitness certificate at the time of joining

Attendance will be displayed on the notice board on the 1st week of every month Students and parents are required to take serious note of any shortfall (less than 75%) every month. **Any student having less than 75% attendance per term will not be allowed to appear for the final examination**

