Chhatrapati Shahu Ji Maharaj University Kanpur

Institute of Hotel & Tourism Management

Course- Diploma in Food Production

Duration – 18 Months

Semester – I

Sl. No.	Subject Code	Subject	Theory 100		Practical 100		Teaching Scheme Per Week	Hours
			Int. 30	Ext. 70	Int. 30	Ext. 70	L	P
			30	70	30	70	4	3
1	DFP- 101	Cookery						
2	DFP- 102	Larder	30	70	30	70	4	3
3	DFP- 103	Hygiene	30	70	-	-	4	-
	Total Marks			500			12	07

Semester – II

Sl. No.	Subject Code	Subject	Theory 100		Practical 100		Teaching Scheme Per Week	Hours
			Int. 30	Ext. 70	Int. 30	Ext. 70	L	P
1	DFP- 201	Nutrition	30	70	-	-	4	-
2	DFP- 202	Commodities and Costing	30	70	-	-	4	-
3	DFP- 203	Computer Awareness	30	70	30.	70	4	3
	Total Marks			400			12	3

Course- Diploma in Food Production

Sl.No.	Subject
1	(Industrial Training 24 Weeks)

Chhatrapati Shahu Ji Maharaj University Kanpur

Institute of Hotel & Tourism Management

Course- Diploma in Food Production   **Duration – 6 Months**

Theory & Internal

Semester	Subject Code	Subject Name	Int. Marks	Ext. Marks	Total
Semester I	DFP- 101	Cookery	30	70	100
	DFP- 102	Larder	30	70	100
	DFP- 103	Hygiene	30	70	100
Grand Total			90	210	300

Viva Voce

Semester	Subject Code	Subject Name	Viva Marks	Total
Semester I	DFP- 101	Cookery	100	100
	DFP- 102	Larder	100	100
Grand Total			200	200

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Course- Diploma in Food Production

Duration – 6 Months

Theory & Internal

Semester	Subject Code	Subject Name	Int. Marks	Ext. Marks	Total
					100
Semester II	DFP- 201	Nutrition	30	70	100
	DFP- 202	Commodities and Costing	30	70	100
	DFP- 203	Computer Awareness	30	70	100
Grand Total			90	210	300

Viva Voce

Semester	Subject Code	Subject Name	Viva Marks	Total
Semester II	DFP- 203	Computer Awareness	100	100
Grand Total			100	100

Semester - First

DFP-101, Cookery

- Importance of kitchen in Hotel & Catering establishments
- Methods of cooking with special application to meat, fish, vegetables, cheese, pulses and egg
- Balancing of recipes, standardisation of recipes, standard yield, maintaining recipe files
- Roux balance, Roux blond and Roux Bruno
- Eggs
- Vegetables
- Theory of Bread making
- Pastry
- Kitchen stewarding and upkeep of equipment

DFP-102, Larder

- Larder - Organisation & layout. Larder control
- salads - classification
- Fish
- Butchery
- Poultry and Game
- Assembling of cold buffets, sandwiches.
- Different types of forcemeat and their uses
- Cleaning and care of Larder equipment

DFP-103, Hygiene

- Personal hygiene
- Dishwashing methods
- Garbage disposal
- Food Poisoning
- Food Storage
- Municipal health laws
- Pest Control

DFP- 101
COOKERY

THEORY:

Unit-1 : Importance of kitchen in Hotel & Catering establishments; Aims and objectives of Cooking, classification of raw materials, preparation of ingredients, methods of mixing foods, effect of heat on various foods, weighing and measure, texture of food, Culinary terms.

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. Varieties of fish, meat and vegetables. Accompaniments, garnishes and reshuffle.

Unit-3 : Balancing of recipes, standardization of recipes, standard yield, maintaining recipe files. Menu planning, portion control, brief study of how portions are worked out. Invalid cookery. Purchasing specifications, quality control, Indenting and Costing.

Unit-4 : Description and use of the following :
Basic stocks, Aspics & Jellies.
Roux balance, Roux blond and Roux brun.
Recipes and quantities required to produce 10 litres of stock, white & brown.
Recipes required to produce one litre of the following:
Bechamel sauce, tomato sauce, veloute sauce, espagnole sauce, Hollandaiac and mayonnaise sauce with the necessary precautions to be observed while preparing these, with minimum five derivatives of each.
Soup – Definition, classification of soups with example in each group, recipe for one litre consomme, 10 popular consommes with their garnishes.

Unit-5 Eggs – Structure, selection of quality, various ways of cooking eggs with example in each method and prevention of blue ring formation.

Unit-6 Vegetables – Effect of heat on different vegetables in acid/alkaline medium and reaction with metals. Method of cooking different vegetables with emphasis on cooking asparagus, artichokes, brussel sprouts.

Unit-7 : Theory of Bread making, Bread rolls, Bread sticks, Indian Breads.

8 : Pastry – Recipes of short crust pastry, puff pastry, flaky pastry choux paste, danish pastry and their derivatives. Recipes and method of preparation of plain ice cream.

Unit-9 : Kitchen stewarding and upkeep of equipment.

Unit-10: Staff organisation of Kitchen, coordination with the Departments.

COOKERY - PRACTICALS

Familiarization of tools / equipment and their use.

Indian

Rice 08 varieties

Indian Bread 10 varieties

Dal 10 varieties

Vegetables 15 varieties

Chutney 05 varieties

Raita 05 varieties

Egg dishes 03 varieties

Fish dishes 05 varieties

Meat dishes 08 varieties

Chicken dishes 08 varieties

Shorba 02 varieties

Tandoor dishes:

Tandoori chicken, tandoori fish, seek kabab, boti kabab. Snacks 10 varieties

Sweets 08 varieties

Special dishes for festivals – 5 festival menus (Note: emphasis on a regional cuisines)

Continental:

Stock – white stock, brown stock, fish stock.

Sauce –

Bechamel sauce, veloute sauce, tomato, espagnole, hollandaise and mayonnaise with 5 derivatives of each Demi glace, Mint sauce, horse raddish, bread sauce and apple sauce.

Compound Butters – 3 varieties.

Soups:

Purees 2 varieties

Cream 3 varieties

Veloute 2 varieties

Broths 2 varieties

Bisques 1 varieties

Consommes 5 varieties

Cold Soups 2 varieties

Potages 2 varieties

Fish :

Baked 2 varieties

Grilled 2 varieties

Shallow fried 2 varieties

Deep fried 4 varieties

Poached 2 varieties

Chicken and other Meats:

Stew 2 varieties
Casseroles 2 varieties
Roast 2 varieties
Braised 2 varieties
Grilled/Baked 2 varieties
Chicken (Sautes) 5 varieties
Entrees 3 varieties
Pork 2 varieties
Steaks 3 varieties

Vegetables:

Preparation and cooking of vegetables – 10 varieties.
Potatoes – 10 varieties.

Farinaceous dishes: Spaghetti and macaroni dishes – 2 varieties.

Egg: Breakfast egg preparation – 5 varieties

Sweets:

Mousse 3 varieties
Souffles 3 varieties
Steamed (Pudding) 3 varieties

Chinese:

Soups 2 varieties
Noodles & Rice 4 varieties
Chicken 2 varieties
Pork 2 varieties
Meat 2 varieties
Prawns 2 varieties
Fish 1 dish
Vegetables 3 varieties

DFP- 102
LARDER

THEORY:

Unit-1 : Larder - Organisation & layout.
Larder control – Maintenance & upkeep of larder equipment and supplies.
Unit-2 : Hors d' oeuvre and salads – classification.
Unit-3 : Fish - Classification, sealing, cleaning, preparation, basic cuts and its uses and storage.
Unit-4 : Butchery – Cuts of beef, lamb, mutton and pork, its uses and weights.
Unit-5 : Poultry and Game :
Poultry – Classification, preparation, dressing and cuts with its uses.
Game – Fured game and feathered game, preparation cuts with its uses.
Unit-6 : Assembling of cold buffets, sandwiches and canapes. Proper storage of leftovers.
Unit-7 : Different types of forcemeat and their uses.
Decorative work including sculptures, ice carvings, vegetable and fruit carvings.
Unit-8 : Cleaning and care of Larder equipment.

PRACTICALS:

Preparation of various simple and compound Horsdoevures:
Simple salads - 5 varieties
Compound Salads :
Fruit based - 2 varieties
Fish based - 2 varieties
Meat based - 2 varieties
Vegetable based - 2 varieties
Preparation of salad dressings - 3 varieties
Butchery :

a) Lamb and Mutton – Demonstration of jointing mutton carcasses.

Deboning of mutton leg and shoulder.
Curry cuts and boti kababs.
b) Pork – Demonstration and preparation of pork chops, deboning of pork leg.
c) Fish – cuts of fish and its use in cold buffets.
d) Poultry – Dressing, trussing and deboning.

HYGIENE & NUTRITION

DFP- 103

HYGIENE

Unit-1 : Personal hygiene, care of skin, hand and feet. Food handlers hygiene, protective clothing.

Unit-2 : Dishwashing methods – manual and machine dish washing – merits and demerits.

Unit-3 : Garbage disposal – different methods –advantage and disadvantages.

Unit-4 : Food Poisoning – Causative factors and the precautions to be taken by food handlers.

Unit-5 : Food Storage – Techniques of correct storage, storage temperature of different commodities to prevent bacterial manifestation or contamination.

Unit-6 : Pest Control - Rodents and insect control techniques, special stress on control of flies, rats and cockroaches.

Unit-7 : Municipal health laws.

Unit-8 : Golden rules of first aid and treatment for cuts, wounds, burns.

DFP-201

Nutrition

UNIT	CONTENT
1	**Introduction of Nutrition:** • Definition of nutrition, • Definition of a calorie, • Daily caloric requirements for different age groups, factors. • Food groups and their role in balance diet.
2	**Carbohydrates and proteins –** Classification, sources, functions, Recommendatory Daily Allowance (RDA), excess and deficiency.
3	**Fats –** Classification according to sources, difference between animal fat and vegetable fat, functions, Recommendatory Daily Allowance (RDA), excess and deficiency.
4	**Minerals–** Importance of Minerals with special emphasis on calcium and iron (function & sources).
5	**Vitamins in diet –** Fat soluble – A, D, E & K water soluble, B-Complex, Thiamine, Niacin, Riboflavin and vitamin C, sources, functions, Recommendatory Daily Allowance, excess and deficiency.

DFP- 202
COMMODITIES AND FOOD COSTING

Unit-1: Cereals – Wheat, rice, maize.
Breakfast Cereals – Uses and storage of Cornflakes, puffed rice, pressed rice.

Unit-2 : Pulses – Types and uses of pulses.

Unit-3 : Fresh fruits and vegetables, classification of fruit and vegetables and its use.

Unit-4 : Dairy products – Milk and its composition and storage, classification and uses of cheese, butter & cream.

Unit-5 : Prevailing food standards in India, food adulteration as a public health hazard, simple tests in the detection of common food adulterants, Essential Commodities Act-ISI Agmark.

Unit-6 : Herbs, spices and condiments – classification and uses of different types of herbs and condiments.

Unit-7 : Brief introduction of Tea, Coffee, Cocoa and its procurement, storage and use. Food flavors, essences and colors with brand names.

Unit-8 : Methods of food preservation – long term and short term methods.
Convenience food – sugar preserves and confectionery gums.

Unit-9 : Importance of costing and cost dynamics – variable and semi-variable and fixed cost.

Unit-10: Elements of cost – material, labor and overhead.

Unit-11: Cost control procedure through Purchasing, Receiving, Storing issuing and preparation, portion control.

Second Semester
Computer Awareness (DFP-203)

- ❖ Concept and processing
- ❖ Elements of a computer processing system
- ❖ Hardware, Features and Uses
- ❖ Input/Output devices
- ❖ Software Concepts
- ❖ Introduction to windows
- ❖ Introduction of computer for a accounting records and control
- ❖ Cost control procedure through purchasing
- ❖ Element of cost

Practical

COMPUTER AWARENESS PRACTICAL (DFP-203)

TIME ALLOTTED: 3 HOURS PER WEEK **MAXIMUM MARKS: 100**

Learning Objectives:- After the completion of Computer Awareness subject, the Students will be able to:

1. Understand computer and its hardware & software.
2. To produce word document with proper formatting
3. To work on an excel sheet with basic functions.
4. Brows on net and communicate through e-mail
5. Prepare small power point presentations.

UNIT	CONTENT
1	**KNOWING COMPUTER** • What is computer? ➤ Basic Applications of Computer • Components of Computer System ➤ Central Processing Unit ➤ Keyboard, mouse and VDU ➤ Other Input devices ➤ Other Output devices ➤ Computer Memory • Concept of Hardware and Software ➤ Hardware ➤ Software ❖ Application Software ❖ Systems software • Concept of computing, data and information • Applications of IECT ➤ e-governance ➤ Entertainment • Bringing computer to life ➤ Connecting keyboard, mouse, monitor and printer to CPU ➤ Checking power supply

2	**UNDERSTANDING WORD PROCESSING**
	
	• Word Processing Basics
	  ➢ Opening Word Processing
	  ➢ Menu Bar
	  ➢ Using The Help
	  ➢ Using The Icons Below Menu Bar
	• Opening and closing Documents
	  ➢ Opening Documents
	  ➢ Save and Save as
	  ➢ Page Setup
	  ➢ Print Preview
	  ➢ Printing of Documents
	• Text Creation and manipulation
	  ➢ Document Creation
	  ➢ Editing Text
	  ➢ Text Selection
	  ➢ Cut, Copy and Paste
	  ➢ Spell check
	  ➢ Thesaurus
	• Formatting the Text
	  ➢ Font and Size selection
	  ➢ Alignment of Text
	  ➢ Paragraph Indenting
	  ➢ Bullets and Numbering
	➢ Changing case
	  • Table Manipulation
	  ➢ Draw Table
	  ➢ Changing cell width and height
	  ➢ Alignment of Text in cell
	  ➢ Delete / Insertion of row and column
	  ➢ Border and shading

3	**USING SPREAD SHEET**
	
	• Elements of Electronic Spread Sheet
	  ➢ Opening of Spread Sheet
	  ➢ Addressing of Cells
	  ➢ Printing of Spread Sheet
	  ➢ Saving Workbooks
	• Manipulation of Cells

		➤ Entering Text, Numbers and Dates
		➤ Creating Text, Number and Date Series
		➤ Editing Worksheet Data
		➤ Inserting and Deleting Rows, Column
		➤ Changing Cell Height and Width
		• Formulas and Function
		  ➤ Using Formulas
		  ➤ Function

4	**INTRODUCTION TO INTERNET, WWW AND WEB BROWSERS**	

	• Basic of Computer Networks
	  ➤ Local Area Network (LAN)
	  ➤ Wide Area Network (WAN)
	• Internet
	  ➤ Concept of Internet
	  ➤ Applications of Internet
	  ➤ Connecting to the Internet
	  ➤ Troubleshooting
	• World Wide Web (WWW)
	• Web Browsing Softwares
	  ➤ Popular Web Browsing Softwares
	• Search Engines
	  ➤ Popular Search Engines / Search for content
	  ➤ Accessing Web Browser
	  ➤ Using Favorites Folder
	  ➤ Downloading Web Pages
	  ➤ Printing Web Pages
	• Understanding URL
	• Surfing the web
	• Using e-governance website	

5	**COMMUNICATIONS AND COLLABORATION**	

	• Basics of E-mail
	  ➤ What is an Electronic Mail
	• Using E-mails
	  ➤ Opening Email account
	  ➤ Mailbox: Inbox and Outbox
	  ➤ Creating and Sending a new E-mail
	  ➤ Replying to an E-mail message
	  ➤ Forwarding an E-mail message
	  ➤ Sorting and Searching emails
	• Document collaboration
	• Instant Messaging and Collaboration
	  ➤ Using Instant messaging
	  ➤ Instant messaging providers
	  ➤ Netiquettes	

6	**MAKING SMALL PRESENTATIONS**	
	• Basics	

-   ➤ Using PowerPoint
-   ➤ Opening A PowerPoint Presentation
-   ➤ Saving A Presentation
- Creation of Presentation
  - ➤ Creating a Presentation Using a Template
  - ➤ Creating a Blank Presentation
  - ➤ Entering and Editing Text
  - ➤ Inserting And Deleting Slides in a Presentation
- Preparation of Slides
  - ➤ Inserting Word Table or An Excel Worksheet
  - ➤ Adding Clip Art Pictures
  - ➤ Inserting Other Objects
  - ➤ Resizing and Scaling an Object
- Presentation of Slides
  - ➤ Viewing A Presentation
  - ➤ Choosing a Set Up for Presentation
  - ➤ Printing Slides And Handouts
- Slide Show
  - ➤ Running a Slide Show
  - ➤ Transition and Slide Timings
  - ➤ Automating a Slide Show