



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

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

		<p>PO5. Develop strategies to improve business performance using creativity and problem solving skills, based on operational theory and procedures.</p> <p>PO6. 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>PO7. Develop and apply ethical and sustainable hospitality industry policies.</p> <p>PO8. Identify principles of menu and food service facility layout and design.</p> <p>PO9. Demonstrate and discuss the differences in cuisines and ingredients used around the world.</p> <p>P10. Prepare regional, international,</p>	<p>DFPB 102</p> <ul style="list-style-type: none"> • CO1. Draw the organization chart and kitchen hierarchy of bakery department • CO2. Explain the different ingredients used in bakery • CO3 Explain the different working temperatures for bakery products • CO4. Define the bread faults and remedies of bakery products • CO5. Draw and explain the layout of a bakery • CO6. Write recipes of different breads, pastries and gateaux <hr/> <p>DFPB 102P</p> <ul style="list-style-type: none"> • CO1. Identify and differentiate the small and large equipment in bakery • CO2. Identify and check for quality of different types of ingredients used in bakery • CO3. Prepare and Present yeast fermented products • CO4. Prepare and Present flavored breads • CO5. Prepare and Present Breakfast breads • CO6. Prepare and Present laminated breads • CO7. Prepare toppings and stuffing for pizza and burgers
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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>P11. Analyze the functions of ingredients used in producing baked goods and pastries.</p> <p>P12. Produce and evaluate a variety of baked goods, including but not limited to cakes, pies, breads, and confections.</p> <p>P13. Utilize fundamental techniques to creatively modify standard recipes and develop new recipes.</p>	<p>DFPB 103</p> <ul style="list-style-type: none"> • CO1. Understand Food Microbiology, Food Contamination and Spoilage • CO2. Follow sanitary procedure during food handling • CO3. Understand the importance of personal hygiene • CO4. Analyze critical control points; and Practice laws governing the food safety and standards. <hr/> <p>DCC 104</p> <ul style="list-style-type: none"> • CO1. Recognize different components of computer and their uses • CO2. Identify different operating system • CO3. Recall importance of MS Office • CO4. Describe the role of internet and social media in hospitality industry. <hr/> <p>DCC 105</p> <ul style="list-style-type: none"> • CO1 Discuss features and process of communication • CO2. Classify various types of communication • CO3. Solve barriers to effective communication • CO4. Assess their written communication skills • CO5. Evaluate their oral communication
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			<p>Define the internal and external characteristics of cakes</p> <ul style="list-style-type: none"> • CO6. Describe the different cake faults and remedies • CO7. List down the steps in preparing cookies and biscuits • CO8. Explain the procedure in preparing Ice Creams • CO9. Demonstrate working knowledge of Chocolate and Sugar confectionery
			<p>DFPB 202P</p> <ul style="list-style-type: none"> • CO1. Demonstrate cake making • CO2. Illustrate different icings and decoration technique • CO3. Prepare various types of pastries • CO4. Describe bread making methods
			<p>DCC 204</p> <ul style="list-style-type: none"> • CO1. Differentiate entrepreneur, entrepreneurship • CO2. Generate and evaluate ideas • CO3. Identify entrepreneurial process

- **CO4.**
Use source of finance to start entrepreneurship
- **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

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		<p>DFPB 206</p> <ul style="list-style-type: none"> • 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.
		<p>DFPB 301</p> <ul style="list-style-type: none"> • 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.

			<p>Get awareness and exposure to industrial work environment</p> <ul style="list-style-type: none"> • CO5. Work upon industrial project in a team.
			<p>DFPB 302</p> <ul style="list-style-type: none"> • 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 • CO5. Work upon industrial project in a team

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