



**BHIKAJI CAMA SUBHARTI COLLEGE OF HOTEL MANAGEMENT**  
Website: [hotelmanagement.subharti.org](http://hotelmanagement.subharti.org), e-mail: [hotelmanagement@subharti.org](mailto:hotelmanagement@subharti.org), Ph.: 0121-2439043 / 52 (Extn: 3188), Telefax: 0121-3058030, 24390  
*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**

उत्तिष्ठत जाग्रत प्राप्य वरान्निबोधत

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> <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>
--	--	--	---



		<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> <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> <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>
--	--	--	---

			<p><b>DFPB 201</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Design the layout of Larder</li> <li>• <b>CO2.</b> Classify different meat and fish cuts</li> <li>• <b>CO3.</b> Differentiate different types of forcemeat and its uses.</li> <li>• <b>CO4.</b> Create vegetable and fruit carving</li> </ul>
			<p><b>DFPB 201P</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Prepare various types of salads</li> <li>• <b>CO2.</b> Demonstrate various types of meat and fish cuts</li> <li>• <b>CO3.</b> Illustrate vegetable and fruit carvings</li> <li>• <b>CO4.</b> Prepare various meat dishes</li> </ul>
			<p><b>DFPB 202</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Explain the different ingredients used in confectionery</li> <li>• <b>CO2.</b> Differentiate different cake mixing methods</li> <li>• <b>CO3.</b> Define and explain different pastries and derivatives</li> <li>• <b>CO4.</b> Operation of different types of oven</li> <li>• <b>CO5.</b></li> </ul>

			<p>Define the internal and external characteristics of cakes</p> <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> </ul>



			<ul style="list-style-type: none"> <li>• <b>CO4.</b> Use source of finance to start entrepreneurship</li> <li>• <b>CO5.</b> Explain the importance and responsibilities of entrepreneur and entrepreneurship</li> </ul>
			<p><b>DCC 205</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Explain the role and importance of Human Resource Management</li> <li>• <b>CO2.</b> Appraise performance of the team and plan training program</li> <li>• <b>CO3.</b> Evaluate performance of the staff</li> <li>• <b>CO4.</b> Support the manpower with incentive and benefits</li> <li>• <b>CO5.</b> Solve grievances of the staff</li> </ul>

उत्तिष्ठत जाग्रत प्राप्य वरान्निबोधत

		<p><b>DFPB 206</b></p> <ul style="list-style-type: none"> <li>• <b>CO1.</b> Classify Cereals and Describe their uses and storage.</li> <li>• <b>CO2.</b> Classify Pulses and Describe their uses and storage.</li> <li>• <b>CO3.</b> Define and Classify Fruits and Vegetables.</li> <li>• <b>CO4.</b> Classify dairy products and describe the composition and storage of milk, cheese, butter and cream.</li> <li>• <b>CO5.</b> Find and Test the food adulterants.</li> <li>• <b>CO6.</b> Fruits and vegetables classification and uses</li> <li>• <b>CO7.</b> Identification and uses of spices and herbs</li> <li>• <b>CO8.</b> Define and classify tea, coffee, coco and food colours and flavours.</li> </ul>
		<p><b>DFPB 301</b></p> <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></li> </ul>



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

उत्तिष्ठत जाग्रत प्राप्य वरान्निबोधत