



**BHIKAJI CAMA SUBHARTI COLLEGE OF HOTEL MANAGEMENT**  
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*A constituent college of*

**SWAMI VIVEKANAND SUBHARTI UNIVERSITY**  
(Established under U.P. Govt. Act no. 29 of 2008 and approved under section 2(f) of UGC Act 1956)



# **Diploma in Food Production and Bakery (DFPB)**

## **Programme Outcome and Course Outcome**

S.No.	Name of Programme	Programme Outcome	Course Outcome
1.	<b>Diploma in Food Production and Bakery</b>	<p><b>PO1.</b> Establish and maintain high standards of sanitation and food safety.</p> <p><b>PO2.</b> Demonstrate proficiency in basic terminology and techniques for culinary arts and baking and pastry arts to include food preparation, presentation, and service.</p> <p><b>PO3.</b> Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations.</p> <p><b>PO4.</b> Communicate clearly and professionally, both verbally and in writing.</p>	<p><b>DFPB 101</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Explain the Organizational Structure of</li> <li>• <b>CO2.</b> Design the layout of Kitchen.</li> <li>• <b>CO3.</b> Classify raw materials and their uses.</li> <li>• <b>CO4.</b> Describe the methods of mixing food</li> <li>• <b>CO5.</b> Draw the structure of egg.</li> <li>• <b>CO6.</b> Explain the balancing of recipes.</li> <li>• <b>CO7.</b> Define and classify sauces and soups.</li> <li>• <b>CO8.</b> Kitchen equipment and its upkeep and interdepartmental coordination.</li> </ul> <hr/> <p><b>DFPB 101P</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Demonstrate food pre- preparation and cooking methods.</li> <li>• <b>CO2.</b> Illustrate different methods of mixing</li> <li>• <b>CO3.</b> Develop basic Indian menu</li> <li>• <b>CO4.</b> Prepare continental dishes.</li> </ul>

		<p><b>PO5.</b> Develop strategies to improve business performance using creativity and problem solving skills, based on operational theory and procedures.</p> <p><b>PO6.</b> Develop skills integral to success in the industry including guest service, supervisory management, the ability to work with others, and handling multiple tasks simultaneously.</p> <p><b>PO7.</b> Develop and apply ethical and sustainable hospitality industry policies.</p> <p><b>PO8.</b> Identify principles of menu and food service facility layout and design.</p> <p><b>PO9.</b> Demonstrate and discuss the differences in cuisines and ingredients used around the world.</p> <p><b>P10.</b> Prepare regional, international,</p>	<p><b>DFPB 102</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Draw the organization chart and kitchen hierarchy of bakery department</li> <li>• <b>CO2.</b> Explain the different ingredients used in bakery</li> <li>• <b>CO3</b> Explain the different working temperatures for bakery products</li> <li>• <b>CO4.</b> Define the bread faults and remedies of bakery products</li> <li>• <b>CO5.</b> Draw and explain the layout of a bakery</li> <li>• <b>CO6.</b> Write recipes of different breads, pastries and gateaux</li> </ul> <hr/> <p><b>DFPB 102P</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Identify and differentiate the small and large equipment in bakery</li> <li>• <b>CO2.</b> Identify and check for quality of different types of ingredients used in bakery</li> <li>• <b>CO3.</b> Prepare and Present yeast fermented products</li> <li>• <b>CO4.</b> Prepare and Present flavored breads</li> <li>• <b>CO5.</b> Prepare and Present Breakfast breads</li> <li>• <b>CO6.</b> Prepare and Present laminated breads</li> <li>• <b>CO7.</b> Prepare toppings and stuffing for pizza and burgers</li> </ul>
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		<p>and classical cuisine dishes and demonstrate an understanding of how they are utilized in the contemporary food service industry.</p> <p><b>P11.</b> Analyze the functions of ingredients used in producing baked goods and pastries.</p> <p><b>P12.</b> Produce and evaluate a variety of baked goods, including but not limited to cakes, pies, breads, and confections.</p> <p><b>P13.</b> Utilize fundamental techniques to creatively modify standard recipes and develop new recipes.</p>	<p><b>DFPB 103</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Understand Food Microbiology, Food Contamination and Spoilage</li> <li>• <b>CO2.</b> Follow sanitary procedure during food handling</li> <li>• <b>CO3.</b> Understand the importance of personal hygiene</li> <li>• <b>CO4.</b> Analyze critical control points; and Practice laws governing the food safety and standards.</li> </ul> <hr/> <p><b>DCC 104</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Recognize different components of computer and their uses</li> <li>• <b>CO2.</b> Identify different operating system</li> <li>• <b>CO3.</b> Recall importance of MS Office</li> <li>• <b>CO4.</b> Describe the role of internet and social media in hospitality industry.</li> </ul> <hr/> <p><b>DCC 105</b></p> <ul style="list-style-type: none"> <li>• <b>CO1</b> Discuss features and process of communication</li> <li>• <b>CO2.</b> Classify various types of communication</li> <li>• <b>CO3.</b> Solve barriers to effective communication</li> <li>• <b>CO4.</b> Assess their written communication skills</li> <li>• <b>CO5.</b> Evaluate their oral communication</li> </ul>
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**DFPB 201**

- **CO1.**  
Design the layout of Larder
- **CO2.**  
Classify different meat and fish cuts
- **CO3.**  
Differentiate different types of forcemeat and its uses.
- **CO4.**  
Create vegetable and fruit carving

**DFPB 201P**

- **CO1.**  
  
Prepare various types of salads
- **CO2.**  
  
Demonstrate various types of meat and fish cuts
- **CO3.**  
  
Illustrate vegetable and fruit carvings
- **CO4.**  
  
Prepare various meat dishes

**DFPB 202**

- **CO1.**  
Explain the different ingredients used in confectionery
- **CO2.**  
Differentiate different cake mixing methods
- **CO3.**  
Define and explain different pastries and derivatives
- **CO4.**  
Operation of different types of oven
- **CO5.**  
Define the internal and external characteristics of cakes

			<ul style="list-style-type: none"> <li>• <b>CO6.</b> Describe the different cake faults and remedies</li> <li>• <b>CO7.</b> List down the steps in preparing cookies and biscuits</li> <li>• <b>CO8.</b> Explain the procedure in preparing Ice Creams</li> <li>• <b>CO9.</b> Demonstrate working knowledge of Chocolate and Sugar confectionery</li> </ul>
			<p><b>DFPB 202P</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Demonstrate cake making</li> <li>• <b>CO2.</b> Illustrate different icings and decoration technique</li> <li>• <b>CO3.</b> Prepare various types of pastries</li> <li>• <b>CO4.</b> Describe bread making methods</li> </ul> <p><b>DCC 204</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Differentiate entrepreneur, entrepreneurship</li> <li>• <b>CO2.</b> Generate and evaluate ideas</li> <li>• <b>CO3.</b> Identify entrepreneurial process</li> <li>• <b>CO4.</b> Use source of finance to start entrepreneurship</li> </ul>

- **CO5.**  
Explain the importance and responsibilities of entrepreneur and entrepreneurship

**DCC 205**

- **CO1.**  
Explain the role and importance of Human Resource Management
- **CO2.**  
Appraise performance of the team and plan training program
- **CO3.**  
Evaluate performance of the staff
- **CO4.**  
Support the manpower with incentive and benefits
- **CO5.**  
Solve grievances of the staff

**DFPB 206**

- **CO1.**  
Classify Cereals and Describe their uses and storage.
- **CO2.**  
Classify Pulses and Describe their uses and storage.
- **CO3.**  
Define and Classify Fruits and Vegetables.
- **CO4.**  
Classify dairy products and describe the composition and storage of milk, cheese, butter and cream.
- **CO5.**  
Find and Test the food adulterants.
- **CO6.**  
Fruits and vegetables classification and uses
- **CO7.**  
Identification and uses of spices and herbs
- **CO8.**  
Define and classify tea, coffee, coco and food colours and flavours.

**DFPB 301**

- **CO1.**  
Get familiarized with various technological trends, approaches and applications.
- **CO2.**  
Demonstrate understanding of relevant application oriented subjects in a better perspective
- **CO3.**  
Describe the scope, functions and job responsibilities of various staff in the departments
- **CO4.**  
Get awareness and exposure to industrial work environment



			<ul style="list-style-type: none"><li>• <b>CO5.</b> Work upon industrial project in a team.</li></ul>
			<b>DFPB 302</b> <ul style="list-style-type: none"><li>• <b>CO1.</b> Get familiarized with various technological trends, approaches and applications.</li><li>• <b>CO2.</b> Demonstrate understanding of relevant application oriented subjects in a better perspective</li><li>• <b>CO3.</b> Describe the scope, functions and job responsibilities of various staff in the departments</li><li>• <b>CO4.</b> Get awareness and exposure to industrial work environment</li><li>• <b>CO5.</b> Work upon industrial project in a team</li></ul>