



Dr. Bhimrao Ambedkar University, Agra

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A Documentary Support
for

Matric No. – 1.1.1

Programme Outcomes & Course Outcomes

*under the
Criteria – I*

(Curriculum Design and Development)

Key Indicator - 1.1

*in
Matric No. – 1.1.1*

DIPLOMA IN FOOD PRODUCTION

2022

Mapping:

 *Local Need*  *Regional*  *National*  *Global Need*


Registrar
Dr. B.R.A. University, Agra

Diploma in Food Production

Programme Outcomes

- Gain practical skills and knowledge needed to excel in food production.
- Develop skills in safety, culinary techniques, and menu planning.
- Understand and apply principles of food safety and hygiene in food production.
- Prepare for roles in food production, such as chef, kitchen manager, and food service supervisor.

Programme Specific Outcomes

- **PSO1:** Master a wide range of cooking and food preparation techniques, demonstrating proficiency in diverse cuisines.
- **PSO2:** Plan and create balanced menus that cater to various dietary requirements and taste preferences.
- **PSO3:** Ensure food safety and hygiene standards are strictly adhered to throughout all stages of food production.
- **PSO4:** Effectively manage kitchen operations, including inventory control, cost management, and staff supervision.
- **PSO5:** Innovate and experiment with flavors and ingredients to create new culinary experiences.

Course Outcomes (Cos)

Name of the Course: Cookery Theory

Course Code: DFP-01

Year of Study: I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the origin of hotel industry, catering establishments, aims of cooking, raw materials, mixing of food, culinary terms.	Understand	B.L.-1
CO-2 CO-3	Analyze the conventional, non-conventional methods of cooking, solar cooking, microwave cooking, fast food operations, egg structure, varieties of fish, meats, etc.	Analyze	B.L.-3
CO-4	Evaluate the standardization of recipes, standard yield, menu planning, portion control, purchase specifications, quality control, Indenting, and Costing.	Evaluate	B.L.-4
CO-5 CO-6 CO-7 CO-8	Implement the knowledge of raw materials and mixing of food in preparing various stocks, sauces, soups, and their derivatives. Apply the methods of cooking on vegetables, preparing breads, pastry, and ice cream.	Apply	B.L.-2
CO-9 CO-10	Create the professional skills to select kitchen stewarding, equipments, staff, and their organization as per the different departments.	Create	B.L.-5

Course Outcomes (Cos)

Name of the Course: Larder Theory

Course Code: DFP-02

Year of Study: I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1	Understand the larder organization, layout, and larder control (maintenance and care of larder equipment).	Understand	B.L.-1
CO-2 CO-3 CO-4	Apply the knowledge of larder in preparing Hors d'oeuvre and salads. Implement the knowledge in cleaning, cutting, using, and storing the fish. Also, the cuts, and uses of poultry and games.	Apply	B.L.-2
CO-5	Evaluate the cuts of beef, lamb, mutton, and pork, their uses, and weights according to the standards recipes.	Evaluate	B.L.-4
CO-6	Analyze the process of force meat, types, and uses.	Analyze	B.L.-3
CO-7 CO-8	Create the professional skills to assemble the cold buffet, sandwiches and canapés, decorative work with ice, vegetable, butter/fat, and fruits. Also, proper cleaning and care of larder equipment and tools.	Create	B.L.-5

Course Outcomes (Cos)

Name of the Course: Hygiene and Sanitation

Course Code: DCS-01

Year of Study: I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1 CO-2	Understand the concept of Food Microbiology, Food Contamination and Spoilage.	Understand	B.L.-1
CO-3	Implement the sanitary procedure during food handling, receiving, storing, preparation, cooking, and service of food.	Apply	B.L.-2
CO-4	Evaluate the procedure and standards of Personal Hygiene, Hand Washing, and First Aid to handle the food safely.	Evaluate	B.L.-4
CO-5	Analyze the Hazards of critical control point, its history, and principles to be followed.	Analyze	B.L.-3
CO-6 CO-7	Create the professional skills to follow the compliance set by the food safety standards authority of India, Municipal Laws and Swachh Abhiyan for garbage disposal.	Create	B.L.-5

Course Outcomes (Cos)

Name of the Course: Nutrition

Course Code: DFP-03

Year of Study: I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1 CO-2	Understand the basic awareness of food and Nutrition and classification of nutrients in terms of requirements of a human body.	Understand	B.L.-1
CO-3 CO-4	Analyze the functions and effects of macro and micro-nutrients, and their recommended dietary intake as per the requirements of person.	Analyze	B.L.-3
CO-5 CO-6	Implement the various methods in conserving nutrients of a food. Apply the knowledge of nutrients in deciding the balanced diet for people of different age, gender, and physiological state.	Apply	B.L.-2
CO-7	Evaluate the factors effecting the menu planning and critical evaluation of a particular meal.	Evaluate	B.L.-4
CO-8	Create the professional skills to plan the menu as per the special needs like, obesity, diabetes, hypertension, and cardiac.	Create	B.L.-5

Course Outcomes (Cos)

Name of the Course: Commodities Theory

Course Code: DFP-04

Year of Study: I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1 CO-2 CO-3 CO-4	Understand the basic identification of cereals, pulses, fruits, vegetables, and dairy products. Apply the basic knowledge in classification of these food products as per their uses.	Understand and Apply	B.L.-1 and B.L.-2
CO-5	Evaluate the food standards in India, food adulterations, simple tests to detect of common food adulterants.	Evaluate	B.L.-4
CO-6 CO-7 CO-8	Analyze the herbs, spices, fruits, vegetables, coffee, tea, coco, food flavours, their classification and uses.	Analyze	B.L.-3
CO-9	Create the professional skills to develop and use the various methods for food preservation.	Create	B.L.-5

Course Outcomes (Cos)

Name of the Course: Food Costing

Course Code: DCS-02

Year of Study: I

The Student will able to:

COS	COURSE OUTCOMES	BLOOM'S TAXONOMY	BLOOM'S LEVEL (B.L.)
CO-1 CO-2	Understand the concept of menu pricing, food costing, and food costing techniques.	Understand	B.L.-1
CO-3 CO-4	Apply the knowledge of food costing and menu pricing in developing the standard recipes and material costing through purchasing, receiving, issuing, and production of food materials.	Apply	B.L.-2
CO-5	Analyze the cost of food, labour, overhead, and miscellaneous to control them.	Analyze	B.L.-3
CO-6	Evaluate the butchers yield, cooking yield, and portion control to perform the yield management.	Evaluate	B.L.-4
CO-7	Create the professional skills to determine the standard food cost, calculating the portion cost, and dinner cost.	Create	B.L.-5

PRACTICALS:

DFP 11 COOKERY

DFP 12 LARDER