Syllabus for the trade

Of

Corporate House Keeping

(SEMESTER PATTERN)

UNDER

CRAFTSMAN TRAINING SCHEME

Designed in: 2013

By
Government of India
CENTRAL STAFF TRAINING AND RESEARCH INSTITUTE
Directorate General of Employment & Training
Ministry of Labour & Employment
EN - 81, SECTOR – V, SALT LAKE CITY
Kolkata – 700 091

List of committee meeting for the trade of "Corporate House Keeping" held on

S.No.	Name Shri/Shrimati	Designation	Address
1.	Deepankar Mallick	Director, Chairman	ATI Kanpur
2.	Anil kumar	M. Director	ATI-EPI Dehradun
3.	R.C.Pandey	Principal	Government Institute of
			Hotel Management and
			Nutrient, Dehradun
4.	Magan Bhandari	F&B Manager	Hotel Great value, Rajpur
			Road, Dehradun
5.	Neena Sharma	Director	Synergy Consultant 35-
			Subash Road, Dehradun
6.	Ajay Mehta	Director	Designed life skill, old
			survey Road, Dehradun
7.	Ravindra Mohan Kala	State Secretary, Scout &	55 - Rajpur Road,
		Guide	Dehradun
8.	S.K. Suri	Manager	New India Corporate
			House, Dehradun
9.	Prithive Adhikari	Instructor, Tour & Guide	I.T.I. Mussoorie
10.	V.K. Sharma	Foreman	I.T.I. Vikashnagar
11.	Manmohan Kudial	Principal	I.T.I.(w) Dehradun.
12.	Rajendra Singh	Manager catering	Ramanand Residency,
			Mussoorie
13.	Satybir Singh	Administrative officer	L.B.S.N.A. Mussoorie
14.	Sanjay Gusain	In charge, Bakery &	New Taj Institute of Hotel
		Confectionary	Management, Dehradun
15.	Sanjeev Kumar	Assistant Director	S.P.I.U. Dehradun.
16.	C.S. Negi	A.G. M.	GMVN, Dehradun.

17.	V.P.S.Negi	H.O.D.	Kukreja Instituta of Hotel Management, Dehradun
18.	A.K. Singh	Joint. Director	Uttaranchal Tourism
	7 X. 3g		Development Board,
			Dehradun
			Denradun
19.	Capt. Yogesh Uniyal	Manager	Uniyal Bakers, Dampur
			Dehradun
20.	Ashok Devi Trivedi	Dy. Director.	RVTI, Allahabad.
21.	Usha Mishra	T.O.(D.M.)	RVTI, Allahabad.
22.	Hemant Kochar	M.D.	Hotel Madhuban,
			Dehradun
23.	B.S.Bhandari	Sr. Assistant	S.P.I.U. Dehradun
24.	P.L.Kavi	Manager	Hotel Garwal Terrac,
			Mussoorie
25.	A.K. Bhandari	Catering officer	N.I.V.H. Rajpur Road
			Dehradun
26.	P.N.Yadav	Dy. Director	ATI-Kanpur
27.	Sachin Kumar	Inst. Catering &	RVTI, Allahabad
			.,
28.	LPC L D P	Hospitality.	0.0111.01.1
	Hitesh Pundir	Consultant	S.P.I.U. Dehradun
29.	Savez Bakesh	Consultant	S.P.I.U. Dehradun
30.	Tanuj Nayyar	Sr. Service Chef	J.P. Residency, Mussoorie

List of members attended the Workshop to finalize the syllabi of existing CTS into Semester Pattern held from 6^{th} to 10^{th} May'2013 at CSTARI, Kolkata.

Sl. No.	rn held from 6" to 10" May'2013 at CS Name & Designation	Organisation	Remarks
1.	R.N. Bandyopadhyaya, Director	CSTARI, Kolkata-91	Chairman
2.	K. L. Kuli, Joint Director of Training	CSTARI, Kolkata-91	Member
3.	K. Srinivasa Rao,	CSTARI, Kolkata-91	Member
	Joint Director of Training	Í	
4.	L.K. Muhkerjee,	CSTARI, Kolkata-91	Member
	Deputy Director of Training		
5.	Ashoke Rarhi,	ATI-EPI, Dehradun	Member
	Deputy Director of Training		
6.	N. Nath,	CSTARI, Kolkata-91	Member
	Assistant Director of Training		
7.	S. Srinivasu,	ATI-EPI, Hyderabad-13	Member
	Assistant Director of Training		
8.	Sharanappa,	ATI-EPI, Hyderabad-13	Member
	Assistant Director of Training		
9.	Ramakrishne Gowda,	FTI, Bangalore	Member
	Assistant Director of Training		
10.	Goutam Das Modak,	RVTI, Kolkata-91	Member
	Assistant Director of Trg./Principal		
11.	Venketesh. Ch., Principal	Govt. ITI, Dollygunj, Andaman	Member
		& Nicobar Island	
12.	A.K. Ghate, Training Officer	ATI, Mumbai	Member
13.	V.B. Zumbre, Training Officer	ATI, Mumbai	Member
14.	P.M. Radhakrishna pillai,	CTI, Chennai-32	Member
	Training Officer		
15.	A.Jayaraman, Training officer	CTI Chennai-32,	Member
16.	S. Bandyopadhyay, Training Officer	ATI, Kanpur	Member
17.	Suriya Kumari .K , Training Officer	RVTI, Kolkata-91	Member
18.	R.K. Bhattacharyya, Training Officer	RVTI, Trivandrum	Member
19.	Vijay Kumar, Training Officer	ATI, Ludhiana	Member
20.	Anil Kumar, Training Officer	ATI, Ludhiana	Member
21.	Sunil M.K. Training Officer	ATI, Kolkata	Member
22.	Devender, Training Officer	ATI, Kolkata	Member
23.	R. N. Manna, Training Officer	CSTARI, Kolkata-91	Member
24.	Mrs. S. Das, Training Officer	CSTARI, Kolkata-91	Member
25.	Jyoti Balwani, Training Officer	RVTI, Kolkata-91	Member
26.	Pragna H. Ravat, Training Officer	RVTI, Kolkata-91	Member
27.	Sarbojit Neogi, Vocational Instructor	RVTI, Kolkata-91	Member
28.	Nilotpal Saha, Vocational Instructor	I.T.I., Berhampore,	Member
		Murshidabad, (W.B.)	
29.	Vijay Kumar, Data Entry Operator	RVTI, Kolkata-91	Member

GENERAL INFORMATION

1. Name of the Trade: - CORPORATE HOUSE KEEPING

2. **NCO Code No.** 791.20

3. **Duration :** 06 months (1 Semester)

4. **Power Norms**: 4.2 KW

5. **Space Norm:** 40 Sq. mt.

6. **Entry Qualification :** Passed 10th class Examination

7. Unit Size (No. of Students): 20 trainees

8. **Instructor's/Trainer's <u>Qualification</u>**: degree/ Diploma in Hotel Management with one/two year experience respectively

Or

NAC/NTC of trade with three year experience

9. **Desirable qualification** : Preference will be given to Craft Instructor's Certificate (CIC)

Note: At least one instructor must have Degree/Diploma in the relevant field.

SYLLABUS FOR THE TRADE OF CORPORATE HOUSE KEEPING under C.T.S

DURATION:- Six Months

First Semester

Semester Code: CHK:SEM I

Week No.	Practical	Theory
1	Familiarization about corporate	To know about the house keeping and
	housekeeping, its culture and ability. Basic	work related to corporate house
	concept about Tools and equipment used	keeping. Knowledge of handling the
	.Basic knowledge about the safety	equipment and cleaning material.
	equipments and their uses.	
2	Maintenance of office equipment such as	Basic knowledge of different type of
	Phone; Fax, Computer, A.C. Machine,	equipment used in housekeeping. To
	Hoofers, vacuum cleaners, pillars spry etc.	have working knowledge of
		preventive maintenance,
		maintenance schedule, maintenance
		procedure, fault detection, minor
		repair &AMC related to house keeping
		equipments. To know safety 'measure
		in operation of the equipment.
3	Ability to create suitable environment to	Knowledge of different colour scheme
	staff and visitors. Make aesthetic and	and selection of colour for various
	suitable arrangement of furnishing and	purposes. Basic knowledge of type
	maintain aesthetic colour scheme	and arrangement of furnishing and
		their arrangement.
4	Skill to make necessary flower arrangement	
	in office room; dining /canteen hall. Ensure	arrangement and their importance.
	proper lighting and ventilation in different	Quantitative and qualitative
	office areas.	requirement of light and ventilation.
5	Procure linen from the store and laundry	Describe classification, characteristics,
	and check proper storage of it.	type and importance of linen in office
		premises Knowledge about the
		selection, procurement and storing
6-7	Practice on material management, proper	requited for the linen rooms. To know about the Security, safety,
0-7	accounting and keeping of the linen service	
	such as carpets, curtains, upholstery etc.	Material management in effective
	Check both external and internal	linen service such as carpets,
	Environmental hygiene of office premises.	curtains, upholstery etc.
		Introduction of the hygiene, Type of
		hygiene ,Environmental and personal
		hygiene
		, 3.5

8-9	Check overhead and underground tank for	Knowledge to use gloves, musk, cloak
	their proper coverage, regular chlorination	musk and cap, Introduction to the
	and cleaning of it. Check out the purifier for drinking water,	factor affecting the environment in the offices.
	lounges and dining hall for the cleaning	To know layout configuration work,
	periodical visit to assign duty to staff.	flow of men, material and equipment
	Practice on the prevention of different type	in different areas
	of the pollution such as Air, water and	Knowledge of Air, Water and noise
	noise.	pollution. The causes of pollution and
10-11	Skill acquire in prevention of various pest	their control and prevention. Importance of pest control. Procedure
10-11	control such as: - mosquitoes, house flies,	and methods of disinfections
	Cockroaches and termite.	Introduction and classification of
	Check office waste disposal:-its collection,	waste such as solid liquid and papers.
	transportation and disposal etc.	
12	Check water conservation facilities	Sources of collection and its
40	provided.	importance in premises.
13	Energy conservation method adopted and utilized.	Basic knowledge of Principle of
	utilizea.	energy
		conservation, its generation, distribution and prevention of
14-15	Drill on different Type of fire and natural	Principle of working of different type
	Hazards. Demonstration and instruction by	of fire extinguisher and different
	Fire department of fire Brigade,	firefighting equipment. Classification
		of fire. Basic method of extinction of
40		fire.
16	To identify the fire risk area in the office	Awareness of the prevailing Act.
	Detect source of fire. Operate fire alarm, Smoke detector. Practice on Natural	Knowledge of tackling dangerous situation such as earth quake,
	hazards crisis management.	cyclones and flood.
17	Check the budget, quality and availability	What is Management Information
	related to housekeeping equipments.	System(MIS)
18	Practice on planning, organizing, controlling	Principle of management and their
	and monitoring all housekeeping activities	application in housekeeping. Activities
	in hand for effective utilization of the	of MIS and maintaining records by
	resources. Maintaining various house keeping records	MIS .
	and documents.	
19	Method to be followed by housekeeping	Periodical checklist for the daily,
	process:-	weekly and the monthly activities.
	By wearing covered dress as jackets, gloves	Precautionary measure is to be taken
	and masks. By applying disinfection spray	while wearing Mask, applying
	first,	disinfection spray, white washing and

20	By destroying all the clothes, bedding, linen etc. By cleaning all the furniture and fixtures with disinfects materials. By white washing and painting walls doors and windows.	painting of walls and cleaning of furniture and fixture, Importance and safety precaution to be followed at the time of performing housekeeping procedure in sequence for restoration of long un used space.
	By cleaning and sterilizing all utensils reservoirs etc.	
21	Incorporating the emerging trends in housekeeping such as outsourcing, Eco-friendly Amenities, products and process. New scientific technique. Use of IT in house keeping	Introduction to outsourcing .concept of Eco-friendly environment, product, Process and culture.
22	Basic operation of computer, window and MS office. Practice on data entry on computer. Internet Browsing and a-mail Practice on Computer	Introduction to basic computer awareness in office management: Knowledge of Internet and e-mail. Basic concept of information Technology.
23-24	On side Demonstration / Industrial Training in different corporate offices/ visit to	
	some renowned corporate office or organization.	
25	Revision	
26	Examination	

TRADE: CORPORATE HOUSE KEEPING LIST OF TOOLS & EQUIPMENT A. For Cleaning Skill

Sl.no.	Name of the item	Qty.
1.	Chamfer maid's trolley	2 Nos
2.	Dust Pans	10 Nos
3.	Buckets/tubs	20 Nos
4.	Mugs	20 Nos
5.	Dustbins	2 Nos
6.	Mop buckets	2 Nos
7.	Spray cans for glass cleaning	20 Nos
8.	Containers for storing materials and	2 Nos
	equipments (cup board with 10 selves)	

B. Broom and Brushes

SI.No	Name othe item	Qty.
1.	Soft brooms/hard brooms	5 Nos.
2.	Carpet brushes-shampooing and dusting	5 Nos.
3.	Upholstery brush	5 Nos.
4.	Scrubbing brush (floor)	5 Nos.
5.	Shoe polishing brush	2 Nos.
6.	W.C. brush	2 Nos.
7.	Wall brush	2 Nos.
8.	Long handle fringe mops	5 Nos.
9.	Long handle mops dry	5 Nos.
10.	Long handle mops dusting brush	5 Nos.
12.	Long handle mops scrubbing brush	5 Nos.
13.	Bottle brushes	5 Nos.
14.	Cloths scrubbing brush	5 Nos.

15.	Sponges	5 Nos.
16.	Steel wool	5 Nos.
17.	Ny Ion scrubbers (soft)	5 Nos.
18.	Cotton pads'	20 Nos.
19.	Blotting paper	20 Nos.

C. Cleaning and Polishing Clothes

SI.No	Name of the item	Qty.	
1.	Duster -50cm x 50cm	20 Nos.	
2.	Hand mops - 50cm x 50cm	20 Nos.	
3.	Yellow polishing cloths	20 Nos.	
4.	Glass cloths	5 Nos.	
5.	Magnetic glass	5 Nos.	

D. Mechanical equipments

Si.no.	Name of the item	Qty.
1.	Vacuum cleaner (small and large) domestic	1 No. each
	only	
2.	Floor scrubber/polisher	5 Nos.
3.	Carpet shampooing machine	1 No.
4.	Ordinary step ladders of different heights	2 Nos.
5.	Washing machine domestic	1 No.
6.	Iron/electric iron	2 Nos.
7.	Exhaust fan	2 Nos.
8.	Sinks for washers	5 Nos.

9.	Metal stand for drying cloths	5 Nos.
10.	Water filter and purifier	2 Nos.each
11.	Geyser	1 No.
12.	Electric oven/gas oven/Micro oven	1 No.
13.	Refrigerator (domestic))	1 No.
14	Electrical accessories'(i.e. fan, light etc.)	2 Nos. each
15	Computer with latest configuration	1 no
16	MS office software	1 no

E. Cleaning material

SI.No	Name of the iitem	Qty.
1.	Detergent	As Required
2.	Deodorants	As Required
3.	Anti-septic	As Required
4.	Disinfectants	As Required
5.	Room fresheners	As Required
6.	Carpet shampooing lotion	As Required
7.	Common stain removal agents	As Required
8.	Polishing agents.	As Required
