

**FOODS AND NUTRITION DEPARTMENT
FACULTY OF FAMILY & COMMUNITY
SCIENCES
THE MAHARAJA SAYAJIRAO UNIVERSITY OF BARODA, BARODA**



**CURRICULUM
POST GRADUATE DIPLOMA IN FOOD SERVICE MANAGEMENT
(2026-27)**

**ELIGIBILITY FOR TEACHING STAFF FOR FOOD SERVICE
MANAGEMENT COURSE**

- **Master's in Foods and Nutrition (Dietetics, Public Health Nutrition, Food Science & Quality Control, Home Science), allied health care/sciences, Food Service Management or Hotel Management with 55% marks**

POST GRADUATE DIPLOMA IN FOOD SERVICE MANAGEMENT

Course No.	Course Title	Credits (Th. + Pr.)
SEMESTER I		
	Institution Food Service Organization	6 (6+0)
	Quantity Food Production and Service	6 (0+6)
	Food Product Development	6 (6+0)
	Food Safety in Food Service Organization	4 (4+0)
		22 (16+6)
SEMESTER II		
	Internship	22 (0+22)
	Total Credits	44

POST GRADUATE DIPLOMA IN FOOD SERVICE MANAGEMENT

Syllabus of Courses

	The Maharaja Sayajirao University of Baroda Faculty of Family and Community Sciences Department of Foods and Nutrition		Academic Year				2026 onwards			
POST GRADUATE DIPLOMA IN HEALTHY CATERING MANAGEMENT										
Year	I	Course Type: Compulsory Course Course Number: Course Title: Institution Food Service Organization	Credits				6 (6+0) /6hrs/week			
Semester	I	Year of Introduction: 2015 Year of Syllabus Revision:2021 Year of Syllabus 2 nd Revision: 2026	Maximum Grade				O			
Mode of Transaction		Lectures, Tutorials & Presentations, class discussions, online quiz								
Course Outcome (CO) Course Outcome (CO) CO1: To gain knowledge about the operations of the food service sector, its characteristics, and challenges CO2: To acquire knowledge about the structure, organization, departments, and services of food service sectors CO3: To obtain an insight into the professional career in food service sectors										
Unit No.	Topic		Contact Hours	Weightage (%)	BT Level	CO	PSO	Elements of Employability (Emp)/ Entrepreneurship (Ent)/ Skill Development (SD)	Relevance to Local (L)/ National (N)/ Regional (R)/Global (G)	Relation to Gender (G), Environment and Sustainability (ES), Human Values (HV)and Professional Ethics (PE)

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I	Food Service Operations 1. The traditional foodservice system a) Types of food service/Catering systems: Conventional food service system (thali/dabba system), Commissary food service system, Ready-prepared food service systems, Assembly–service system. b) Innovations in the foodservice system c) Ten stages and ten dedicated FDS d) Key issues and challenges e) Managing foodservice delivery systems	4 hrs	5%	1,2	CO1,2	PSO1	ENT	G	PE
II	Catering Industry and Food service planning a) History of restaurant and commercial foodservice b) History of institutional foodservice c) The future of the foodservice industry d) Profiles of successful food and beverage managers e) Introduction to planning and analysing the food production cycle. f) The importance of having a plan g) Review job descriptions for all positions h) Elements of a profitable production planning, i) Use well-written standardized recipes, list production tasks, and identify resources required. j) Determine the time necessary to complete each task. k) Assign the tasks to personnel and equipment using a production schedule.	18Hrs	20%	1,2,3,4	CO1,2,3	PSO5	SD EMP	G	PE

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III	Food Service Operations Management II. Management- Human and Non-human resources [6 M's – money, material, man, machines, minutes (time), and markets], definitions, principles, functions, steps, and tools of effective management III. Food purchase and storage management – Buyers, methods, and modes of purchasing. IV. Market survey for perishables, semi-perishables, and non-perishable food items for quality and quantity purchase. V. Steps in managing quantity food production: Batch cooking, ingredient assembly, and managing carryover VI. The Menu, types of menus, mechanics of menu planning, and presenting the menu checks	18Hrs	20%	1,2,3,4,5	CO3	PSO1,4,5	EMP	G	HV/ PE
IV	Financial management 1. Principles of financial management 2. Costing, Budgeting and Accounting 3. Food cost control methods 4. Factors affecting food cost, labor cost, operating cost, and overhead cost 5. Cost–Volume Profit (CVP) analysis and Break–Even Point 6. Developing and analyzing budget	18hrs	20%	1,2	CO1	PSO2	SD	N	PE
V	Feasibility and design for food service operation a. Synthesis b. Market-related factors, feasibility, and analysis. c. Restaurant layout and design d. Equipment selection and factors to consider for equipment selection e. Kitchen planning and overall space requirement	14hrs	15%	3,5,6	CO1,2	PSO2,3,4	EMP,ENT	G	PE
VI	Restaurant / development of new enterprise a. Independent ownership, chains, and franchise b. Restaurant operational styles	14hrs	15%	3,5,6	CO1,2	PSO2,3,4	EMP,ENT	G	PE

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	c. Consumer choice (Quick Service Restaurants-QSR) and Concept dining, types of dining. d. Setting up a restaurant / food business e. Environmental scanning f. Site analysis, major traffic arteries, social barriers, and analysis of competition g. Facility concept determination h. Contract foodservice considerations i. Customer needs j. Labour								
VII	Food Service and Service Providers a. The waiter b. Food service styles c. Pre-customer arrival preparations d. Serving the food and clearing the table e. Wine and beverage service f. Billing	4hrs	5%	1,2	CO1,2	PSO2	SD,EMP	G	PE
References:									
1.	Arora, R. K. (2016). <i>Foodservice and catering management</i> . New Delhi, India: A.P.H. Publishing Corporation.								
2.	Catering and Food Service Management (2018). https://ncert.nic.in/textbook/pdf/lehe104.pdf								
3.	Guidance document- food safety management system (Catering Sector) (2017). www.fssai.gov.in								
4.	Food Service in the hospitality industry. https://psu.pb.unizin.org/hmd329/chapter/ch1/								
5.	ICMR-NIN: What India Eats, Department of Health Research, Ministry of Health & Family Welfare, Hyderabad, Telangana, 2020								

POST GRADUATE DIPLOMA IN FOOD SERVICE MANAGEMENT

Syllabus of Courses

 सत्यं शिवं सुन्दरम्	The Maharaja Sayajirao University of Baroda Faculty Of Family and Community Sciences Department of Foods and Nutrition	Academic Year	2026 onwards	
POST GRADUATE DIPLOMA IN FOOD SERVICE MANAGEMENT				
Year	I	Course Type: Compulsory Course Course Number: Course Title: Quantity Food Production and Service	Credits	6 (0+6) 06hrs/week
Semester	I	Year of Introduction: 2015 Year of Syllabus Revision:2021 Year of Syllabus 2 nd Revision: 2026	Maximum Grade	O
Mode of Transaction		Lectures, Tutorials & Presentations, labs, online quiz, group discussions, videos.		
Course Outcome (CO) ● CO1: Understand the historical and cultural evolution of major global cuisines. ● CO2: Identify ingredients, cooking techniques, and signature dishes of different regions. ● CO3: Apply principles of quality food production and standardization. ● CO4: Integrate food safety and hygiene systems such as Food Safety and Standards Authority of India (FSSAI) and World Health Organization (WHO) guidelines. ● CO5: Develop standardized recipes with yield calculation and cost control. ● CO6: Adapt global cuisines to Indian contexts while maintaining quality and safety.				

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Unit No.	Topic	Contact Hours	Weightage (%)	BT Level	CO	PSO	Elements of Employability (Emp)/ Entrepreneurship (Ent)/ Skill Development (SD)	Relevance to Local (L)/ National (N)/ Regional (R)/ Global (G)	Relation to Gender (G), Environment and Sustainability (ES), Human Values (HV) and Professional Ethics (PE)
I	Indian Cuisines (North, East, Central) 1. Concept of gastronomy and culinary anthropology 2. Introduction to Regional Indian Cuisines (North, East, Central India) and Menus/ Special ingredients, utensils and tools for cooking 3. Cuisines of different states of India 4. Quantity food production of soup/drink/ main course/snack/dessert of various Indian cuisines	08	60%	3,6	CO 1,2	PSO 1,2,6	EMP SD	G	ES
II	Indian Cuisines (South and North East) 1. Concept of gastronomy and culinary anthropology 2. Introduction to Regional Indian Cuisines (South, and North East India) and Menus/ Special ingredients, utensils and tools for cooking 3. Cuisines of different states of India 4. Quantity food production of soup/drink/ main course/snack/dessert of various Indian cuisines	27	15%	3,6	CO 1,2	PSO 1,2,6	EMP SD	G	ES

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III	Asian Cuisines 1. Concept of gastronomy and culinary anthropology 2. Introduction to Regional Chinese, Japanese, Thai and South East Asian cuisines 3. Understanding Menus/ Special ingredients, utensils and tools for cooking 4. Quantity food production of soup/drink/ main course/snack/dessert	25	14%	3,6	CO1 ,2	PSO 1	EMP, SD	G	ES
IV	American and Latin America cuisines 1. Concept of gastronomy and culinary anthropology 2. Introduction to Regional North American, Mexican, Brazilian, Peruvian 3. Understanding Menus/ Special ingredients, utensils and tools for cooking 4. Quantity food production of soup/drink/ main course/snack/dessert	25	14%	3,6	CO3 ,4	PSO 2	SD, EMP, ENT	G	ES
V	African and Indigenous cuisines 1. Concept of gastronomy and culinary anthropology 2. Introduction to Regional North African, Ethiopian, West African, South African, East African and other Indigenous food systems 3. Understanding Menus/ Special ingredients, utensils and tools for cooking 4. Quantity food production of soup/drink/ main course/snack/dessert	25	14%	3,6	CO2 ,3,4	PSO 2	SD, EMP, ENT	G	ES

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VI	European cuisines 1. Concept of gastronomy and culinary anthropology 2. Introduction to Regional French, Italian, Spanish and Mediterranean 3. Understanding Menus/ Special ingredients, utensils and tools for cooking 4. Quantity food production of soup/drink/ main course/snack/dessert	25	14%	3,6	CO2 ,3,4	PSO 2	SD, EMP, ENT	G	ES
VII	Oceania cuisines 1. Concept of gastronomy and culinary anthropology 2. Introduction to Regional Australia, New Zealand, Maori Influences, Pacific Islands (Fiji, Samoa) 3. Understanding Menus/ Special ingredients, utensils and tools for cooking 4. Quantity food production of soup/drink/ main course/snack/dessert	25	13%	3,6	CO2 ,3,4	PSO 2	SD, EMP, ENT	G	ES

References	
1.	P. Bali, Theory of Cookery, First Edition, (2017), Oxford University Press
2.	P. Bali, Food Production Operations, First Edition, (2014), Oxford University Press
3.	C. Solomon. The Complete Asian Cookbook. Hardie Grant Books (2017)
4.	S. Farrimond, The Science of Spices. DK Publishers (2018)
5.	Sethi Mohini, Rao E. S. (2011). Food Science Experiments and Applications. Second edition. CBS Publishers, New Delhi.
6.	Ceserani V and Kinton R (2004) Practical Cookery, 10 th edition Hodder Education, London ISBN-10: 0 430 81147 1
7.	Andrews S (1982) Food and beverage service: Training Manual. New Delhi: Tata McGraw Hill.
8.	Edwards R (1979) Running your own business. London: Oyez Pub. And Ward Lock.
9.	Harris N (1984) Meal management (6 th ed.). New York: Mac Millan.
10.	Sethi M, Malhan S (1993) Catering management: An integrated approach. New Delhi: Wiley Eastern.
11.	Wailey BH (1980) Production management handbook. U.K.: Gower Publishing.

Syllabus of Courses

POST GRADUATE DIPLOMA IN FOOD SERVICE MANAGEMENT

	The Maharaja Sayajirao University of Baroda Faculty Of Family and Community Sciences Department of Foods and Nutrition		Academic Year				2026 onwards			
POST GRADUATE DIPLOMA										
Year	I	Course Type: Compulsory Course Number: Course Title: Food Product Development	Credits				6(6+0)/ 6 hrs/week			
Semester	I	Year of Introduction: 2015 Year of Syllabus Revision:2021 Year of Syllabus 2 nd Revision: 2026	Maximum Grade				O			
Mode of Transaction		Lectures, Tutorials, Presentations, assignment, report writing								
Course Outcome (CO) CO1: Students will learn the steps involved in the food product development process and norms laid by FSSAI for its packaging and labelling CO2: Students will be able to acquire an understanding of the product designing and evaluation process CO3: Students will be able to understand and critically analyze methods of organizing for food product development, including the relationship between different industry specialists (specifically NPD technologists, marketing, and production), and how to manage them. CO4: Students will gain knowledge on innovation models for FPD and molecular gastronomy.										
Unit No.	Topic		Cont act Hours	Weight age (%)	BT Level	CO	PSO	Elements of Employability (Emp)/ Entrepreneurship (Ent)/ Skill Development (SD)	Relevance to Local (L)/ National (N)/ Regional(R)/Global (G)	Relation to Gender (G), Environment and Sustainability (ES), Human Values (HV)and Professional Ethics (PE)

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I	Food Product Development 1. Overview of Food Product Development 2. Types of food products - Know the definitions of acid, low-acid, and acidified foods along with examples of each. 3. Factors affecting food product development 4. Planning Stage: Idea generation, Idea Screening 5. Pre-requisites for product development 6. Concept of food product development and testing 7. Feasibility analysis 8. Standardization and final product development (at home, laboratory, industry level) 9. Designing and sensory evaluations based on color, flavor, texture, and functionality 10. Evaluation of shelf life of Foods	4hrs	5%	1,2	CO1	1,2	EMP	L,N,R,G	G,E,S,HV
II	Cooking Techniques 1. Overview of Cooking methods 2. Advantages and disadvantages of cooking methods 3. Food preparations in commercial kitchens	4hrs	5%	1,2	CO1	1,2	EMP, SD	L,N,R,G	G,E,S,HV
III	Principles of food production 1. Food Preparation 2. Food Flavours 3. Standardization and preparation of basic recipes	4	5%	1,2	CO1	1,2	EMP, SD	L,N,R,G	G,E,S,HV

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IV	Costing of food product i . Direct Costs: Ingredients, labor, and packaging materials. ii. Indirect Costs: Utilities, equipment maintenance, and marketing expenses. iii. Break-even Analysis: Determining the sales volume needed to cover production costs and generate profit. iv. Sale and profit margin - Determining the sales volume needed to cover production costs and generate profit. v. Creative food marketing strategies using digital platforms	9	10%	1,2	CO1	1,2	EMP, SD	L,N,R,G	G,E,S.HV
V	Development of Bakery Products a) Basic baking principles i. Ingredients used- liquid and flours (cereal types and flour quality) ii. Mixing and Gluten Development: Blending the ingredients, adding liquid to hydrate flour proteins, and developing gluten iii. Forming the dough iv. Mixing methods- develop gluten and elasticity v. Processes that Occur During Mixing: Air cell formation, Hydration, Gluten development vi. Controlling Gluten Development	23	25%	1,2	CO2, 3	1,2	EMP, SD	L,N,R,G	G,E,S.HV

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vii. Methods for Adjusting Gluten Development- Other Ingredients and Additives, Salt, milk b) The Baking Process- Melting of fats, leavening, Formation and expansion of gases, Killing of yeast and microorganisms, Coagulation of proteins, gelatinization of starches c) Bread formulation: quality of materials like flour, shortening, yeast, chemical leaveners, flour improvers, preparing bread formula on the basis of the role of ingredients d) Bread processing: Flying ferment, calculating desired water temperature, mixing/ kneading, bulk fermentation (physical and chemical changes in proofing), knock back, dough make up (Scaling, rounding, intermediate proofing, moulding, panning), Proofing and factors affecting proofing, Baking (time and temperature), depanning, cooling, slicing e) Introduction and organization of a Bakery i. Introduction and Organizational Structure of a Bakery ii. Planning, layout, and equipment used in the bakery. iii. Preparation and evaluation of cakes and confectionery								
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VI	Basic commodities in food production 1. Stocks: Definition, preparation, and storage 2. Sauces: Classification, recipes, and derivatives 3. Salads and dressings 4. Soups: Classification, recipes, garnishes, and accompaniments 5. Shortenings: Role, varieties, advantages, and disadvantages of using shortenings 6. Raising and Thickening agents: Classification, roles, reactions 7. Sugar: Importance, Types, and cooking of sugar	23hrs	25%	1,2	CO2, 3	1,2	EMP, SD	L,N,R,G	G,S,V
VII	Planning, standardizing nutritious balanced meals and snacks on premises (mess and canteen) and/or off premises (packed) on different sectors: i) Railways ii) Airlines iii) Corporate iv) College hostel mess v) Hospitals vi) Kiosks vii) Old age homes	23hrs	25%	1,2	CO2, 3	1,2	EMP, SD	L,N,R,G	G,S,V

References	
1.	Note G. (2017) Validation of Product Shelf-life (Revision 3). Vol. 18, Food Safety Authority of Ireland. 56 p. ISBN 1-904465-33-1
2.	Jacqueline H. Beckley, Leslie J. Herzog, M. Michele Foley (2017), Accelerating New Food Product Design and Development, Wiley Blackwell, ISBN: 978-1-119-14932-3
3.	Raymond H. Myers, Douglas C. Montgomery, Christine M. Anderson-Cook (2016), Response Surface Methodology 4th Edition, Wiley India Private Limited, ISBN-10: 1118916018 ISBN-13: 978-1118916018
4.	Cauvain S P. (2012), Breadmaking: Improving Quality, 2nd edition, Elsevier Science, ISBN: 9780857090607, 0857090607
5.	Jood S, Grewal R B, Khetarpaul N (2012), Bakery Science and Cereal Technology, Astral International (P) Ltd, ISBN: 9788170357636, 8170357632
6.	Gordon W. Fuller, (2011), New Food Product Development: From Concept to Marketplace, 3rd Edition, ISBN 9781439818640, CRC press, ISBN

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	10: 1439818649 ISBN 13: 9781439818640
7.	Dopson L, Hayes D. (2002) Food and Beverage Cost Control, 2nd Edition, Wiley Blackwell ISBN 0471-35515-1. Allan Anderson, Mary Earle, Richard Earle (2001) Food Product Development: Maximising Success, Elsevier, ISBN
8.	Allan Anderson, Mary Earle, Richard Earle (2001) Food Product Development: Maximising Success, Elsevier, ISBN 8.0-8493-1209-4/ ISBN 185573468 0, https://www.nzfst.org.nz/resources/foodproductdevelopment/contents.htm

Syllabus of Courses

POST GRADUATE DIPLOMA IN FOOD SERVICE MANAGEMENT

	The Maharaja Sayajirao University of Baroda Faculty of Family and Community Sciences Department of Foods and Nutrition			Academic Year			2026 onwards			
POST GRADUATE DIPLOMA IN FOOD SERVICE MANAGEMENT										
Year	I	Course Type: Compulsory Course Number: Course Title: Food Safety in Food Service Organization	Credits				4 (4 + 0) 04hrs/week			
Semester	I	Year of Introduction: 2015 Year of Syllabus Revision:2021 Year of Syllabus 2 nd Revision: 2026	Maximum Grade				O			
Mode of Transaction		Lectures, Tutorials, Presentations, assignment, online quiz, group discussions.								
Course Outcome (CO) CO1 To understand the concept of basics of food safety. CO2 To understand the basic principles of hygiene. CO3 To acquaint the students with the FSSAI food laws and standards. CO4To acquaint the students with the concept of providing safe and nutritious food in different settings. CO5 To gain understanding about the food service equipments and the concept of ergonomics in kitchen.										
Unit No.	Topic		Contact Hours	Weightage (%)	BT Level	CO	PSO	Elements of Employability (Emp)/ Entrepreneurship (Ent)/ Skill Development (SD)	Relevance to Local (L)/ National (N)/ Regional(R)/Global (G)	Relation to Gender (G), Environment and Sustainability (ES), Human Values (HV)and Professional Ethics (PE)

POST GRADUATE DIPLOMA IN FOOD SERVICE MANAGEMENT

I	A. Introduction to food safety 1. Burden of food borne illnesses 2. Food safety: definition and overview of food safety 3. Food Spoilage and Factors Affecting its Quality Criteria 4. Food hazards and allergens, types of hazards in food handling and services, sources of contamination 5. Effective processing to reduce and/or eliminate chemical hazards, allergens, toxins 6. Types and Causes of spoilage in food 7. Spoilage of different products (milk and milk products, cereals and cereal products, Meat, eggs, fruits and vegetables, canned products) B. Factors affecting the quality of food commodities 1. Milk and milk products 2. Fruits and vegetables and their products 3. Flesh foods 4. Sugar and preservatives 5. Beverages: tea, coffee, cocoa 6. Food grains and flours 7. Fats and oils 8. Spices and condiments C. Layout of food establishment premises for safe food handling 2. Location and surroundings 3. Layout and design of food establishment premises 4. Equipment and containers 5. Good Manufacturing Practices for the whole premises	15 Hrs	23%	1,2,3	CO1 ,2	PSO3	ENT EMP	G	ES, PE
II	Basic Principles of Hygiene 1. Components of hygiene a. Personal hygiene b. Food hygiene	8 Hrs	13%	1,2,3	CO1 ,2,3	PSO3	ENT	G	ES, PE

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	c. Environmental hygiene d. Unit hygiene 2. Methods of Sanitation and Hygiene a. Sterilization and disinfection using heat and chemicals b. Waste product handling and control- Solid and liquid waste disposal Control of infestation- Rodent control								
III	A. Measures of Food Safety, Risk management and Risk assessment, Food Laws and Standards 1. HACCP/FOSTAC 2. Definition, history and HACCP team 3. Principles of HACCP/FOSTAC 4. HACCP plans/FOSTAC 5. GMP 6. GHP 7. Food safety management system-FSSAI 2006 8. Indian standards: BIS, ISI 9. International standards: ISO-9000, 14000, 22000, 9000, 14000, BRC, NABH, JCI, Codex Alimentarius, FSMS B. FSSAI regulations 1. Food Safety and Standards (Packaging and Labeling) Regulations, 2011 and Menu labeling requirements, 2. Food Safety and Standards (Safe Food and balanced diets for children in School) Regulations, 2020 3. Food Safety and Standards (Approval for Non-Specified Food and Food Ingredients) Regulations, 2017 4. Food Safety and Standards (Organic Food) Regulation, 2017 5. Food Safety and Standards (Contaminants, Toxins and Residues)	15Hrs	23%	1,2,3	CO3	PSO3	ENT	G	ES, PE

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	6. Food Safety and Standards (Food Products Standards and Food Additives) 7. Food Safety and Standards (Laboratory and sample Analysis) 8. Food Safety and Standards (Prohibition and Restrictions on Sale) 9. Additionally, Packaging Regulations as per Legal Metrology (Packaged Commodities), Rules, 2011								
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IV	A. Hygiene Rating Scale assessment and Right Place to Eat 1. Hygiene Rating 2. Right Place to Eat 3. Verification Agencies 4. Roles and Responsibilities of Audit Agencies and Auditors 5. Role of FDA 6. Re- verification process 7. Branding of Schemes B. Guidelines for Safe and Nutritious Food at Workplace, School and Home 7. Framework for an enabling Environment-for Administrators: roles and responsibilities, Educating Employees 8. Responsibilities of School Authority to ensure safe food and balanced diets on school premises 9. Promotion of safe food and balanced diet in and around school campus 10. General Guidance for Providing Safe food and balanced diet to children 11. Selection, purchasing and storage of foods 12. Safety measures during: preparing, cooking, serving, storing and packing food	12Hrs	15%	1,2,3	CO4	PSO1, 3	ENT	G	ES, PE
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V	Food Service Equipment's Safety and Ergonomics in Kitchen 1. Introduction 2. Importance and Classification of kitchen equipments 3. Factors involved in selection of equipments 4. Factor involved in purchasing of equipments 5. Knife and its maintenance and safety procedures for handling knives. 6. Use, care and storage of major and minor equipments 7. Define Ergonomics. 8. Role & importance of ergonomics in kitchen	10 hrs	20%	1,2,3	CO5	PSO3	ENT	G	ES, PE
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References:

1.	The Food Safety & Standards Act 2006 (12th Edition) by Virag Gupta, Commercial Law Publishers India Pvt Ltd
2.	FSS-Safe-Food-Balanced-Diet-School-Children-Reg2020-dt4thSept2020.pdf
3.	FSSAI, <i>Eat Right India, Hygiene Rating and Right Place to Eat</i> document, 3 rd Edition September 2019, http://www.fssai.gov.in/servesafe
4.	Food And Bev. Training Manual by Andrews Sudhir, McGraw Hill
5.	FSSAI (2018) The Orange book, Safe and Nutritious Food, a shared responsibility
6.	FSSAI (2017) The Pink book, Safe and Nutritious Food, a shared responsibility
7.	FSSAI (2018) DART book, Safe and Nutritious Food, a shared responsibility
8.	Manual of Food Safety Management System, FSS Act, 2006, http://www.fssai.gov.in/
9.	SunetraRoday (2007). Food Science and Nutrition, Oxford University Press.
10.	Wang P. G.Vitha M. F., Kay J. F. (2014),High-Throughput analysis for food safety, Published by John Wiley and Sons,Inc., New York
11.	Ronald H. Schmidt and Gary E. Rodrick. (2002). Food Safety Handbook. Wiley, 1st edition. Part 1: definition of food safety and characterization of food hazards
12.	Bureau of Indian Standards. Food & Agricultural Publications

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13.	World Health Organization (1998). Guidelines for Drinking Water Quality, (2 nd ed.), Geneva: Volume 1, 2, 3.
14.	Rangana S (1986). Handbook of Analysis and Quality Control for Fruit and Vegetables Products (2 nd ed.). Tata McGraw Hill Publishing Co. Ltd. New Delhi.
15.	Sathe AY (1999). A first course in Food Analysis. New Age International (P) Limited, Publishers. New Delhi.
16.	Mathur P. Food Safety and Quality Control, Orient Black Swan
17.	https://archive.fssai.gov.in/home/capacity-building/e-library/training-manual.html
18.	https://fostac.fssai.gov.in/fostac/resources.jsp
19.	http://snfportal.in/snf/jsp/schoolresources.jsp

SEMESTER II

POST GRADUATE DIPLOMA IN FOOD SERVICE MANAGEMENT

	The Maharaja Sayajirao University of Baroda Faculty of Family and Community Sciences Department of Foods and Nutrition		Academic Year	2026 Onwards
	POST GRADUATE DIPLOMA			
Year	I	Practical	Credits	22 (0 + 22)
		Course Number: FDN4105 Course Title: Internship	Number of Hours	660 hours (to be completed within a period of maximum 6 months)
Semester	I	Year of Introduction: 2015 Year of Syllabus Revision: 2021 Year of Syllabus 2 nd Revision: 2026	Maximum Grade	O
Mode of Transaction		Food planning and preparation, documentation and scaling		

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Course Outcome (CO)

CO1: Interns will be able to independently manage food production stations, execute recipes to standard yields, and optimize workflows during peak hours in national and international kitchens.

CO2: Interns will be able to deliver seamless front-of-house service, handle diverse customer interactions.

CO3: Interns will conduct stock audits, forecast usage and apply cost-control techniques across local and global supply chains.

CO4: Interns will learn about enforcement of HACCP/FSSAI/ISO protocols, conduct hygiene audits, and lead safety drills.

CO5: Interns will design, budget, and lead a full-scale food service event, delivering a performance portfolio.

The students would be expected to get hands-on experience in regional/national/international chain of hotels fulfilling the following points:

I	Orientation, Induction, Workplace Ethics Host orientation, workflow and departmental overview Workplace ethics, professional conduct, communication norms Intro to SOPs, documentation culture, quality manual, records
II	Hands on observational Learning Shadow supervisors in the hotel kitchen and F&B outlet. Learn station setups, basic service protocols, and safety drills hands-on.
III	Organization Placement Inventory handling, and cost audits.

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IV	Organization Placement Rotate through the organization: Kitchen production, banquet service, Handle local menu execution and peak-hour rushes.
V	Organization Placement Shift to global chains: Frontline service, multi-cuisine outlets, POS systems, and quality checks per international standards. Focus on cross-cultural teams and sustainability practices.
VI	Advanced Rotations Dual-site hybrid: Lead small teams in events, menu trials, and vendor coordination across national-international setups.
VII	Design and Execution of an Event Design and execute a mini food service event (e.g., themed pop-up). Evaluation by the food service manager of the institute. Documentation in the form of a report of the internship as well as a presentation of the same in the department is anticipated.
References:	

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