

## DIPLOMA IN FOOD PRODUCTION

<b>Eligibility:</b>	Senior Secondary (10+2)
<b>Duration:</b>	One Year + six months in industry
<b>Teaching hours per week:</b>	35 Hours
<b>Effective teaching:</b>	34 weeks
<b>Industrial training:</b>	24 weeks after the annual examinations.

### TEACHING AND EXAMINATION SCHEME

No.	Subject code	Subject	Hours per week	Term Marks*
<b>THEORY</b>				
1	DFP-01	Cookery	3	100
2	DFP-02	Larder	2	50
3	DCS-01	Hygiene & Sanitation	2	50
4	DFP-03	Nutrition	1	50
5	DFP-04	Commodities	2	50
6	DCS-02	Food Costing	2	50
TOTAL			12	350
<b>PRACTICAL</b>				
7	DFP-11	Cookery	16	100
8	DFP-12	Larder	4	100
9	DCS-11	Computer Awareness	1	-
10	DCS-12	Communicative English	2	-
TOTAL			23	200
<b>GRAND TOTAL</b>			<b>35</b>	<b>550</b>

\* Term marks will comprise 30% Mid Term Exam & 70% End Term Exam Marks.

### **RULES AT A GLANCE**

NO.	TOPIC	REQUIREMENT
1.	Minimum attendance required to become eligible for exam	65% in aggregate
2.	Minimum pass marks for each theory subject	40%
3.	Minimum pass marks for each practical subject	50%
4.	Maximum duration to pass/clear all subjects/ papers	03 academic years

## COMMUNICATIVE ENGLISH (DCS-12)

TIME ALLOTTED: 02 HOURS PER WEEK

**Learning Objectives:-** After the completion of Subject, the Students will be able:

1. To develop functional English communication skills through practice-based learning.
2. To simulate real-life scenarios for effective communication in the hospitality and food production industry.
3. To build confidence in handling workplace interactions with customers, colleagues, and supervisors.

UNIT	CONTENT	Assessment	HOURS ALLOTTED
1	<b>Basic Communication Skills</b> <b>Practical Activities:</b> <ol style="list-style-type: none"><li>1. <b>Introducing Yourself:</b> Role-play exercises for self-introduction, introducing others, and sharing basic personal and professional information.</li><li>2. <b>Daily Conversations:</b> Practicing greetings, courtesies, and small talk in English.</li><li>3. <b>Grammar through Practice:</b> Building simple sentences while speaking. Correcting common spoken errors in group activities.</li><li>4. <b>Vocabulary Games:</b> Interactive games to learn basic hospitality vocabulary.</li></ol>	Peer-assessed role-plays. Simple sentence-building exercises.	15
2	<b>Listening and Understanding</b> <b>Practical Activities:</b> <ol style="list-style-type: none"><li>1. <b>Listening Practice:</b> Understanding recorded audio of customer orders, complaints, and feedback. Listening to different accents common in the hospitality industry.</li><li>2. <b>Following Instructions:</b> Responding to instructions for food preparation tasks. Identifying errors in misunderstood instructions.</li><li>3. <b>Summarizing Conversations:</b> Group exercises to summarize recorded dialogues.</li></ol>	Oral summaries of audio clips. Real-time response to recorded instructions.	10
3	<b>Speaking for Food Production Contexts</b> <b>Practical Activities:</b> <ol style="list-style-type: none"><li>1. <b>Taking Orders:</b> Mock scenarios for taking customer orders and confirming details.</li><li>2. <b>Handling Queries:</b> Answering FAQs about dishes, ingredients, and dietary preferences.</li></ol>	Individual performance in mock order-taking and customer query handling. Group task presentations.	10

	<b>3. Explaining Procedures:</b> Describing recipes and cooking techniques in simple English. Explaining safety protocols in the kitchen.		
4	<b>Writing and Workplace Communication Practical Activities:</b> <ol style="list-style-type: none"> <li><b>Form Filling:</b> Practice filling food order forms, inventory checklists, and feedback forms.</li> <li><b>Writing Notes:</b> Writing clear and concise kitchen instructions or recipe notes.</li> <li><b>Basic Email Drafting:</b> Writing short professional emails to supervisors or customers.</li> <li><b>Reading and Writing Menus:</b> Comprehending and drafting simple menus.</li> </ol>	Completion of assigned writing tasks. Peer-reviewed email drafts and forms.	10
5	<b>Group Discussion/ Personal Interview</b> <b>I. Group Discussion (GD)</b> <ul style="list-style-type: none"> <li>Types of GD: Knowledge-based, Abstract, Case-based, Controversial</li> <li>Ideal group behavior and etiquette</li> <li>Leadership and team collaboration in a GD</li> <li>Participating in mock GDs</li> <li>Strategies to initiate, moderate, and conclude a GD</li> </ul> <b>II. Personal Interview (PI)</b> <ul style="list-style-type: none"> <li>Resume building and understanding one's CV</li> <li>Commonly asked questions and ideal responses</li> <li>Body language, grooming, and dressing etiquette</li> <li>Handling stress and pressure</li> <li>Importance of honesty and clarity</li> <li>Conducting mock interviews for practice</li> </ul>	Conduct mock GDs/PI Feedback and performance improvement	15
	Total		60