



**MANONMANIAM SUNDARANAR UNIVERSITY**  
**DIRECTORATE OF DISTANCE AND CONTINUING EDUCATION**  
**TIRUNELVELI – 627012, TAMIL NADU.**

**SYLLABUS AND SCHEME OF EXAMINATION**

(For the Candidates Admitted From the Calendar Year June 2010 – Dec 2010)

**Diploma in Food Production Management**

Course Code: HTG05

Distance Education Programme

Annual Pattern

# Diploma in Food Production Management

## Regulations

<b>Course Code</b>	HTG05	
<b>Name of the Course</b>	Diploma in Food Production Management	
<b>Duration of the Course</b>	One Year (Non-semester)	
<b>Eligibility for Admission to the Course</b>	10th Standard Pass or any other examination accepted as equivalent thereto by the Manonmaniam Sundaranar University, Tirunelveli.	
<b>Course of Study</b>	The course of study for Diploma in Food Production Management shall consist of only the Core Subjects.	
<b>Medium of Instruction</b>	The medium of instruction and examination for all the papers shall be in ENGLISH ONLY.	
<b>Conduct of Theory and Practical Classes</b>	Theory and practical classes shall be conducted at the Distance Education Study Centres as per the guidelines of the DDCE, Manonmaniam Sundaranar University.	
<b>Instructional Hours for both Theory and Practical Papers</b>	Instructional Hours for both Theory and Practical Papers shall be decided by the Distance Education Study Centres in consultation with the DDCE, Manonmaniam Sundaranar University.	
<b>Industrial Training</b>	As prescribed by the DDCE, Manonmaniam Sundaranar University, Tirunelveli at Companies / Industries / Business Establishments associated with the Distance Education Study Centres.	
<b>Examinations</b>	Examination for all the subjects will be conducted at the end of each year. Date of commencement of examinations shall be 15 <sup>th</sup> May for Academic Year Batch and 15 <sup>th</sup> December for Calendar Year Batch.	
<b>Duration of Examination</b>	Theory	3 hours / paper
	Practical	3 hours / paper
	Industrial Training and Viva Voce	As stipulated by the Manonmaniam Sundaranar University
<b>Passing Minimum</b>	<p>a) A candidate shall be declared to have passed in a paper, if he / she obtains not less than 35% of marks in that paper. He / she shall be declared to have passed the whole examination, if he / she passed all the papers.</p> <p>b) A candidate failing to secure the minimum marks prescribed shall be required to re-appear for the examination in that paper and obtain not less than the minimum marks required for passing the paper.</p>	

<p><b>Classification of Successful Candidates</b></p>	<p>a) A candidate who passes all the examinations in the first attempt within a period of one year securing 75% of total marks or above the aggregate marks shall be declared to have passed the diploma examination in FIRST CLASS with DISTINCTION.</p> <p>b) Successful candidates passing the examinations securing not less than 60% of total marks shall be declared to have passed that Part in FIRST CLASS.</p> <p>c) Successful candidates passing the examinations securing not less than 50% of the total marks but below 60% shall be declared to have passed in SECOND CLASS.</p> <p>d) All other successful candidates shall be declared to have passed the examinations in THIRD CLASS.</p>
<p><b>Conferment of the Diploma</b></p>	<p>No candidate shall be eligible for conferment of the diploma unless the candidate has undergone the prescribed course of study for a stipulated period of time and has passed the examinations as have been prescribed.</p>

## Diploma in Food Production Management Syllabus

Year I				
Sl. No.	Paper Code	Paper Name	Marks	
			Min	Max
1	HDF11	Basic Principles of Food Production	35	100
2	HDF12	Indian and International Cuisine	35	100
3	HDF13	Bakery and Confectionery	35	100
4	HDF14	Nutrition and Food Science	35	100
5	HDF15	Practical – Food Production, Indian and International Cuisine, Bakery and Confectionery	35	100
6	HDF16	Industrial Training & Viva Voce	35	100
Total				600

<b>Paper Code:HDF11 Basic Principles of Food production</b>		
<b>Unit No.</b>	<b>Topic</b>	<b>Contents</b>
1	Introduction to Professional Cookery	Aims & Objectives of Cooking, Culinary history, Origins of modern cookery.
		Kitchen Layout and Organisation: Layout of Kitchen
		Hierarchy and Staffing: Kitchen Classical Brigade, Staffing in Various Category, Role of Executive Chef, Duties and Responsibilities of various Chefs
		Equipment, Fuel and Tools used in Cookery
2	Ingredients	Shortenings (Fats & Oil): Role of shortening. Varieties of shortenings, Advantages & Disadvantages of using different shortenings, Fats & Oil Types, varieties.
		Raising agents: Classification of raising agents, Action and reactions
		Sugar: Importance of sugar, Types of sugar, Cooking of various sugar.
		Milk, Cream, Butter and Cheese types and uses
		Classification of vegetables, Pigments and colour changes Effects of heat on vegetables, Cuts of vegetables, Classification of fruits Uses of fruit in cookery, Salads & Salad dressings.
		Rice, cereals & pulses, Flour: Uses of flour in food production, Cooking of flour
3	Preparation and Methods of Cooking	Preparation of Ingredients – Washing, peeling, scrapping, cutting of vegetables, method of mixing foods, methods of cooking foods.
		Methods & Principles of Cooking Food – Roasting, Grilling, Frying, Baking, Broiling, Poaching, Boiling, Steaming, Stewing and Braising.
4	Seafood and Meat Cookery	Fish- Classification, selection procedures, cuts, and cooking of fish.
		Butchery- Selection cuts, size, and uses of lamb, mutton, veal, beef, and porks.
		Chicken- Classification, Selection procedures, cuts, and uses. Steak, Bacon, ham, gammon- Meaning.
5	Basic Indian and Continental Cookery	Condiments & Spices - Introduction to Indian Foods, Spices used in Indian Foods, Role of Spices in Indian Cookery Masalas - Blending of Masalas, Different Masalas used in Indian Cookery.
		Thickening Agents - Role of Thickening Agents in Indian Cookery, Types of Thickening Agents
		Stock: Definition, Classification and types, Rules for stocks, Recipe of different stocks Soups: Definitions, Classification of soups; Examples. Sauces: Definition, Use and importance of sauces. Mother sauces- Recipes, Derivative sauces.
		Pasta: meaning and types

## REFERENCE BOOKS:

Sl. No.	Title of the Book	Author	Publisher
1	Modern Cookery for Teaching and the Trade	Philip E. Thangam	Orient Longman
2	The Science of Cooking	Peter Barham	Springer
3	The Complete Guide to the Art of Modern Cookery	Auguste Escoffier	Heinemann.
4	Theory of Cookery	Arora K	K.N. Gupta & Co.
5	Culinary Arts Institute Encyclopedic Cookbook	Ruth Berolzheimer	Perigee
6	Food Preparation and Cooking	Tony Groves, et al	Nelson Thornes

<b>Paper Code: HDF12 Indian and International Cuisine</b>		
<b>Unit No.</b>	<b>Topic</b>	<b>Contents</b>
1	Indian Cookery	History and Key characteristics of Indian regional cuisine.
		Characteristics and role of regional staple food.
		Indian Breads
		Indian Curries and Gravies
		Indian Rice Preparations
2	Basics of Tandoor	Preparing Tandoor, Types, Marinade preparation, Types of Tandoori dishes, Tandoori breads, Tandoori accompaniments.
		Indian Salads and Soups
		Indian Snacks and Chats
		Indian Sweet Preparations
		Indian Festival Dishes
3	Indian Regional Cuisine	A detailed study on Indian Regional Cuisine regarding ingredients used, traditional preparation & cooking methods, utensils and accompaniments of following cuisine: Kashmir, Bengal, Assam, Gujarat, Punjab, Rajasthan, Hyderabad, Goa, Tamil Nadu, Kerala, Karnataka, Andhra Pradesh, etc.
4	Cuisines of the World	Chinese Cuisine
		Sri Lankan Cuisine
		Malaysian Cuisine
		Thai Cuisine
		Italian Cuisine
5	Cuisines of the World	Japanese Cuisine
		Russian Cuisine
		Arabic Cuisine
		Other International Cuisines
		Nouvelle and Fusion Cuisines

## REFERENCE BOOKS:

Sl. No.	Title of the Book	Author	Publisher
1	The Complete Indian Cooking	Mridula Baljekar (2005)	Lorenz Books.
2	Indian Food: A Historical Companion	K. T. Achaya (1998)	Oxford University Press.
3	Qmin: A Fresh New Approach to Indian Cuisine	Anil Ashokan (2008)	Allen and Unwin.
4	A Touch of Spice	Philip E. Thangam (1993)	Sangam Books Ltd
5	Classic Indian Cooking	Julie Sahni (1980)	William Morrow Cookbooks.
6	Spanish Food and Cooking	Pepita Aris (2003)	Lorenz Books.
7	The Book of Malaysian Cooking	Hilaire Walden, Walden, Simon Butcher Butcher (1998)	Penguin Group USA.
8	The Best of Malaysian Cooking	Yee Soo Leong (1991)	Times Books International.
9	Chinese Cuisine (Wei-Chuan's Cookbook)	Huang Su Huei (1983)	Wei-Chuan Publishing.
10	Exotic Tastes of Sri Lanka	Suharshini Seneviratne (2003)	Hippocrene Books.
11	The Best of Regional Thai Cuisine	Chat Mingkwan (2001)	Hippocrene Books; Illustrated Edition
12	Japanese Food and Cooking: A Timeless Cuisine: The Traditions Techniques Ingredients and Recipes	Emi Kasuko (2001)	Lorenz Books.
13	Arabic Cuisine - Foods From the Middle East	Salma Banna (2009)	CreateSpace
14	Essentials of Classic Italian Cooking	Marcella Hazan (1992)	Knopf.



<b>Paper Code:HDF13 Bakery and Confectionery</b>		
<b>Unit No.</b>	<b>Topic</b>	<b>Contents</b>
1	Basic Principles of Baking	Bakery Organisation Structure Bakery Equipments and their uses Bakery terms and temperature. Raw materials used in Bakery.
		The baking process-Formation & expansion of gases, trapping of gases in air cells, coagulation of proteins, gelatinization of starches, evaporation of water, melting of shortenings, browning of the sugar and crust formation.
		Staling-Protecting the product from air, adding moisture retainer to the formula, freezing
2	Breads, Dough and Fillings	Breads-Types, mixing methods, (straight dough method, modified straight dough method for rich dough, sponge method), steps in dough production.
		Dough formulas and techniques-Hard rolls, soft bread, French bread, white pan bread, rye bread & rolls, broche, sweet roll dough, Danish pastry, croissant.
		Fillings & toppings for sweet dough products Make-up techniques-Hard rolls & breads, soft roll dough, sweet dough products, rolled in dough products.
3	Cakes and Cake Decoration	Sponges: Preparation methods, types.
		Icings: Types (Fondant, butter creams, foam. Flat, fudge, royal icing, marzipan, tragacanth, meringues, glazes, fillings).
		Assembling and icing cakes: Selection of icing, procedure for assembling layer cakes, small cakes and sheet cakes.
		Cake decoration: Colour, design, templates, texture, equipment, casting moulds, lettering, monogram, stencils.
4	Cookies, Pies and Tarts	Cookies: Characteristics & causes, mixing methods, types & make-up, panning, baking and cooling, formulas for bar cookies, macaroons, lace cookies, sandwich cookies.
		Pies: Types, mixing pie dough, pie crust, procedure for making small fruit tarts, assembling, baking & filling, common problems in fruit pies.
		Tarts & tartlets: Preparation and types.
5	Puff Pastry and Chocolate	Puff pastry; Preparation and types
		Sweet meat: Truffles, fondant, glazed petit fours.
		Chocolate: Manufacture & processing of chocolate, types & uses of chocolate, cocoa butter, white chocolate, liquor chocolates, fondant chocolates & toffees.

**REFERENCE BOOKS:**

<b>Sl. No.</b>	<b>Title of the Book</b>	<b>Author</b>	<b>Publisher</b>
1	The Bakery and Confectionery	A. Yogambal (2007)	Denett & Co.
2	Theory of Bakery and Confectionery	Yogambal Ashok Kumar(2009)	Prentice-hall Of India Pvt Ltd
3	Technology of Coated and Filled Chocolate, Confectionery and Bakery Products	Talbot G (2009)	CRC Press
4	The Grand Central Baking Book: Breakfast Pastries, Cookies, Pies, and Satisfying Savories from the Pacific Northwest's Celebrated Bakery	Piper Davis, Ellen Jackson (2009)	Ten Speed Press

<b>Paper Code: HDF14 Nutrition and Food Science</b>		
<b>Unit No.</b>	<b>Topic</b>	<b>Contents</b>
1	Introduction to Nutrition and Nutrients	Definition of the terms Health, Nutrition and Nutrients
		Importance of Food – (Physiological, Psychological and Social function of food) in maintaining good health.
		Classification of nutrients
		Energy – definition, energy contribution from macronutrients, Factors affecting energy requirements, Concept of BMR, SDA, Thermodynamic action of food, Dietary sources of energy, Concept of energy balance and the health hazards associated with Underweight, Overweight
2	Macro Nutrients	Carbohydrates: Definition, Classification ( mono, di and polysaccharides), Dietary Sources, Functions, Significance of dietary fibre (Prevention/treatment of diseases).
		Lipids: Definition, Classification (Saturated and unsaturated fats), Dietary Sources, Functions, Significance of Fatty acids (PUFAs, MUFAs, SFAs, EFA) in maintaining health, Cholesterol – Dietary sources and the Concept of dietary and blood cholesterol.
		Proteins: Definition, Classification based upon amino acid composition, Dietary sources, Functions, Methods of improving quality of protein in food (special emphasis on Soya proteins and whey proteins)
3	Micro Nutrients and Water	Vitamins: Definition and Classification (water and fats soluble vitamins), Food Sources, function and significance of: 1. Fat soluble vitamins (Vitamin A, D, E, K), 2. Water soluble vitamins (Vitamin C, Thiamine, Riboflavin, Niacin, Cyanocobalamin Folic acid
		Minerals: Definition and Classification (major and minor), Food Sources, functions and significance of : Calcium, Iron, Sodium, Iodine & Flourine
		Water: Definition, Dietary Sources (visible, invisible), Functions of water, Role of water in maintaining health (water balance)
4	Menu Planning	Planning of nutritionally balanced meals based upon the three food group system
		Factors affecting meal planning, Critical evaluation of few meals served at the Institutes/Hotels based on the principle of meal planning.
		Calculation of nutritive value of dishes/meals.
		Balanced Diet: Definition, Importance of balanced diet, RDA for various nutrients – age, gender, physiological state
5	Newer trends in Food Service Industry in Relevance to Nutrition and Health	Need for introducing nutritionally balanced and health specific meals
		Critical evaluation of fast foods
		New products being launched in the market (nutritional evaluation)

**REFERENCE BOOKS:**

<b>Sl. No.</b>	<b>Title of the Book</b>	<b>Author</b>	<b>Publisher</b>
1	Applied Nutrition And Food Science	Jyoti S. Sharma	Akanksha Publishing
2	Food Science & Nutrition	Sunetra Roday	Oxford University Press, Usa
3	Dictionary Of Food Science And Nutrition	A & C Black	A & C Black Publishers
4	Food Science	B. Srilakshmi	New Age International (p) Ltd

<b>Paper Code: HDF15 Practical – I Food Production, Indian and International Cuisine and Bakery and Confectionery</b>		
<b>Expt. No.</b>	<b>Topic</b>	<b>Contents</b>
1	Food Production	Identification of Various Types of Vegetables, Classification of Vegetables, Cuts of Vegetables, Blanching of Tomatoes & Capsicum
		Methods of Cooking Vegetables
		Demonstration and preparation of Stocks.
		Demonstration and preparation of Sauces.
		Identification of Fish. Demonstration of Cuts of Fish
		Identification of Various Cuts of Poultry
		Identification of Various Cuts of Meat
		Demonstration and Preparation of Various types Soups
		Demonstration and Preparation of Various Pasta Dish
		Demonstration and Preparation of various Indian Masalas
2	Indian and International Cuisine	Preparation of various Indian salads and soups
		Indian Breads
		Indian Curries and Gravies
		Indian Rice preparation / Pulao preparation / Biryani Preparation
		Indian Snacks, Chats and Festival dishes
		Preparation of Tandoori Dishes
		Formulate 10 sets of menu consisting of 5 dishes from the following regions: Andhra Pradesh, Bengal, Chettinadu, Goa, Gujarat, Kashmiri, Kerala, Maharashtra, Punjab, Rajasthan, Tamil Nadu.
		Formulate 10 sets of menu consisting of 5 dishes from the following regions: American, Chinese, Italian, Japanese, Malaysian, Thai, Russian, Arabic and other International Cuisines
3	Bakery and Confectionery	Demonstration and Preparation of various dough's
		Preparation of various breads
		Preparation of fillings and toppings
		Demonstration and Preparation of Cakes
		Cake Decoration
		Demonstration and Preparation of Cookies
		Demonstration and Preparation of Pie's

<b>Paper Code: HDF16 Industrial Training and Viva Voce</b>					
<b>Unit No.</b>	<b>Topic</b>	<b>Contents</b>			
1	Objectives	Application of theoretical and practical knowledge gained through the curriculum in an industrial environment.			
2	Procedure	During the course of study, the student has to undergo Industrial Training for a period of three months in a hotel / resort of repute.			
		During the training period, the student has to get exposed only to the food production department of the hostel / resort.			
		During the training period, the student has to maintain a Log Book periodically signed by the Training Manager.			
		At the end of the training period, the student has to submit the Log Book for university verification.			
		At the end of the training period, the Training Manager has to submit a Performance Appraisal Form (PAF), in a sealed cover, to the examiners through the Distance Education Study Centre.			
3	Evaluation	Examiners, one external, appointed by the university and another one internal, appointed by the Distance Education Study Centre shall evaluate the Log Book and award marks.			
		Student has to appear before the examiners for viva voce. The viva voce will have extensive questions from the curriculum as well as from the Industrial Training.			
		Distribution of Marks	Maximum		Minimum
			External	Internal	
		Log Book	5	5	35
		Viva Voce	20	20	
		Performance Appraisal by the Training Manager	50		
Total	100		35		