



மனோன்மணியம் சுந்தரனார் பல்கலைக்கழகம்  
**MANONMANIAM SUNDARANAR UNIVERSITY**

**SYLLABUS FOR DIPLOMA IN FOOD PRODUCTION  
PROGRAM OFFERED THROUGH DIRECTORATE OF VOCATIONAL  
EDUCATION (COMMUNITY COLLEGES AND VOCATIONAL SKILL DEVELOPMENT  
CENTRES) FROM 2019 – 2020**



கல்விசார் நிலைக்குழுக் கூட்டம்

**MEETING OF THE STANDING COMMITTEE ON  
ACADEMIC AFFAIRS HELD ON WEDNESDAY  
THE 22<sup>nd</sup> JANUARY 2020**

**DIPLOMA IN FOOD PRODUCTION**

உணவு உற்பத்தியில் பட்டயம்

**SCHEME OF EXAMINATION**

Subject code	Title of the COURSE	Credit	Hours	Passing Minimum
<b>Semester I</b>				
C19FP11/E19FP01	Food Production	6	90	40/100
C19FP12/E19FP02	Production Management	6	90	40/100
C19FP13/E19FP03	Hygiene and Sanitation	6	90	40/100
C19CE10/E19CE10	Communicative English	6	90	40/100
C19FPP1/E19FPP1	Practical II-Food Production	4	120	40/100
<b>Semester II</b>				
C19FP21/E19FP04	Beverage Production	6	90	40/100
C19FP22/E19FP05	Hygiene and Maintenance	6	90	40/100
C19LS23/E19LS05	Life Skill	6	90	40/100
C19FPP2/E19FPP2	Practical II-Baking and Confectionery	4	120	40/100
C19FPPW/E19FPPW	Project work	10	150	40/100

**Eligibility for admission:** Pass in 10<sup>th</sup>std examination conducted by the Govt. of Tamil Nadu Board of Secondary Education, Government of Tamil Nadu or any other equivalent examination.

**Examination:** Passing Minimum for each COURSE is 40%. Classification will be done on the basis percentage marks of the total marks obtained in all the COURSEs and as given below:

40 % but less than 50 %	- Third class
50 % but less than 60 %	- Second class
60 % and above	- First class

**Theory Paper**

Internal Marks-25

External Marks-75

## **Syllabus**

### **FIRST SEMESTER**

COURSE-I	: Food Production
COURSE-II	: Production Management
COURSE-III	: Hygiene and Sanitation
COURSE-IV	: Communicative English
COURSE V	: Practical I-Food Production

### **SECOND SEMESTER**

COURSE-VI	: Beverage Production
COURSE-VII	: Hygiene and Maintenance
COURSE-VIII	: Life Skill
COURSE-IX	: Practical II- Baking & Confectionery
COURSE- X	: Project work

**\*(Semester Pattern for Community College only)**

### **COURSE OBJECTIVES:**

**When the student completes the Course me, he/she will be able to:**

- Manufacture processed food on large scale under simulated industry conditions in compliance with legal requirements.
- Demonstrate the ability to follow procedures in producing quality foods using recipe cards and other references.
- Implement good manufacturing practices and to apply quality management and food safety principles
- Demonstrate an understanding of food science and processing technology relevant to the food they make.
- Demonstrate acceptable sanitation and food handling procedures.

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**SEMESTER I  
COURSE I  
(C19FP11/E19FP01)FOOD PRODUCTION**

**OBJECTIVES:**

- To familiarize with the cooking materials and its uses.
- To learn about the preparation of ingredients and the methods of cooking foods.
- To study the various types of food items.

**UNIT-I**

**18 Hrs**

Aims and objectives of cooking food-Classification of cooking materials and their uses-Foundation ingredients, Fats and oils, Raising agents, Eggs, Salt, Liquid, Flavourings'-and seasonings, Sweetening agents, Thickening agents

**UNIT-II**

**18 Hrs**

Preparation of Ingredients-Washing, peeling, Paring, Cutting, Grating, Grinding, Mashing, Sieving, Centrifuging, Homogenization-Methods of mixing – Beating, Blending, Cutting, Creaming-Kneading, Folding, Pressing, Sealing, Whipping, Rubbing in, Rolling in, Stirring, Pureeing, Marinating-Texture – Firm & close, shortly and crumbly, Spongy, Light and even, Flaky-COURSE, Tough, Hard.

**UNIT-III**

**18 Hrs**

Methods of cooking foods- Roasting, Baking, Frying, Boiling, Poaching, Steaming, Stewing, Braising, Boiling, Grilling-Stocks – Type of stock and its uses.-Sauces – Basic Mother Sauces.

**UNIT-IV**

**18 Hrs**

Garnishes – Names of Garnishes used in food items.

Fish – Classification fish; Selection and Cuts of fish, Cooking of fish.

Meat – Sign of Quality, Joint and their uses (Lamb, Mutton, Veal, and Beef & Pork).Poultry – Selection of Poultry and its Classification.

**Unit V**

**18Hrs**

Vegetable and fruit cookery- Classification of vegetables- Effect of heat on vegetables- Cuts of vegetables- Classification of fruits- Uses of fruit in cookery- Salads and salad dressings.

**REFERENCE TEXT:**

- Modern Cookery - Volume-I Thangam E Philip.

## **COURSE II**

### **(C19FP12/E19FP02)PRODUCTION MANAGEMENT**

#### **OBJECTIVES**

- To provide knowledge on various kitchen equipments and its uses
- To understand the different types of catering operations and management techniques in food production.
- To learn about the security systems in hotels

#### **UNIT-I**

**18 Hrs**

Kitchen equipment, large equipment, Safety precautions, Machinery, Safety in Restaurant, Fire precaution, Fast food.

#### **UNIT-II**

**18 Hrs**

Banquet, Buffets, Cocktail, Points to consider when planning menu, Classification of catering operations.

#### **UNIT-III**

**18 Hrs**

The Hierarchy, Departments, Staffing, Food premises, Kitchen Planning, Meal production, Purchasing stores, Food cost control, Portion control, Budgetary control, Forecasting, Kitchen organization and layout, Kitchen equipment and maintenance, Transport catering.

#### **UNIT – IV**

**18 Hrs**

Definition, Kinds of budget, Production, advantage of budget control, Limitations of Budgeting, Operating expenses budget, Cost of sales budget, Selling and distribution cost budget, Labour cost budget, Overhead cost budget, Budgeted profit and loss account, Making of Front office budget, Refining budget, Forecasting room revenue, Estimating expenses.

#### **UNIT – V**

**18Hrs**

Introduction, Room Break-Ins Security, Bomb threat security, Importance of security system, Types of security, Fire-main causes, Basic types of fire, Fire fighting training, Safety and fire precaution, Some disastrous hotel fires, Guide to extinguishers likely to be used in catering areas, Handling emergency situations.

#### **REFERENCE TEXT:**

- Theory of Cookery – Krishna Arora.
- Front office Management -Sushil Kumar Bhatnagar.

## **COURSE III**

### **(C19FP13/E19FP03)HYGIENE AND SANITATION**

#### **OBJECTIVES**

- To learn about the principles of food microbiology and the concepts of food handling.
- To understand about the personal hygiene and its techniques.
- To familiarize with the activities of Food Safety and Standard Authority of India (FSSAI).
- To learn the different methods of garbage disposal.

#### **UNIT – I**

**18 Hrs**

Introduction to Food Microbiology – Microorganism groups important in food microbiology – Viruses, Bacteria, Fungi, Algae, Parasites – Beneficial role of Microorganism – Food Contamination and Spoilage.

#### **UNIT – II**

**18 Hrs**

Sanitary procedure followed during food handling – Receiving, Storage, Preparation, Cooking, Holding and Service of the food.

#### **UNIT – III**

**18 Hrs**

Safe food handler – Personal hygiene discussing all the standard – Hand Washing Procedure – First Aid definition, types of cuts, wounds, lacerations with reasons and precautions.

#### **UNIT – IV**

**18 Hrs**

Introduction to Hazard analysis critical control point (HACCP) – Role of Food Safety and Standards Authority of India (FSSAI) – Functions, duties and responsibility of food safety regulators - FSSAI Compliance.

#### **UNIT – V**

**18 Hrs**

Garbage Disposal – Different methods – Advantages and Disadvantages – Municipal Abhiyan.

#### **REFERENCE**

1. Food Hygiene and Sanitation - SunetraRoday

## COURSE IV

### (C19CE10/E19CE10)COMMUNICATIVE ENGLISH

#### 1. **Basic Grammar:**

- a. Review of grammar
- b. Remedial study of grammar
- c. Simple sentence
- d. Word passive voice etc.

#### 2. **Bubbling Vocabulary:**

- a. Synonyms
- b. Antonyms
- c. One – work Institution

#### 3. **Reading and Understanding English**

- a. Comprehension passage
- b. Précis – writing
- c. Developing a story from hints.

#### 4. **Writing English**

- a. Writing Business letters.
- b. Paragraph writing
- c. Essay writing
- d. Dialogue writing

#### 5. **Speaking English**

- a. Expressions used under different circumstances
- b. Phonetics

- Reference :**
1. V.H.Baskaran – “English Made Easy”
  2. V.H.Baskaran – “English Composition Made Easy”  
(Shakespeare Institute of English Studies, Chennai)
  3. N.Krishnaswamy – “Teaching English Grammar”  
(T.R.Publication, Chennai)
  4. “Life Skill” – P.Ravi, S.Prabakar and T.TamzilChelvam,  
M.S.University, Tirunelveli.

## **COURSE-V**

### **PRACTICAL I**

#### **(C19FPP1/E19FPP1)FOOD PRODUCTION**

##### **OBJECTIVES**

- To understand the basic western cuisine and Indian cuisine.
- To familiar with the preparation of different food items.
- To understand the identification and preparation of fish and poultry.

##### **Basic Western cuisine**

1. Varieties of vegetables.
2. Different cutting of vegetables.
3. Methods of cooking vegetables – Boiling, Frying, Steaming, Baking, Braising.

##### **Preparation of Stock**

Demonstration – Preparation of basic stock.

##### **Preparation of Sauces**

Demonstration – Preparation of basic mother sauces.

##### **Preparation of Soups**

Demonstration – Preparation of basic soups.

##### **Identification of fish**

Identification and classification of fish, cuts of fish.

##### **Identification & Preparation of Poultry**

Cuts of Poultry, Preparation and Jointing chicken.

##### **Indian Cuisine (Rice, Cereals & Pulses)**

##### **Preparation of simple dishes:**

Boiled Rice and its different method (Draining & absorption)  
Fried Rice  
Wheat product – chapatti, paratha, poories



## **Individual students practical**

**Soup:** Cream of Tomato soup, cream of veg soup, mulligatawny soup, tomato shorba, mine stone soup, chicken clear soup, and sweet corn veg. soup

**Salad:** Green salad, Tossed salad, Russian salad, fruit salad.

**Sweets:** Beetroot Halwa, Rawakesari , moondalpayasam, GulabJamoon, Rasa Gullah , semiyakesari , Pal payasam , Caramel custard, carrot Halwa, Shahitukra.

**Snacks:** French fries, Vada, Pagoda, Somoza.

**Rice:** Jeerapulao, Chicken Biryani , Ghee Rice, Paneerpulao , Coconut Rice, Tomato Rice, Lime Rice, Curd Rice, Veg pulao , Chicken fried Rice, Veg Fried Rice, Egg fried Rice , Chicken, Veg , Egg noodles

**Bread:** Chapatti, paratha, Naan, Poories

**Curries :** Veg khorma , Chicken chettinadu, paneer butter masala , sambar , Rasam, Kadai Chicken , Alo Gobi Masala , Channa Masala , Mutton roghan josh, Malabar Fish Curry , Chilly chicken , Chilly Gobi

### **REFERENCE TEXT:**

- Modern Cookery Volume I& II – Thangam E. Philip

## **SEMESTER II**

### **COURSE-VI**

#### **(C19FP21/E19FP04)BEVERAGE PRODUCTION**

##### **OBJECTIVES**

- To understand the basic concepts of beverages and to gain knowledge on the manufacture and preparation of different beverages.

##### **Unit I**

**18 Hrs**

The still room-Silver room-Cleaning silver-washing up-Accompaniments-Special diseases-cover and their accompaniments.

##### **Unit II**

**18 Hrs**

Tea-Coffee and coca-Manufacturing of tea and coffee-types of coffee-processing of coffee-coca and chocolate.

##### **Unit III**

**18 Hrs**

Herbs-Tarragon-Hob-Basil-SageBayleaf-Thyme,Chive-Organo-Rosemary-Drill-Chervil-Fennel-Cayenne pepper- Paprika-Caper-Olive-Gherkin

##### **Unit IV**

**18 Hrs**

Beverage-Classification of beverage.

##### **Unit V**

**18 Hrs**

Manufacture of wines-Categories of wine-Manufacture of Beer-Manufacture of Sprit-Manufacture of Liquors-Cocktails-Cocktail ingredients-Classification of Cocktails-Cocktail Recipes.

##### **REFERENCE TEXT:**

- Food and Beverage Service - Vijay Thawan.

## **COURSE VII**

### **(C19FP22/E19FP05)HYGIENE AND MAINTENANCE**

#### **OBJECTIVES**

- To learn about the importance of water, air and natural lighting.
- To study about the treatment and disposal of sewage.
- To study the hygiene of raw and cooked foods and the personal hygiene of staffs.
- To learn the methods of cleaning and maintenance of equipments as well as the food items.

#### **UNIT-I**

**18 Hrs**

Importance of Water, Sources of Water Supply, Purification, Examination of Water, Public Bath and Swimming Pool- Hygiene of Ice Making, Aerated Water, Water Born Diseases.

#### **UNIT-II**

**18 Hrs**

Purification of Air, Ventilation Systems, Air Pollution and its Prevention, Role of natural lighting, Light as an insect repellent, Irradiation for Sterilization, Harmful effect of lighting.

#### **UNIT-III**

**18 Hrs**

Kitchen equipment cleaning and maintenance, Cleaning and maintenance of walls, hoods, ranges, deep fat fryer, Food mixtures, Chopping blocks, Slicers, Juicers, Salamander other equipment and kitchen areas, Refrigeration and cold storage principle, Methods cleaning and maintenance.

#### **UNIT-IV**

**18 Hrs**

Sewage Disposal, Collection and Removal of Refuse, Disposal of refuse, Open type and closed type sewage systems; Grease traps Care or sewage, sanitary lathices, Garbage Disposal, Identification Generation Points, Classification Storage, and Disposal.

#### **UNIT-V**

**18 Hrs**

Hygienic storage of Raw and Cooked foods, Types of micro organisms present in the food, Food poisoning, Food borne diseases, Causes of Food spoilages, Food sanitation, Personal hygiene of staff, Illness, Uniform and grooming, Purpose of Protect clothings, Food handling in service areas and in preparation areas, Toilet facilities and related requirements for staff dealing with outs.

#### **Reference**

1. Hygiene in food processing - H.L.M Lelieveld, John Holah, David Napper.
2. Food and beverage service – John Cousins, Dennis Lillicrap, Suzanne Weekes.

**COURSE VIII**  
**(C19LS23/E19LS05)Life Skill**

I Life Coping or adjustment

- (a) External and internal influence in one's life
- (b) Process of coping or adjustment
- (c) Coping with physical change and sexuality
- (d) Coping with stress, shyness, fear, anger far live and criticism.

II Attitude

- (a) Attitude
- (b) Self acceptance, self – esteem and self actualization
- (c) Positive thinking

III Problem Solving

- (a) Goal Setting
- (b) Decision Making
- (c) Time Management and stress Management.

IV Computers

- (a) Introduction to Computers
- (b) M.S.Office
- (c) Power Point

V Internet

- (a) Introduction to internet
- (b) E – mail
- (c) Browsing

References:

- 1) Life Skill Courseme COURSE I & II by Dr. Xavier Alphona MCRDCE Publications. R.K.Mutt Road, Chennai – 28
- 2) ஆளுமைபண்புவளர்த்தல் மற்றும் தகவல் தொடர்பு by M.Selvaraj Community College, Palayamkottai
- 3) “Life Skill” –P.Ravi, S.Prabahar&T.TamilChelvam, M.S. University, Tirunelveli

**COURSE IX  
PRACTICAL II**

**(C19FPP2/E19FPP2) BAKING AND CONFECTIONERY**

**OBJECTIVES**

- To ascertain the cooking skills of students.
- To understand the method of preparation of various bakery items

**Small Cakes**

Vanilla cakes, Cream cakes, Mushroom cakes, Coconut buns, Butterfly buns, Cherry buns, Pineapple fans, Chocolate boats, Queen cakes, Cub cakes, Sultana buns, Jam buns, Rock buns, Doughnuts.

**Icing and Fillings**

Butter icing, Butter cream, Glace icing, Royal icing, Almond paste, Almond icing, Fluffy icing, American frosting, Date and Nut Filling, Corn flour glaze.

**Large Cakes**

Plain sponge cake, Sponge cake, Swiss roll, Russian sandwich, Chocolate layer cake, Low cholesterol chocolate cake, Ribbon cake, Lemon cake, Fruit and honey sponge cake, Caramel sandwich cake, Velvet cake, Fudge cake, Pineapple upside down cake, Walnut sultana cake, Plain cake, Tea cake, Chocolate cake, Black forest cake, Seed cake.

**Fruit Cakes**

Fruit cakes plain, Cherry cake, Fruit cake, Creaming, Rich fruit cake. Sultana and Cheery cake, Love cake, Christmas cake, Plum cake, Wedding cake, American coffee cakes, Quick coffee cake, Light coffee cake, Ginger bread, Banana tea ring.

**Pastries**

Short crust pastry, Jam tarts, Custard tarts, Pineapple tartlets, Pineapple and cherry cream tartlets, Almond tarts, Welsh cheesecakes, Cheese cake, Almond slices, Apple pie, Rich walnut pie, Custard pie, Rich flan pastry, Cheese biscuits, Rough puff pastry, Puff pastry, Egg less cake, Danish pastry, Peanut macaroons.

**Candy**

Tips on making perfect candy, Brownies French almond rock, Milk toffee, Chocolate fudge, Date fudge, Orang fudge, Ginger cream, French jellies, Chocolates, Moulded chocolate.

**Bread Making**

Break rolls, Toddy buns, Cinnamon rolls, Yeast rolls, Walnut rolls, Bread(dough method), Bread(sponge method), Bread(hot dough method), Enriched white bread, French bread, Christmas bread, Whole-wheat bread, Garlic bread, Garlic and cheese bread, Milk bread, Banana bread.

**REFERENCE TEXT:**

- Modern Cookery Volume – II Thangam E Philip.

## **COURSE-X**

### **(C19FPPW/E19FPPW)PROJECT WORK**

#### **OBJECTIVES**

- To develop the ability of the students by performing a project on students choice of any one topic in the area of food production.

The project should be based on a field study and independent research leading to the area of specialization chosen by the student. The student in consultation of the faculty guide should select an appropriate topic which is acceptable to the panel of examiners. The topic should bear relationship to the subject specialization of the student.

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