

SWAMI VIVEKANAND
SUBHARTI
UNIVERSITY
UGC Approved Meerut

Date of Academic Council Meeting : 29 December, 2023

Date of Executive Council Meeting : 22 July, 2024

Ordinance No. V-74(B)

**DIPLOMA IN FOOD PRODUCTION & BAKERY
(DFPB)**



**College of Hotel Management
Faculty of Management and Commerce**

**SWAMI VIVEKANAND SUBHARTI UNIVERSITY,
MEERUT**

Recd. Ais
Head of the Institution
Swami Vivekanand Subharti University of Hotel Management
S.V.S.U., Meerut
dup

Ordinance No. V-74(B)

me
dh

A

SYLLABUS

Food Production			Course Code: DFPB 101
Semester : I	L/T/P (Per week)	3/1/0	Credits : 04

Objective	The objective of this course is to give an introduction to kitchen with all the basic requirements to work in a professional kitchen. This course aims to prepare the students to cater to the needs of the industry. It would inculcate in them sound knowledge of the principles of Food Production so that they can be put to use in an efficient & effective way.
------------------	---

Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	Introduction a) Origin of hotel industry Importance of kitchen in Hotel & Catering establishments. b) Aims and objectives of Cooking c) Classification of raw materials, d) Preparation of ingredients. e) Methods of mixing foods, f) Effect of heat on various foods g) Culinary terms Staff organization of Kitchen, a) Organizational Structure b) Design the layout of Kitchen c) Coordination with the Departments.	12	4
Unit 2	Methods of cooking with special Application to meat, fish, vegetables, cheese, pulses and egg. Conventional and non-conventional methods of cooking, solar cooking, microwave cooking, fast food operation.	12	4

Pr *Asix*

Rh

me

A

	Eggs – a) Structure, selection of quality, various ways of cooking eggs with example in each method b) Varieties of fish, meat and vegetables. c) Accompaniments, d) Garnishes e) Rechauffe.		
Unit 3	Regional Cuisine of India a) Cuisines of Kashmir, Himachal & Uttarakhand b) Cuisines of Punjab, Haryana & Delhi c) Cuisines of Andhra Pradesh & Kerala d) Cuisines of Rajasthan & Gujarat e) Cuisines of Maharashtra & Goa f) Cuisines of Awadh & Bengal	12	4
Unit 4	Description and use of the following a) Basic stocks, Aspics & Jellies. b) Sauce– Definition, classification of sauces c) Soup – Definition, classification of soups. d) Vegetables – Effect of heat on different vegetables	9	3
Total Hours		45	15
Reference Books	a) Theory of Cookery: Krishna Arora Publisher: Frank Brothers b) Food Production Operations: Parvinder S Bali, Oxford University Press c) Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman d) Practical Cookery By Kinton & Cessarani e) Practical Professional Cookery by Kauffman & Cracknell f) Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu		

Praveen
Dr. Ajit

Dr. R. K. Mehta

A

	g) Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli
Course outcomes	<p>At the end of the course the Students will be able to:</p> <ol style="list-style-type: none"> 1. Explain the Organizational Structure of Food Production Department. 2. Design the layout of Kitchen. 3. Classify raw materials and their uses. 4. Describe the methods of mixing food. 5. Draw the structure of egg. 6. Explain the balancing of recipes. 7. Define and classify sauces and soups. 8. Kitchen equipment and its upkeep and interdepartmental coordination

Food Production (Practical)			Course Code : DFPB 101P
Semester : I	L/T/P (Per week)	0/0/4	Credits : 02

Objective	This course enables students to familiarize with kitchen and prepare very basic items used in different cuisines.	
Course Outline	Topic	Practical Hours
	Introduction to various kitchen equipment, tools and their usage. Safety precaution to be taken while handling equipment. Hygiene & Safety practices to be observed in kitchen, introduction to various commodities.	4
	Demonstration of Food pre-preparation and cooking methods: Preparation Methods –Washing, Peeling, Paring (fruits), Cutting (cuts of vegetables), Grating (Vegetables), Grinding, Mashing, (vegetables & pulses), Sieving (flours), Steeping (cereals, pulses, tamarind, lemon-rind), Evaporation (milk & gravies), Marinating (meat, fish, chicken), Sprouting (pulses & legumes), Blanching, Filleting of fish, Deboning & jointing poultry.	4

[Handwritten signatures]

[Handwritten signatures]

[Handwritten signature]

	Methods of Mixing – Beating, Blending, Cutting in, Rubbing in, Creaming, Folding, Kneading, Rolling in, Pressing, Stirring Basic Indian masalas & gravies (Dry & wet).	8
	Indian Breakfast/Snack item.	8
	Continental menu consisting of appetizer/soup, main course with starch and vegetables and dessert.	8
	Basic Indian menu consisting of a Meat, Vegetable, Rice, Dal/ Raita, Bread and Sweet Preparation.	28
Total Hours		60
Course Outcome	At the end of the course the students would be able to: <ul style="list-style-type: none"> 1. Demonstrate food pre- preparation and cooking methods. 2. Illustrate different methods of mixing 3. Develop basic Indian menu 4. Prepare continental dishes 	

Bakery			Course Code: DFPB 102
Semester : I	L/T/P (Per week)	3/1/0	Credits : 04

Objective	This module provides theoretical foundation in Baking practices. It includes Selection of ingredients, Proper mixing and Baking techniques.		
Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	Introduction <ul style="list-style-type: none"> a) Scope of Bakery & Confectionery, b) Bakery terms. c) Organization chart of Bakery 	12	4

Praveen
Sup. Ait

Rh

me

A

	<p>Wheat and Flour</p> <p>a) Different types of flours available, b) Constituents of flours, c) pH Value of flour, d) Water absorption power of flour, e) Gluten, diastatic capacity of flour, f) Grade of flour</p>		
Unit 2	<p>Raw material required for bread making:</p> <p>a) Role of flour, water, yeast, salt - Sugar, milk and fats</p> <p>Yeast</p> <p>a) An elementary knowledge of Baker's yeast, the part it plays in the fermentation of dough and conditions influencing it's working. b) Effect of over and under fermentation and under proofing of dough and other fermented goods c) Bread improvers-improving physical quality</p>	12	4
Unit 3	<p>Oven & Baking:</p> <p>a) Knowledge and working of various types of oven. b) Baking temperatures for bread, confectionery goods.</p> <p>Methods of bread making :</p> <p>a) Straight dough method b) Delayed salt method c) No time dough method d) Sponge and dough method</p> <p>Bread faults and their remedies</p>	12	4
Unit 4	<p>Bakery layout – The required approvals for setting up of a Bakery – Government</p>	9	3

Handwritten signature

Handwritten signature

Handwritten signature



	<p>procedure and Bye-laws.</p> <p>a) Selection of site</p> <p>b) Selection of equipment.</p> <p>c) Layout design</p> <p>d) Electricity</p> <p>Quality control</p> <p>a) of raw material</p> <p>b) of finished products</p>		
Total Hours		45	15
Reference Books	<p>a) Theory of Cookery: KrishnaArora Publisher: Frank Brothers</p> <p>b) Food Production Operations: Parvinder S Bali, Oxford University Press</p> <p>c) Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman</p> <p>d) Practical Cookery By Kinton & Cessarani</p> <p>e) Practical Professional Cookery by Kauffman &Cracknell</p> <p>f) Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu</p> <p>g) Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli</p>		
Learning outcomes	<p>At the end of the course the Students will be able to:</p> <ol style="list-style-type: none"> 1. Draw the organization chart and kitchen hierarchy of bakery department 2. Explain the different ingredients used in bakery 3. Explain the different working temperatures for bakery products 4. Define the bread faults and remedies of bakery products 5. Draw and explain the layout of a bakery 6. Write recipes of different breads, pastries and gateaux 		

Bakery (Practical)			Course Code : DFPB 102P
Semester : I	L/T/P (Per week)	0/0/4	Credits : 02

Objective	This module provides practical foundation in Baking practices. It includes Selection of ingredients, Proper mixing and Baking techniques.	
Course Outline	Topic	Practical Hours
	Introduction to ingredients / Equipment a) Identification and uses of equipment – large, small and utilities b) Ingredients – Types of flour, Sugar, Nuts and Dry fruits, Shortenings, leavening etc.	8
	Quality Checking & Basic Mixing Methods a) Flour : W.A.P Test, Gluten Content b) Yeast : Flying fermentation	8
	Mixing Methods a) Basic steps involved in mixing ingredients – Kneading, stirring, whipping, creaming etc. Simple yeast fermented products a) Bread Sticks, Bread Rolls and Soft Rolls	8
	Flavoured Breads a) Basic Buns, Fruit Buns, Hot Cross Buns, Tomato Rolls and Garlic Rolls b) Rich Yeast Fermented Breads Brioche, Fermented Doughnuts, Baba au Rhum, Savarin	16
	Breads (Bread Rolls- Garlic / Herb, Burgers Buns, Hot Dog Rolls, Bread Loaf, French Bread, Sweet Dough, Brown Bread, Milk Bun, Pizza, Ladi Pav, Bread Sticks)	20
	Total Hours	60
Course Outcome	At the end of the course the students would be able to: 1. Identify and differentiate the small and large equipment in bakery 2. Identify and check for quality of different types of ingredients	

Base

Sup Anita

RL

me

	<p>used in bakery</p> <ol style="list-style-type: none"> 3. Prepare and Present yeast fermented products 4. Prepare and Present flavoured breads 5. Prepare and Present Breakfast breads 6. Prepare and Present laminated breads 7. Prepare toppings and stuffing for pizza and burgers
--	--

HYGIENE AND SANITATION			Course Code: DFPB 103
Semester : I	L/T/P (Per week)	3/1/0	Credits : 04

Objective	The course is aimed at familiarizing the students regarding contaminated food, causes of contamination and sanitary techniques to develop ethics towards maintaining hygiene and sanitation in and around the hotel property.		
Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	FOOD MICROBIOLOGY <ol style="list-style-type: none"> a) Introduction b) Microorganism groups important in food microbiology - Viruses - Bacteria - Fungi (Yeast & Molds) - Algae - Parasites c) Factors affecting the growth of microbes d) Beneficial role of Microorganisms 	12	4
Unit 2	FOOD CONTAMINATION AND SPOILAGE <ol style="list-style-type: none"> a) Classification Of Food b) Contamination And Cross c) Contamination Spoilages Of Various Food With The Storing Method SANITARY PROCEDURE FOLLOWED DURING FOOD HANDLING <ol style="list-style-type: none"> a) Receiving, b) Storage, 	12	4

[Handwritten signature]

[Handwritten signature]

[Handwritten signature]

[Handwritten signature]

	<ul style="list-style-type: none"> c) Preparation, d) Cooking e) Holding, f) Service Of The Food 		
Unit 3	<p>SAFE FOOD HANDLER</p> <ul style="list-style-type: none"> a) Personal Hygiene discussing all standard. b) Hand Washing Procedure c) First Aid definition, d) types of cuts, wounds, lacerations with reasons and precautions <p>HAZARD ANALYSIS CRITICAL CONTROL POINT</p> <ul style="list-style-type: none"> a) Introduction to HACCP b) History c) Principles of HACCP 	12	4
Unit 4	<p>FOOD SAFETY STANDARDS AUTHORITY OF INDIA (FSSAI)</p> <ul style="list-style-type: none"> a) Introduction to FSSAI b) Role of FSSAI c) FSSAI compliance. <p>GARBAGE DISPOSAL</p> <ul style="list-style-type: none"> a) Different Methods b) Advantages and disadvantages c) Municipal Laws and Swachh Abhiyan 	9	3
Total Hours		45	15
Reference Books	<ul style="list-style-type: none"> a) Hotel Management-Educational and Environmental Aspects- Yogendra K. Sharma b) Food Science and Nutrition - Sunetra Roday c) Food Hygiene- Kavita Ed Marwaha d) Food and Hygiene- William Tibbles e) Elements of Hygiene and sanitation- Theodore Hough 		
Learning outcomes	<p>At the end of the course the Students will be able to:</p> <ol style="list-style-type: none"> 1. Understand Food Microbiology, Food Contamination and Spoilage; 		

Bas
Sup *Ajit*

Rh

me

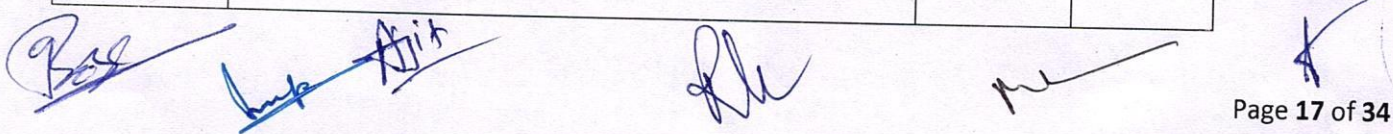
A

- 2. Follow sanitary procedure during food handling;
- 3. Understand the importance of personal hygiene
- 4. Analyse critical control points; and Practice laws governing the food safety and standards

Introduction to Information Technologies			Course Code: DCC 104
Semester : I	L/T/P (Per week)	3/1/0	Credits : 04

Objective The subject aims to give a basic knowledge about Computers and its operations. It enables students to operate Computers and its allied Hardware and Software. It also gives insight in Internet, Email and other social media.

Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	Introduction and Organization of computers: a) Computers – Introduction and Characteristics b) Block Diagram of computer Computer c) Input and Output Units of computer d) Computer Memory, RAM, ROM, PROM, EPROM, EEPROM; Stable and dynamic memory; Primary and Secondary memory e) Magnetic Hard disk, Floppy disk, CD-ROM, Disk Cartridges etc. f) Hardware and Software	12	4
Unit 2	Introduction to Windows & MS Word: a) Windows - Functions and Advantages b) Introduction to Word c) Viewing, Creating, Opening and Saving a Document d) Editing and Formatting Text e) Proofing a Document	9	3



	f) Mail Merge		
Unit 3	MS Excel a) Excel – Nature; Significance and Scope b) Starting Excel c) Working with a Spreadsheet d) Editing the Worksheet e) Formulae in Excel f) Selecting, Inserting and Deleting Sheet	12	4
Unit 4	MS Power point: a) Introduction to 'Power Point'; viewing and creating presentations. b) Entering and Editing Text c) Formatting Text d) Drawing and Rotating Objects Internet a) Introduction b) Understanding 'www' c) Sending and receiving email; Accessing News groups/Websites d) Downloading Files e) Face book: concept and significance; Establishing Web Presence	12	4
Total Hours		45	15

Reference Books

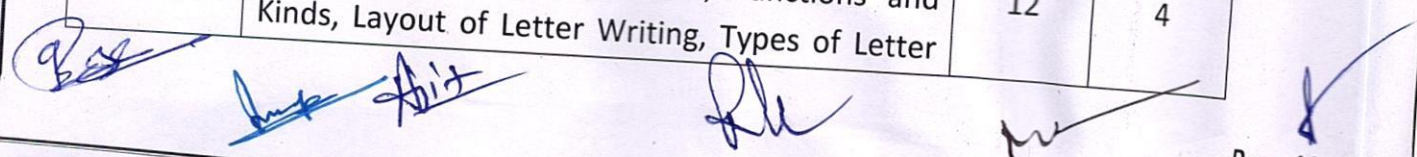
- a) ITL, ESL, (2005), Introduction to Infotech, 1st edition, Pearson Education.
- b) Goyal, Anita, (2010), Computer Fundamentals, 1st Edition, Pearson Education.
- c) Leon and Leon, (1999) Introduction to Information Technology, Vikas Publishing House.
- d) Joseph A. Brady and Ellen F Monk, (2007), Problem Solving Cases in Microsoft and Excel, Fourth Annual Edition, Thomson Learning.
- e) Rajaraman, V., (2009), Introduction to Information Technology, Prentice Hall of India. 4. Deepak Bharihoke, (2009), Fundamentals of Information Technology, 3rd Edition,

	Excel Book
Course Outcome	At the end of the course the students would be able to: <ol style="list-style-type: none"> 1. Recognize different components of computer and their uses 2. Identify different operating system 3. Recall importance of MS Office 4. Describe the role of internet and social media in hospitality industry

Communication Skills			Course Code: DCC 105
Semester : I	L/T/P (Per week)	3/1/0	Credits : 04

Objective	<p>a) To develop the skills of the professional undergraduate students for proper self-expression, social communication, spoken English, correct pronunciation, voice modulation and business etiquettes.</p> <p>b) The students should improve their personality, communication skills and enhance their self-confidence.</p>
------------------	--

Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	Fundamental of Grammar and their Usage: How To Improve Command Over Spoken and Written English with Stress on Noun, Verb, Tense and Adjective. Sentence Errors, Punctuation, Vocabulary Building to Encourage the Individual to Communicate Effectively, Common Errors in Business Writing.	12	4
Unit 2	Introduction to Business Communication: Basic Forms of Communication, Process of Communication, Principles of Effective Business Communication, 7Cs; Media of Communication: Types of Communication: Barriers of Communication (Practical exercise in communication)	9	3
Unit 3	Business letter writing: Need, Functions and Kinds, Layout of Letter Writing, Types of Letter	12	4



	Writing: Persuasive Letters, Request Letters, Sales Letters, Complaints and Adjustments; Departmental Communication: Meaning, Need and Types: Interview Letters, Promotion. Letters, Resignation Letters, News Letters, Circulars, Agenda, Notice, Office Memorandums, Office Orders, Press Release.		
Unit 4	Business Etiquettes and Public Speaking: Business Manners. Body Language Gestures, Email and Net Etiquettes, Etiquette of the Written Word, Etiquettes on the Telephone, Handling Business Meetings; Introducing Characteristic, Model Speeches, Role Play on Selected Topics with Case Analysis and Real Life Experiences.	12	4
Total Hours		45	15
Reference Books	<p>a) ITL, ESL, (2005), Introduction to Infotech, 1st edition, Pearson Education. Krizan, A. C. Buddy, and Merrier, Patricia (2008) Effective Business Communication, 7th Edition, Cengage Learning.</p> <p>b) Lesikar, (2009), Business Communication: Making Connections in a Digital World, McGraw Hill Education.</p> <p>c) McGraw, S. J., (2008) Basic Managerial Skills for All, 8th edition, Prentice Hall of India.</p> <p>d) Wren & Martin, (2008), English Grammar and Composition, Sultan chand & Sons.</p>		
Course Outcome	<p>At the end of the course the students would be able to:</p> <ol style="list-style-type: none"> 1. Discuss features and process of communication 2. Classify various types of communication 3. Solve barriers to effective communication 4. Assess their written communication skills 5. Evaluate their oral communication 		

Bas

Ajit

dp

flu

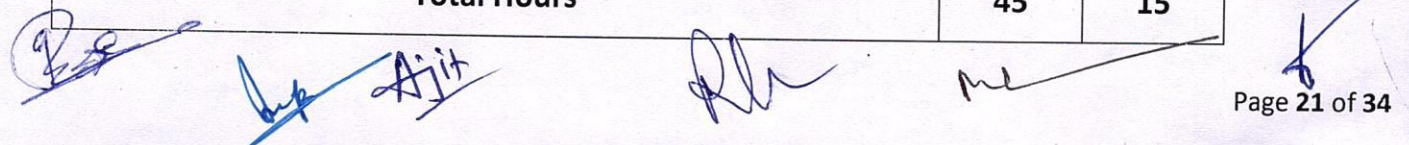
m

f

Larder			Course Code: DFPB 201
Semester : II	L/T/P (Per week)	3/1/0	Credits : 04

Objective The module reflects the need for a thorough understanding of the preparation, handling and cooking of a diverse range of kitchen/larder products, and the subsequent production of a range finished dishes.

Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	Introduction a) Larder organization and layout. b) Larder control- maintenance and care of larder equipment c) Hors d' oeuvre and salads- classification	12	4
Unit 2	Fish a) Classification, sealing, cleaning, preparation, basic cuts and its uses and storage. Butchery a) Cuts of beef, lamb, mutton and pork, its uses and weights.	12	4
Unit 3	Poultry and Game a) Poultry – Classification, preparation, dressing and cuts with its uses. b) Game – Fured game and feathered game, preparation cuts with its uses. c) Assembling of cold buffets, sandwiches and canapes. Proper storage of leftovers.	12	4
Unit 4	a) Different types of forcement and their uses. b) Decorative work including sculptures, ice carvings, vegetable and fruit carvings. c) Cleaning and care of Larder equipment.	9	3
Total Hours		45	15



Reference Books	<ul style="list-style-type: none"> a) Food Production Operations: Parvinder S Bali, Oxford University Press b) Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman c) Practical Cookery By Kinton & Cessarani d) Practical Professional Cookery by Kauffman & Cracknell e) Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu f) Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli
Course Outcome	<p>At the end of the course the Students will be able to:</p> <ul style="list-style-type: none"> 1. Design the layout of Larder 2. Classify different meat and fish cuts 3. Differentiate different types of forcemeat and its uses 4. Create vegetable and fruit carving








Larder (Practical)			Course Code : DFPB 201P
Semester : II	L/T/P (Per week)	0/0/4	Credits : 02

Objective The module reflects the need for a thorough understanding of the preparation, handling and cooking of a diverse range of kitchen/larder products, and the subsequent production of a range finished dishes.

Course Outline	Topic	Practical Hours
	Preparation of various simple and compound Horsd'oeuvres : Simple salads - 5 varieties	8
	Compound Salads : Fruit based - 3 varieties Fish based - 3 varieties Meat based - 3 varieties Vegetable based - 3 varieties	12
	Preparation of salad dressings – 4 varieties	8
	Butchery: a) Lamb and Mutton – Demonstration of jointing mutton carcasses. Deboning of mutton leg and shoulder. Curry cuts and boti kababs. b) Fish – cuts of fish and its use in cold buffets. c) Poultry – Dressing, trussing and deboning.	32
Total Hours		60

Course Outcome At the end of the course the students would be able to:

1. Prepare various types of salads
2. Demonstrate various types of meat and fish cuts
3. Illustrate vegetable and fruit carvings
4. Prepare various meat dishes

Confectionery	Course Code: DFPB 202
----------------------	------------------------------



Objective	The module reflects the need for a thorough understanding of the preparation, handling and cooking of sponges for gateaux as well as many other product types.		
Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	Ingredient used in Cake Making Types & Varieties a) Flour b) Sugar c) Shortening – Fats and oil d) Egg e) Moistening agent f) Leavening Agents	12	4
Unit 2	Cake Making Methods a) Sugar butter process, b) Flour butter process, c) Genoise method d) Blending and rubbing method Basic Pastries a) Pastry making, principles & derivatives Characteristic of Cakes a) Balancing cake formula b) External characteristics c) Internal Characteristics d) Cake Faults and remedies	12	4
Unit 3	Chocolate a) Identify different forms in which coco and chocolate are available b) Explain the process of chocolate tempering c) Chocolate designs, garnishes and presentations Sugar a) Identify and describe the different stages of cooking sugar b) Caramelized Sugar preparations c) Sugar for desserts and presentations Types of icing	12	4

Unit 4	Cookies and Biscuits a) Preparation of cookies and biscuits. b) Factors affecting the quality of biscuits / cookies Various types ice creams and bombs Storage of confectionery product	9	3
Total Hours		45	15
Reference Books	a) Food Production Operations: Parvinder S Bali, Oxford University Press b) Modern Cookery (Vol- I) By Philip E. Thangam, Publisher: Orient Longman c) Practical Cookery By Kinton & Cessarani d) Practical Professional Cookery by Kauffman & Cracknell e) Professional Cooking by Wayne Gislen, Publisher Le Cordon Bleu f) Purchasing Selection and Procurement for the Hospitality Industry By Andrew Hale Feinstein and John M. Stefanelli		
Course Outcome	At the end of the course the Students will be able to: <ol style="list-style-type: none"> 1. Explain the different ingredients used in confectionery 2. Differentiate different cake mixing methods 3. Define and explain different pastries and derivatives 4. Operation of different types of oven 5. Define the internal and external characteristics of cakes 6. Describe the different cake faults and remedies 7. List down the steps in preparing cookies and biscuits 8. Explain the procedure in preparing Ice Creams 9. Demonstrate working knowledge of Chocolate and Sugar confectionery 		

PK *Ajit*
[Signature]

[Signature]

[Signature]

[Signature]

Confectionary (Practical)**Course Code : DFPB 202P**

Semester : II

L/T/P (Per week)

0/0/4

Credits : 02

Objective	This module provides practical foundation in Baking practices. It includes Selection of ingredients, Proper mixing and Baking techniques involved in preparation of Breads, Cakes, Flour Pastry, Cookies and Icing.	
Course Outline	Topic	Practical Hours
	Puddings and Desserts Hot dessert : Caramel Custard Bread and Butter pudding Cold Desserts: Bavarois; ginger pudding; cold lemon soufflé; chocolate mousse; charlottes royale; charlotte russe; charlotte arlequine; bavarois urbane; soufflé praline; fruit truffle.	12
	Cakes (Vanilla Muffins, Chocolate Layer Cake, Orange Muffins, Banana Bread, Madeira Cake, Swiss Roll / Roulade Eggless Cake, Mawa Cake, Devil's Food Cake, Angel Food Cake, Madeleine's, Date and Walnut Cake, Carrot Cake, Pineapple Upside Down Cake, Dry Fruit Cake, Gel Sponge, Genoese Sponge, Tea Cakes, Petite Four, Fruit Flan, Dundee Cake , Doughnut)	12
	Icings and Decorations techniques (Glace Icing, Feather Icing, Butter Cream, Ganache, Truffle, Royal Icing, Marzipan, Sugar Paste, Pastillage, Meringue, American Frosting, Fresh Cream)	12
	Flour Pastry Products and its variations (Tarts- Fresh Fruit / Choc, Profite Rolls, Meat Pie, Cheese Straw, Croissant, Vol Au Vent, Eclairs, Eccless Cake, Bouchees, Pinwheel, Palmiers, Khari, Cream Rolls ,Cinnamon Twist, Veg Puffs)	12
	Cookies (Butter Buttons, Melting Moments, Checkerboard, Shrewsbury, Ginger Cookies, Macroons, Choco Chips, Biscotti, Pinwheel, Nan Khatai, Jeera Cookies, Brownie)	12
	Total Hours	60
Course Outcome	At the end of the course the students would be able to: 1. Demonstrate cake making 2. Illustrate different icings and decoration technique 3. Prepare various types of pastries 4. Describe bread making methods	

Entrepreneurship Development			Course Code: DCC 204
Semester : II	L/T/P (Per week)	3/1/0	Credits : 04

Objective	It provides exposure to the students to the entrepreneurial cultural and industrial growth so as to prepare them to set up and manage their own small units.		
Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	Introduction: The Entrepreneur: Definition, Emergence of Entrepreneurial Class; Theories of Entrepreneurship	9	3
Unit 2	Promotion of a Venture: Opportunity analysis; External Environmental Analysis Economic, Social and Technological; Competitive factors; Legal requirements of establishment of a new unit and Raising of Funds; Venture Capital Sources and documentation required.	12	4
Unit 3	Entrepreneurial Behaviour: Innovation and Entrepreneur; Entrepreneurial Behaviour and Psycho-theories, Social responsibility. Entrepreneurial Development Programmes (EDP): EDP, their role, relevance and achievements; Role of Government in organizing EDP's critical evaluation.	12	4
Unit 4	Role of Entrepreneur: Role of an Entrepreneur in Economic Growth as an Innovator, Generation of Employment Opportunities, Complimenting and supplementing Economic Growth, bringing about Social Stability and Balanced Regional Development of Industries: Role in Export Promotion and Import Substitution, foreign exchange Earnings.	12	4
Total Hours		45	15
Reference Books	a) Chandra, Ravi, (2003), Entrepreneurial Success: A Psychological Study, Sterling Publication Pvt. Ltd., New Delhi. b) Balaraju, Theduri, (2004), Entrepreneurship Development: An		

	<p>Analytical Study, Akansha Publishing House, New Delhi.</p> <p>c) David, Otes, (2004), A Guide to Entrepreneurship, Jaico Books Publishing House, Delhi.</p> <p>d) Kaulgud, Aruna, (2003), Entrepreneurship Management, Vikas Publishing House, Delhi.</p>
Course Outcome	<p>At the end of the course the students would be able to:</p> <ol style="list-style-type: none"> 1. Differentiate entrepreneur, entrepreneurship 2. Generate and evaluate ideas 3. Identify entrepreneurial process 4. Use source of finance to start entrepreneurship 5. Explain the importance and responsibilities of entrepreneur and entrepreneurship

Managing Human Resources			Course Code: DCC 205
Semester : II	L/T/P (Per week)	3/1/0	Credits : 04

Objective	The objective of the course is to familiarize students with the different aspects of managing Human Resources in the organization through the phases of acquisition, development and retention.		
Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	Introduction: Concept, Nature, Scope, Objectives and Importance of HRM; Evolution of HRM; Challenges of HRM; Personnel Management vs HRM; Strategies for the New Millennium: Role of HRM in Strategic Management; Human Capital; Emotional Quotient; Mentoring; ESOP; Flexi-time; Quality Circles; Kaizen; TQM and Six Sigma.	9	3
Unit 2	Acquisition of Human Resources: HR Planning; Job analysis – Job Description and Job Specification; Recruitment – Sources and Process; Selection Process – Tests and Interviews; Placement and Induction; Job changes – Transfers, Promotions/Demotions, Separations.	12	4

Unit 3	Training and Development: Concept and Importance of Training; Types of Training; Methods of Training; Design of Training Programme; Evaluation of Training Effectiveness; Executive Development – Process and Techniques; Career Planning and Development.	12	4
Unit 4	Compensation and Maintenance: Compensation: Job evaluation – Concept, Process and Significance; Components of Employee Remuneration – Base and Supplementary; Performance and Potential appraisal – Concept and Objectives; Traditional and Modern methods, Limitations of Performance Appraisal methods, 360 degree Appraisal technique; Maintenance: Overview of Employee Welfare, Health and Safety, Social security.	12	4
Total Hours		45	15

Reference Books	<p>a) Aswathappa, K., (2010), Human Resource Management, McGraw Hill Education.</p> <p>b) Durai, Praveen, (2010), Human Resource Management, Pearson Education.</p> <p>c) Monappa, A. and Saiyadain, M., (2001), Personnel Management, McGraw-Hill Education.</p> <p>d) Dessler, Gary, (2004), Human Resource Management, Pearson Education.</p> <p>e) Jyothi, P., and Venkatesh, D.N, (2006), Human Resource Management, Oxford Higher Education.</p>
------------------------	--

Course Outcome	<p>At the end of the course the students would be able to:</p> <ol style="list-style-type: none"> 1. Explain the role and importance of Human Resource Management 2. Appraise performance of the team and plan training program 3. Evaluate performance of the staff 4. Support the manpower with incentive and benefits 5. Solve grievances of the staff
-----------------------	--

COMMODITIES

**Course Code: DFPB
206**

Semester : II

L/T/P (Per week)

3/1/0

Credits : 04

Objective	The subject aim is to gain basic knowledge of commodities used in Catering industry. Introduction to commodities on the basis of - Sources, types/classification, nature, catering uses, Processing method, By-products of each, Market forms available, Modes of packing, Local market rate, Storage principles & Nutritive value.		
Course Outline	Topic	Hours	
		Lecture	Tutorial
Unit 1	Cereals- a) Wheat rice maize Breakfast cereals like cornflakes, rice flakes, Choco flakes and pressed rice uses and storage b) Pulses –its types and uses c) Fruits and vegetables; classification and uses d) Tea, coffee, coco and their sources, storage and uses. Food flavours, essences and food colours with brand names.	12	4
Unit 2	a) Fruits and vegetables- classification and uses b) Dairy products- milk –its uses composition and storage, classification and uses of cheese, butter, cream c) Herbs spices and condiments- classification and uses of different types	12	4
Unit 3	SAFE FOOD HANDLER a) Personal Hygiene discussing all standard. b) Hand Washing Procedure c) First Aid definition, d) types of cuts, wounds, lacerations with reasons and precautions HAZARD ANALYSIS CRITICAL CONTROL POINT	12	4

	a) Introduction to HACCP b) History c) Principles of HACCP		
Unit 4	a) Prevailing food standards in INDIA, food adulterations as public health hazard, and common adulterants, simple tests in detection of common food adulterants, ISI, AGMARK and FSSAI b) Food Preservation – long term and short term methods. Convenience food, sugar preserves and confectionery gums	9	3
Total Hours		45	15
Reference Books	a) The book of Ingredients- Jane Grigson b) Success in Principles of Catering - Michael Colleer & Colin Saussams c) Food Commodities- Bernard Davis d) Theory of Catering- Victor Ceserani& Ronald Kinton, ELBS e) Ingredients – LoukieWerle, Jill Cox		
Course Outcome	At the end of the course the Students will be able to: <ol style="list-style-type: none"> 1. Classify Cereals and Describe their uses and storage. 2. Classify Pulses and Describe their uses and storage. 3. Define and Classify Fruits and Vegetables. 4. Classify dairy products and describe the composition and storage of milk, cheese, butter and cream. 5. Find and Test the food adulterants. 6. Fruits and vegetables classification and uses 7. Identification and uses of spices and herbs 8. Define and classify tea, coffee, coco and food colours and flavours. 		

Food Production & Bakery (Industry Exposure)			Course Code : DFPB 301
Semester : III	L/T/P (Per week)	0/0/40	Credits : 20

Objective	Objective of doing the Industrial Training is to learn various section and types of Event Management.	
Course Outline	Topic	Practical Hours
	WHAT TO OBSERVE <ul style="list-style-type: none"> a) Standard operation/ Operating Procedure b) Who is Who- Key people in the Core Group c) Hierarchy Chart d) Key Personnel e) Job Description f) Employee Recruitment/Retaining/Welfare Policies (Break-Timings) Duty hours, Weekly off g) Working Condition h) Situation handling procedures i) Certifications from various Institutions like Licensing/ NoC etc. j) Operation Timings k) Duty Roaster l) Communication Channels m) Uniform codes n) Forms & Formats o) Record Keeping & Systems 	
	Total Hours	600
Course Outcome	At the end of the course the students would be able to: <ol style="list-style-type: none"> 1. Get familiarized with various technological trends, approaches and applications. 2. Demonstrate understanding of relevant application oriented subjects in a better perspective 3. Describe the scope, functions and job responsibilities of various staff in the departments 4. Get awareness and exposure to industrial work environment 5. Work upon industrial project in a team. 	

Log Book & Presentation			Course Code : DFPB 302
Semester : III	L/T/P (Per week)	0/0/2	Credits : 01

Objective	The concept of maintaining the Log Book & Presentation is to prepare presentation skills in the students who have undergone industrial exposure
------------------	---

Course Outline	Topic	Practical Hours
-----------------------	--------------	------------------------

	<p>Students have to submit the following on completion of on job training to the faculty coordinator at the institute:</p> <ol style="list-style-type: none"> 1. Logbook. 2. Appraisal 3. A copy of the offer letter and industry exposure/ Job Training Certificate. 4. Training Report 5. Power Point presentation on a CD, based on the report. 6. Attendance sheet. 7. Leave card. 	
--	---	--

Total Hours		30
--------------------	--	-----------

Course Outcome	<p>At the end of the course the students would be able to:</p> <ol style="list-style-type: none"> 1. Get familiarized with various technological trends, approaches and applications. 2. Demonstrate understanding of relevant application oriented subjects in a better perspective 3. Describe the scope, functions and job responsibilities of various staff in the departments 4. Get awareness and exposure to industrial work environment 5. Work upon industrial project in a team
-----------------------	--

Handwritten signature

Handwritten signature

Handwritten signature

Handwritten signature

Handwritten signature