

DIPLOMA IN FOOD PRODUCTION PRINCIPLES(DFP)

Cuisine to be Covered: INDIAN, CONTINENTAL, ORIENTAL, BAKERY AND CONFECTIONARY.

DURATION- 8MONTHS THEORY& PRACTICAL CLASSES.

ELIGIBILITY-10TH/HIGHER SCHOOL (17+YEARS AGE)

INTERNSHIP: 6 MONTHS(MANDATORY)

AWARDING UNIVERSITY: AHLEI(USA)

TOPICS TO BE COVERED IN THIS COURSE: -

<u>S.NO</u>	<u>NAME OF TOPIC</u>	<u>S.NO</u>	<u>NAME OF TOPIC</u>
UNIT 1	ART AND SCIENCE	UNIT 21	MEATS: BEEF, VEAL, LAMB AND PORK
UNIT 2	BACK GROUND SKILLS: KNOWLEDGE AND THE CULINARIAN	UNIT 22	POULTRY
UNIT 3	TEMPERATURE	UNIT 23	GAME
UNIT 4	EMULSION	UNIT 24	SEAFOOD AND FRESHWATER FISH
UNIT 5	FLAVOURING FOODS	UNIT 25	PATES AND TERRINES
UNIT 6	PRESERVATION	UNIT 26	GELATIN AND ASPIC JELLY
UNIT 7	FATS AND OILS	UNIT 27	APPETIZERS
UNIT 8	DAIRY PRODUCTS	UNIT 28	CHARCUTERIE
UNIT 9	EGGS	UNIT 29	SANDWICHES
UNIT 10	FRUITS	UNIT 30	BAKING
UNIT 11	VEGETABLES	UNIT 31	YEAST BREAD AND ROLLS
UNIT 12	POTATOES AND OTHER TUBERS	UNIT 32	FROZEN ITEMS
UNIT 13	FARINACEOUS COOKERY	UNIT 33	PASTRY DOUGH
UNIT 14	FORCEMEAT AND MOUSSE	UNIT 34	QUICK BREADS
UNIT 15	BREAKFAST	UNIT 35	FILLINGS
UNIT 16	COLD SAUCES	UNIT 36	CAKES
UNIT 17	SALADS	UNIT 37	FROSTINGS
UNIT 18	STOCK	UNIT 38	DECORATIVE ITEMS
UNIT 19	SOUPS		
UNIT 20	HOT SAUCES		

