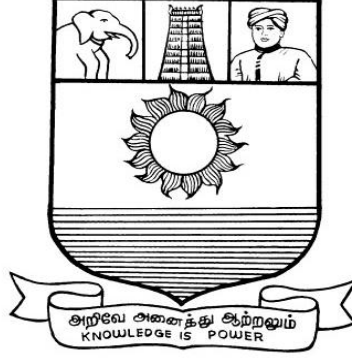


மனோன்மணியம் சுந்தரனார் பல்கலைக்கழகம்  
திருநெல்வேலி – 627 012

**Manonmaniam Sundaranar University  
Thirunelveli – 627 012.**



கல்விசார் நிலைக்குழுக் கூட்டம்

**MEETING OF THE STANDING COMMITTEE ON  
ACADEMIC AFFAIRS HELD ON FRIDAY  
THE 27<sup>th</sup> OCTOBER 2017.**

**Syllabus for Diploma in Food Production Course offered through  
Directorate of Vocational Education  
(Community Colleges and Extension Learning Programme)  
from 2017 – 2018**

**DIPLOMA IN FOOD PRODUCTION**  
**SCHEME OF EXAMINATIONS**

Subject code	Title of the Paper	Credit	Hours	Passing Minimum
<b>Semester I</b>				
C17FP11/E17FP01	Food Production	6	90	40/100
C17FP12/E17FP02	Production Management	6	90	40/100
C17FP13/E17FP03	Hygiene and Sanitation	6	90	40/100
C17CE10/E17CE10	Communicative English	6	90	40/100
C17FPP1/E17FPP1	Food Production Practical	4	60	40/100
<b>Semester II</b>				
C17FP21/E17FP04	Beverage Production	6	90	40/100
C17FP22/E17FP05	Hygiene and Maintenance	6	90	40/100
C17LS23/E17LS05	Life Skill	6	90	40/100
C17FP24/E17FP06	Nutrition	10	150	40/100
C17FPP2/E17FPP2	Baking & Confectionery Practical	4	60	40/100

**Eligibility for admission:** Pass in 12<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 paper is 40%. Classification will be done on the basis percentage marks of the total marks obtained in all the papers and as given below:

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

**Syllabus**

**FIRST SEMESTER**

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

**SECOND SEMESTER**

Paper-III	: Beverage Production
Paper- IV	: Hygiene and Management
Paper- V	: Life Skill
Paper- VI	: Nutrition
Paper- VII	: Baking & Confectionery Practical

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

## **(C17FP11/E17FP01) PAPER -I FOOD PRODUCTION**

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

**UNIT-II** 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** 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.-Salad and Types of Salad.

**UNIT-IV** 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.

### **REFERENCE TEXT:**

**Modern Cookery - Volume-I Thangam E Philip.**

## **(C17FP12/E17FP02)PAPER II PRODUCTION MANAGEMENT**

**UNIT-I** Kitchen equipment, large equipment, Safety precautions, Machinery, Safety in Restaurant, Fire precaution, Fast food.

**UNIT-II** Banquet, Buffets, Cocktail, Points to consider when planning menu, Classification of catering operations.

**UNIT-III** 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** 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** 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.**

### **(C17FP13/E17FP03) PAPER III – HYGIENE AND SANITATION**

#### **UNIT – I**

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**

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

#### **UNIT – III**

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**

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**

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

## **REFERENCE**

1. **Food Hygiene and Sanitation** - Sunetra Roday

### **(C17CE10/E17CE10) Paper IV Communicative English**

#### **Unit I: Learning context**

Concept of learning – Learning style – Grammatical framework – sentence framing – paragraph and texts

## **Unit II: Reading**

Basic concept – Purposes of reading-Decoding-Reading materials – Barriers of reading

## **Unit III: Writing**

Basic concept-Writing style-Terminology-stages-English spelling and punctuation – Written texts

## **Unit IV: Speaking**

Language functions-Conversation- Features of spoken English – Types of English course: functional English, English literature, advance English – Phonetic

## **Unit V: Developing Communication Skills**

Meaning –Classroom presence- Features of developing learning process- Practical skills and Listening- uses of communicative English

### **References Books:**

1. Raman, m.&S. Sharma (2011) communication skills, OUP,New Delhi: India
2. Lata, P.&S. Kumar(2011) communication skills, OUP,New Delhi: India,
- 3.Leech,G&J.Svartvik(2002) A communicative grammar of English, Pearson,India,
4. Sethi, J. and P.V. Dharmija (2007) A course in Phonetics and spoken English. Second edition, Prentice hall: New Delhi

### **(C17FPPI/E17FPPI)PAPER-V FOOD PRODUCTION PRACTICAL**

#### **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, Rawa kesari , moondal payasam, Gulab Jamoon, Rasa Gullah , semiya kesari , Pal payasam , Caramel custard, carrot Halwa, Shahitukra.

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

**Rice:** Jeera pulao, Chicken Biryani , Ghee Rice, Paneer pulao , 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**

**(C17FP21/E17FP04)PAPER-VI BEVERAGE PRODUCTION**

1. The still room, Silver room, Cleaning silver, washing up.
2. Accompaniments, Special diseases, cover and their accompaniments.
3. Tea, Coffee and coca, Manufacturing of tea and coffee, types of coffee, processing of coffee, coca and chocolate.
4. Herbs,Tarragon,Hob,Basil,Sage Bayleaf,Thyme, Chive,Organo,Rosemary,Drill,Chervil, Fennel, Cayenne pepper, Paprika, Caper, Olive, Gherkin

5. Beverage, Classification of beverage.
6. Manufacture of wines
7. Categories of wine
8. Manufacture of Beer
9. Manufacture of Sprit
10. Manufacture of Liquors
11. Cocktails, Cocktail ingredients, Classification of Cocktails, Cocktail Recipes.

**REFERENCE TEXT:**

**Food and Beverage Service - Vijay Thawan.**

**(C17FP22/E17FP05) PAPER VII HYGIENE AND MAINTENANCE**

**UNIT-I** 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**

Purification of Air, Ventilation Systems, Air Pollution and its Prevention.

**UNIT-III** Role of natural lighting, Light as an insect repellent, Irradiation for Sterilization, Harmful effect of lighting.

**UNIT-IV** Sewage Disposal, Collection and Removal of Refuse, Disposal of refuse, Open type and closed type sewage systems; Grease traps, Care of Sewage sanitary lattices, garbage disposal, identification generation points, classification, storage, disposal

**UNIT-V** 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.

**UNIT-VI** 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, Boils skincare.

**UNIT-VII** 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.

**UNIT-VIII** Refrigeration and cold storage principle, Methods cleaning and maintenance.

**(C17LS23/E17LS05) PAPER VIII (LIFE SKILL)**  
**(Common to All Courses)**

**UNIT-I ATTITUDE** : Positive thinking – Goal setting – Problem Solving and Decision making – Leadership and Team Work.

**UNIT-II COMMUNICATION SKILLS:** Oral communication: Concept of English language – Fluency – Verbal communication in official and public situations.

**UNIT-III COMMUNICATION SKILLS:** Written Communication: Comprehension – Writing a formal letter like application for Job, enquiry, reply, complaint and such others – preparation of Resume, Curriculum Vitae.

**UNIT-IV COMPUTING SKILLS** – 1: Introduction to Computers, its various components and their respective functions – Memory storage devices – Microsoft (MS) Office – MS Word.

**UNIT-V COMPUTING SKILLS** – 2 Internet Basics – Origin of Internet – MODEM – ISP – Upload – Download – e-mail – Origin of worldwide web (www) Browsers – Search engines.

Reference books:

Life skill, Manonmaniam Sundaranar University Publications Division (2011)

**(C17FP24/E17FP06) PAPER IX – NUTRITION**

**UNIT – I**

Introduction to Nutrition – Definition of Food and Nutrition – Importance of food – Functions of food – Classification of Nutrients – Macro Nutrients, Carbohydrates, Simple (Monosaccharide's, Disaccharides), Complex ( Polysaccharides) – Fats, Saturated, Unsaturated – Proteins, Based on structure ) Fibrous, Globular and Intermediate, Based on composition.

**UNIT – II**

Macro Nutrients – Carbohydrates - Functions of Carbohydrates - Sources - Recommended Daily Allowances - Effects of Deficiency and excess intake of Carbohydrates - Fats – Functions of Fats- Sources - Recommended Daily Allowances - Effects of Deficiency and excess intake of Fats - Proteins - Functions of Proteins- Sources - Recommended Daily Allowances - Effects of Deficiency and excess intake of Proteins – Water – Functions – Source - Recommended Daily Allowances.



### **UNIT – III**

Micro Nutrient – Vitamins - Functions - Sources - Recommended Daily Allowances - Effects of Deficiency and excess intake of Vitamins of B – Complex Group – Vitamin C – Vitamin A - Vitamin D - Vitamin E - Vitamin K – Minerals - Functions, Sources, Recommended Daily Allowances - Effects of Deficiency and excess intake of Calcium – Iron – Iodine – Sodium – Phosphorous.

### **UNIT – IV**

Conserving Nutrients – During Storing - During Food Preparation, Washing, Peeling, Cutting, Chopping, Slicing, Pounding, Grinding, Soaking, Sprouting, Fermentation, Mixing – During Cooking – Balanced Diet – Definition and its importance – Factors affecting balanced diet.

### **UNIT – V**

Menu Planning – Nutritionally balanced meals as per three food group system – Factors affecting meal planning – Calculation of Nutritive value of dishes and meals – Critical evaluation of a given meal – Menu planning for special needs – Obesity, Diabetes, Hypertension, Cardiac.

### **REFERENCES**

1. **Textbook of Nutrition and Dietetics** - [Sharda Gupta, Santosh Jain Passi, Rama Seth, Ranjana Mahna & Seema Puri Kumud Khanna.](#)
2. **Nutrition: 1 (Food and Nutrition)** - [Pegasus.](#)
3. Nutrition Science - [R Gajalakshmi](#)

Handbook of Nutrition And Dietetics - [Dr. Jyoti Singh](#) (Author)

## **(C17FPP2/E17FPP2) PAPER-X BAKING AND CONFECTIONERY PRACTICAL**

### **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.**

