

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 (A)

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



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

**SWAMI VIVEKANAND SUBHARTI UNIVERSITY,
MEERUT**

Ordinance No. V-74 (A)

Recd. A/S
Head of the Institution
Swami Vivekanand Subharti University of Hotel Management
S.V.S.U., Meerut
[Signature]

[Signature]

A

ORDINANCE RELATING TO DIPLOMA IN FOOD PRODUCTION & BAKERY (Revised Syllabus 2023-24) (Semester wise)

1. INTRODUCTION

Bhikaji Cama Subharti College of Hotel Management (BCSCHM) has been established in 2009 under Swami Vivekanand Subharti University (SVSU), Meerut with the vision to produce highly qualified skilled, trained, competent professionals for hospitality and tourism services.

Mission to establish the BCSCHM was specifically centralized to focus on:

- a) To provide quality education and skilled professional
- b) To promote research and development in respective field
- c) To groom every student to be an excellent professional who follows Indian Culture, loving Moral values and the dictum "Atithi Devo Bhav"

Bhikaji Cama Subharti College of Hotel Management (BCSCHM) has started with following programmes:

- a) Masters of Hotel Management and Catering Technology (MHMCT)
- b) Bachelors of Hotel Management and Catering Technology (BHMCT)
- c) Diploma in Food Production and Bakery (DFPB)
- d) Diploma in Food and Beverage Service (DFBS)

DIPLOMA IN FOOD PRODUCTION & BAKERY (DFPB)

i. PROGRAMME OBJECTIVES:

- a) To develop the culinary skills amongst students and to prepare them ready for Catering and Hospitality Industry
- b) To understand the importance of team work and manage internal and external human resources.
- c) To inculcate expertise and knowledge (both theoretical & practical) that will lead to creation of prospective chefs in the hotel industry.
- d) To enriches the capabilities of students through intricately devised Practical work so as to acquire skills and knowledge in the major department of food production.

- e) Develops essential culinary skills and knowledge to an applied level in a range of patisserie and bakery disciplines.

ii. PROGRAMME OUTCOME:

After successful completion of the programme, an individual will be able to:

- a) Establish and maintain high standards of sanitation and food safety.
- b) Demonstrate proficiency in basic terminology and techniques for culinary arts and baking and pastry arts to include food preparation, presentation, and service.
- c) Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations.
- d) Communicate clearly and professionally, both verbally and in writing.
- e) Develop strategies to improve business performance using creativity and problem solving skills, based on operational theory and procedures.
- f) Develop skills integral to success in the industry including guest service, supervisory management, the ability to work with others, and handling multiple tasks simultaneously.
- g) Develop and apply ethical and sustainable hospitality industry policies.
- h) Identify principles of menu and food service facility layout and design.
- i) Demonstrate and discuss the differences in cuisines and ingredients used around the world.
- j) Prepare regional, international, and classical cuisine dishes and demonstrate an understanding of how they are utilized in the contemporary food service industry.
- k) Analyze the functions of ingredients used in producing baked goods and pastries.
- l) Produce and evaluate a variety of baked goods, including but not limited to cakes, pies, breads, and confections.
- m) Utilize fundamental techniques to creatively modify standard recipes and develop new recipes.

2. RULES AND REGULATIONS FOR ADMISSION in DFPB

- 2.1** For admission in Diploma in Food Production & Bakery programme, the applicant should have passed Intermediate examination or equivalent of a recognized board.

- 2.2.1 The applicants may be required to appear at an entrance test followed by group discussion, interview and counseling before admission.
- 2.2.2 The reservation and relaxation for SC/ST/OBC/PWD and other categories shall be as per the rules of the Central Government/State Government, whichever is applicable.
- 2.3. The entire programme has to be completed within a maximum of four years from the date of original admission in the programme.

3. CURRICULUM/ STRUCTURE OF PROGRAMME OF DFPB

- 3.1 The programme shall be spread over one and half academic years, spread over three semesters comprising actual teaching for a minimum of 90 days in each semester and Industrial Training for 6 Months in the third semester.
- 3.2 The programme focuses on the following aspects:
- Competence
 - Entrepreneurship
 - Skill development
 - Value added
 - Extracurricular activities
- 3.3 Industrial Training of 6 months is offered in the IIIrd semester. The students are expected to train in Hotels of category 4 star and above. The training will be as per the schedule mentioned in the curriculum. The students are expected to maintain a log book on a daily basis. At the end of the Industrial training the student shall submit a training report along with the log book and a performance appraisal from the hotel. The training report is to be prepared by the student and to be submitted to the Training and Placement Officer within the stipulated time for assessment.
- 3.4 The academic calendar shall be as follows:-

I st Semester	Session - 1st Aug. to 30th Nov Exam - 1st Dec. to 15th Dec
II nd Semester	Session - 1st Jan. to 10th May Exam - 1st May to 15th May
III th Semester	Industrial Training- May to Dec.

[Handwritten signatures]

[Handwritten signature]

[Handwritten signature]

[Handwritten signature]

[Handwritten signature]

3.5: Table of DFPB programme Structure from the academic year 2018-19

Course Code	Course	Course Type	Teaching Load per week				Credit	Marks		Total Marks
			L	T	P	Total		Continuous Comprehensive Assessment (CCA)	End-Semester Examination (ESE)	
SEMESTER I										
DFPB 101	Food Production	Core	3	1	-	4	4	30	70	100
DFPB 101P	Food Production (Practical)	Core	-	-	4	4	2	30	70	100
DFPB 102	Bakery	Core	3	1	-	4	4	30	70	100
DFPB 102P	Bakery (Practical)	Core	-	-	4	4	2	30	70	100
DFPB 103	Hygiene And Sanitation	Core	3	1	-	4	4	30	70	100
DCC 104	Introduction to Information Technologies	Skill Enhancement Course	3	1	-	4	4	30	70	100
DCC 105	Communication Skills	Skill Enhancement Course	3	1	-	4	4	30	70	100
	Rashtra Bodh*									
Total						28	24	210	490	700
*Note: As per the University Academic Council the syllabus of Rashtra Bodh will be taught.										
SEMESTER II										
DFPB 201	Larder	Core	3	1	-	4	4	30	70	100
DFPB 201P	Larder (Practical)	Core	-	-	4	4	2	30	70	100
DFPB 202	Confectionery	Core	3	1	-	4	4	30	70	100
DFPB 202P	Confectionary (Practical)	Core	-	-	4	4	2	30	70	100
DCC 204	Entrepreneurship Development	Skill Enhancement Course	3	1	-	4	4	30	70	100
DCC 205	Managing Human	Ability Enhancement Course	3	1	-	4	4	30	70	100

[Handwritten signatures]

[Handwritten signature]

Resources										
DFPB 206	Commodities	Core	3	1	-	4	4	30	70	100
DFPB 207	Indian Food & Fashion	Ability Enhancement	3	1	-	4	4	30	70	100
Total						32	28	240	560	800
SEMESTER III										
DFPB 301	Food Production & Bakery (Industry Exposure)	Core	-	-	40	40	20	120	280	400
DFPB 302	Log Book & Presentation	Skill Enhancement Course	-	-	2	2	1	60	140	200
Total						42	21	180	420	600

Base
Ajit
Sup

Sh *me* *X*

3.6 List of all Courses under different categories for DFPB Programme

Course Type	Course Code	Course Name
Core Course	DFPB 101	Food Production
	DFPB 101P	Food Production (Practical)
	DFPB 102	Bakery
	DFPB 102P	Bakery (Practical)
	DFPB 103	Hygiene And Sanitation
	DFPB 201	Larder
	DFPB 201P	Larder (Practical)
	DFPB 202	Confectionery
	DFPB 202P	Confectionary (Practical)
	DFPB 206	Commodities
	DFPB 301	Food Production & Bakery (Industry Exposure)
Ability Enhancement Course	DCC 205	Managing Human Resources
Skill Enhancement Course	DCC 104	Introduction to Information Technologies
	DCC 105	Communication Skills
	DCC 204	Entrepreneurship Development
	DFPB 302	Log Book & Presentation

4. EXAMINATION AND EVALUATION

4.1 ATTENDANCE:

The students are expected to attend all the classes and should not have less than 75 % attendance in theory as well as in practical classes, wherever held, to become eligible to appear for the university examination. Short fall in attendance can, however be condoned in deserving cases to the extent of 10% by the Principal. If the short fall is more than 10% but not more than 15%, the Principal may recommend deserving cases to the Vice Chancellor for condonation. The order of the Vice Chancellor in this regard shall be final.

4.2 EXAMINATION:

All Courses offered by BCSCMH under DFPB&B programme will have an evaluation system within two components as:

1. Continuous Comprehensive Assessment (CCA) accounting for 30% of the final grade that a student gets in a course, and
2. End-Semester Examination (ESE) accounting for the remaining 70% of the final grade that the student gets in a course.

A student will have to pass both the components i.e. CCA and ESE separately to become eligible to be declared successful in a course.

4.2.1 CONTINUOUS COMPREHENSIVE ASSESSMENT (CCA) :

Continuous Comprehensive Assessment (CCA) will be of **30 marks** comprised:

4.2.1.1 Midterm written test / practical including in-between snap tests if any shall carry **20 marks** independently in each subject.

4.2.1.2 A maximum of **10 marks** in each subject shall be awarded for attending classes (theory / practical) as per the following norms:

Note: Marks for Attendance: below 50% = Zero (0) mark; 50% = 1 mark; 51 – 59.99% = 2 marks; 60 – 64.99% = 3 marks; 65 – 69.99% = 5 marks; 70 – 74.99 % = 7 marks; 75- 79.99% = 8 marks; 80- 84.99% = 9 marks; 85- 100% = 10 marks

4.2.2 END SEMESTER EXAMINATION (ESE)

The remaining 70% of the final grade of the student in a course will be assessed on the basis of an end semester examination (ESE) that will be for three hours duration and will cover the entire syllabus of the course.

The question papers for the ESE will be got set by the Controller of Examinations (CoE) of the Swami Vivekanand Subharti University (SVSU) by a selected faculty panel.

4.2.3 INDUSTRIAL TRAINING (DFPB 301 & DFPB 302):

The student is required to complete 6 months industrial training. During the training the student has to maintain a log book which will carry 200 marks (CCA-60 marks and ESE- 140 marks). At the end of the training the student has to present a training report with a presentation on his training in all core courses and it carries 400 marks (CCA- 120 marks and ESE- 280 marks).

4.3 PAPER SETTING, EVALUATION & RESULTS

The work of setting the End semester examination papers, conduct of the End semester and Annual examinations, Evaluation and declaration of results shall be as per the laid down Examination policies / latest University Notifications.

5. POWER TO MODIFY

In the event of any emergent situation, if any deviation is considered necessary, the Vice Chancellor is authorized to modify the Ordinance. Subject to subsequent ratification by the Executive Council.

