

## Program Specific Outcomes (PSOs) for Diploma in Food Production

**PSO1: Mastery of Cooking Techniques:** Demonstrate expertise in classical and modern cooking methods across Indian and international cuisines.

**PSO2: Menu Planning & Costing:** Create and evaluate menus considering nutrition, food trends, costing, and portion control.

**PSO3: Practical Kitchen Management:** Manage time, resources, and kitchen staff in a simulated or real-time production setup.

**PSO4: Adaptation to Industry Standards:** Adapt skills to hotel, catering, cruise line, and industrial kitchen environments as per industry expectations.

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## Program Outcomes (POs):

**PO1: Technical Proficiency:** Students will gain expertise in standard food production operations, including preparation of ingredients, cooking techniques, and menu planning.

**PO2: Culinary Skills:** The program emphasizes the development of essential culinary skills, including vegetable cutting, soup preparation, meat preparation, and pastry/bakery skills.

**PO3: Hygiene and Safety:** Students will learn to maintain a clean and hygienic kitchen environment, adhering to food safety standards.

**PO4: Resource Management:** The program includes training in larder control, cost management, and inventory management.

**PO5: Cuisine Expertise:** Students will learn to prepare a variety of dishes from different cuisines, including Indian, continental, and Chinese.

**PO6: Practical Experience:** The curriculum includes practical training and potentially an internship in the hotel industry, providing hands-on experience.

**PO7: Career Readiness:** The program prepares students for various roles in the food production sector, such as commis chef, sous chef, or even entrepreneurship.

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## Course Outcomes (COs):

**CO1: Cookery (Theory & Practical):** Understanding cooking principles, mastering various cooking methods, and preparing a wide range of dishes.

**CO2: Larder:** Managing and maintaining the larder, including inventory control and preparation of cold dishes.

**CO3: Hygiene & Nutrition:** Learning about food safety, hygiene practices, and basic nutritional principles.

**CO4: Commodities & Costing:** Understanding the different types of food commodities and their cost implications for menu planning and management.

**CO5: Computer Applications in Food Production:** Utilizing basic computer skills for tasks like order taking and inventory management.