



एस० एम० कॉलेज
चन्दासी

टेली फ़ैक्स : 05921-252516

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visit us : smcollegechandausi.com

पत्रांक : SMC/532/2021-22

दिनांक : 03.03.2022

सेवा में,

कुलसचिव महोदय,
एम०जे०पी० रुहेलखण्ड, विश्वविद्यालय,
बरेली, उ०प्र०।

विषय: नवीन शिक्षा नीति-2020 के अनुपालन में महाविद्यालय द्वारा तैयार किया गया एवं संचालित व्यावसायिक पाठ्यक्रम के सन्दर्भ में।

महोदय,

सूच्य है कि नवीन शिक्षा नीति-2020 के अन्तर्गत सत्र 2021-22 से प्रथम वर्ष में प्रवेश लेने वाले प्रत्येक विद्यार्थी को एक व्यावसायिक कोर्स आवंटित किये जाने हेतु निर्देशित किया गया था।

उक्त के अनुपालन में विद्यार्थियों के आवंटित विषयों के पाठ्यक्रम दिनांक 20.11.2021 को अनुमोदन हेतु विश्वविद्यालय में प्रस्तुत किये गये थे जिस पर विश्वविद्यालय द्वारा मौखिक रूप से कतिपय संशोधन किये जाने की अपेक्षा की गई थी।

आपकी अपेक्षा अनुरूप इन पाठ्यक्रमों में संशोधन कर दिये गये हैं। संशोधित पाठ्यक्रम संलग्न सूची-1 के अनुसार विश्वविद्यालय प्रेषित है।

आपसे विनम्र निवेदन है कि संलग्न व्यावसायिक कोर्स के पाठ्यक्रमों को अनुमोदित कर आवश्यक कार्यवाही पूर्ण कर अवगत कराने की कृपा करें।

धन्यवाद!

संलग्नक: उपरोक्तानुसार।

(डॉ० हेमन्त कुमार)
Principal
S. M. College
Chandausi

(डॉ० प्रवीण कुमार)
समन्वयक- वोकेशनल/स्किल सेल
मो० नं०- 9760480884

Sh. S.K. Pandey / A.K. Adair
कुलसचिव



Mahatma Jyotiba Phule Rohilkhand University, Bareilly

महात्मा ज्योतिबा फुले रुहेलखण्ड विश्वविद्यालय, बरेली

A State University - Government of U.P.; NAAC Accredited; ISO 9001:2015 Certified



Syllabus for Skill development / Vocational course)

Course Title: Cooking

Cooking	
Title of course-	Home Science
Nodal Department of HBI to run course	Hotel, Restaurant, Hospital.
Broad Area/Sector-	Nutrition/Dietitian in Hospital
Sub Sector-	Progressive
Nature of course - Independent / Progressive	Cooking Skill
Name of suggestive Sector Skill Council	IV
Aligned NSQF level	Minimum Fee as per University
Expected fees of the course -Free/Paid	
Stipend to student expected from industry	
Number of Seats-.....	Credits- 3 (1 Theory, 2Practical)
Course Code-.....	25+75
Max Marks...100..... Minimum Marks... 40	Mention in Syllabus
Name of proposed skill Partner (Please specify, Name of industry, company etc for Practical /training/ internship/OJT	Nutrition in Philosopher/ Dietitian
Job prospects-Expected Fields of Occupation where student will be able to get job after completing this course in (Please specify name/type of industry,company etc.)	
Suggested Readings: Mentioned in the syllabus	
Suggested Digital platforms/ web links for reading- Mentioned in the syllabus	
Suggested OJT/ Internship/ Training/ Skill partner- Mentioned in the syllabus	
Suggested Continuous Evaluation Methods: Mentioned in the syllabus	
Course Pre-requisites:	
- No pre-requisite required, open to all - To study this course, a student must have the subject Commerce Bioscience & Arts... in class/12th/ certificate/diploma. - If progressive, to study this course a student must have passed previous courses of this series.	
Suggested equivalent online courses: Mentioned in the syllabus	
Any remarks/ suggestions: Required proper infrastructure, funds for operation and support from authority for understanding the need of course.	
Notes:	
- Number of units in Theory/Practical may vary as per need - Total credits/semester-6 (it can be more credits, but students will get only 6credit/ semester or 12credits/ year - Credits for Theory =02 (Teaching Hours = 30) - Credits for project= 01 - Credits for Assignment = 01 - Credits for Internship/OJT/Training/Practical = 02 (Training Hours = 60)	

1. Dr. Neha, Dept. of Home Science

2. Ekta Shrivastava (Dept. of Home Science)

3. Smt Parul Tiwari
Dept. of Home Science

Dr. Anurag Kumar - सहायक प्रिंसिपल

Principal
S. M. College



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SEMESTER WISE Title of THE PAPERS IN DIGITAL MARKETING

Year	Semester	Paper no.	Course code	Paper title	Theory/ Practical	Credit
1	I	1		Food & Meal Planning	Theory	01
1	I	2		Cooking Art & The Art of Meal Planning	Practical	02
2	II	1		Cooking Skill	Theory	01
2	II	2		Different Dishes	Practical	02
3	III	1		Meal Servicing & Food Product	Theory	01
3	III	2		Table Arrangement & Inspection	Practical	02
4	IV	1		Food Preservation	Theory	01
4	IV	2		Institutional Management & Survey	Practical	02

Name	Designation	Affiliation
Steering Committee		
Dr. Recna Khanuja	University, Home Science	Dayalbag Educational Institute, Agra.
Dr. J.P. Sheri	University, Home Science	Janki Devi Bazaj G.G. College, Kota, Rajasthan.

Syllabus Developed by:

S. No.	Name	Designation	Department	College/ University
1	Dr. Neha	Asst. Professor	Home Science	S.M. College, Chandausi.
2	Smt. Parul Tiwari	Lecture in Home Science	Home Science	S.M. College, Chandausi.
3	Dr. Ekta Shrivastava	Asst. Professor	Home Science	Meerganj, Bareilly

1 Neha

2 Ekta Shrivastav

3 Ram



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Course Title:
Vocational course: Semester-1V
Syllabus for B.A. (Vocational Cooking)

Programme / Class: Certificate / Graduation	Year: First	Semester: First
Vocational Course:		(Theory)
Course Code:	Course Title: Food Preservation	
Credits: 1		(Theory)
Max. Marks: 25		Min. Passing Marks: 25
Unit	Topics	No. of Lectures Total=25
I	Food Adulteration Definition, Identification of Food Adulteration (Cereals & Pulses, Spices, Milk, Beverages, Fat, Sweet Products)	5
II	Food Poisoning Meaning, Physical changes, Chemical changes, Microbiological changes.	3
III	Methods of Food Preservation. Cooking of food, Canning, Jam Jelly and Preserves, Pasteurization, Irradiation, Freezing, Refrigeration, Dehydration.	5
IV	House Hold Methods of Preservation. Important Materials, Preservative of Value & Work, importance of label.	5
V	Cleaning of Food and Inspection of Food. Milk, Butter, Fish, Meat, Shellfish and By Institute.	5

1 NCS

2 Ekta Shrivastava

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Course Title:

Vocational course: Semester-IV

Programme / Class: Certificate / Graduation		Year: First	Semester: Ist
Vocational Course:			(Practical)
Course Code: MJPRU01023		Course Title: Institutional Management & Servey	
Course Description:			
Credits: 2		(Practical)	
Max. Marks: 75		Min. Passing Marks: 75	
Unit	Topics		No. of Lectures Total=75
I	Institutional Management. Personal Management, Book-Keeping, Accountancy.		15
II	Art of Servicing. Hygiene, Dresses, Precautions in servicing, Food adulteration test, Food Standards.		15
III	Preparation of Jam. • Preparation of Jellies • Preparation of Preserve • Preparation of Squashes		15
IV	Pickles and Dehydration of Fruits & Vegetables • Oil and Spices Pickles. • Vinegar Pickles. • Methods of Drying Fruits. • Preparation of Vegetables. • Packing & Storing after Drying.		15
V	Unit-V- Survey of Hotel.		15

1. No.

2. Ekta Shrivastav



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Suggested Readings:

1. Dr. Anita Singh, Food & Nutrition, Star Publication, Agra.
2. Dr. J.P. Sheri, Nutrition/Food Science. Vinod Book Mandir, Agra.
3. Dr. Reena Khanuja, Nutrition/Food Science, Agrawal Publication, ISO:9001:2008
4. Smt. Gayatri Sinha, U.G.C., Home Science, Upkar Publication, Agra, ISBN:978-81-7482-516-2:2000
5. WHO (2002) Ageing & Nutrition : A growing global challenge.
6. Theresa, J.A. : Diet & Nutritional Status in elderly, Zimbabweans.

Suggested Continuous Evaluation Methods:

be based on allotted Assignment and Class Tests. The marks shall be as follows:

Assessment and Presentation of Assignment (04 marks)

Class Test-I (Objective Questions) (04 marks)

Class Test-II (Descriptive Questions) (04 marks)

Class Test-III (Objective Questions) (04 marks)

Class Test-IV (Descriptive Questions) (04 marks)

Overall performance throughout the Semester (includes Attendance, Behavior, Discipline, Participation in Different Activities)(05 marks OR

INTERNAL ASSESMENT (25 Marks): Two Mid Term Test and credit final score average of two midterm test..

Written Test – 10 marks

Attendance – 5 marks

Assignment/ Research Based Project - 10 marks

Research Orientation of the student.

Suggested Additional resources

- 1- Care@upkar.in
- 2- www.upkar.in
- 3- www.agrawalpublication.com
- 4- www.niapublications.org/aec/pages/nutrition.asp

1 NJS

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Syllabus for Skill development / Vocational course)

Course Title: Cooking

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Broad Area/Sector-	Hotel, Restaurant, Hospital.
Sub Sector-	Nutrition/Dietitian in Hospital
Nature of course - Independent / Progressive	Progressive
Name of suggestive Sector Skill Council	Cooking Skill
Aligned NSQF level	IV
Expected fees of the course -Free/Paid	Minimum Fee as per University
Stipend to student expected from industry	
Number of Seats-.....	
Course Code-.....	Credits- 3 (1 Theory, 2Practical)
Max Marks...100..... Minimum Marks... 40	25+75
Name of proposed skill Partner (Please specify, Name of industry, company etc for Practical /training/ internship/OJT	Mention in Syllabus
Job prospects-Expected Fields of Occupation where student will be able to get job after completing this course in (Please specify name/type of industry,company etc.)	Nutrition in Philosopher/ Dietitian
Suggested Readings: Mentioned in the syllabus	
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1. Note

2. Ekta Shrivastav

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SEMESTER WISE Title of THE PAPERS IN DIGITAL MARKETING

Year	Semester	Paper no.	Course code	Paper title	Theory/ Practical	Credit
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1	I	2		Cooking Art & The Art of Meal Planning	Practical	02
2	II	1		Cooking Skill	Theory	01
2	II	2		Different Dishes	Practical	02
3	III	1		Meal Servicing & Food Product	Theory	01
3	III	2		Table Arrangement & Inspection	Practical	02
4	IV	1		Food Preservation	Theory	01
4	IV	2		Institutional Management & Servey	Practical	02

Name	Designation	Affiliation
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Dr. Reena Khanuja	University, Home Science	Dayalbag Educational Institute, Agra.
Dr. J.P. Sheri	University, Home Science	Janki Devi Bazaj G.G. College, Kota, Rajasthan.

Syllabus Developed by:

S. No.	Name	Designation	Department	College/ University
1	Dr. Neha	Asst. Professor	Home Science	S.M. College, Chandausi.
2	Smt. Parul Tiwari	Lecture in Home Science	Home Science	S.M. College, Chandausi.
3	Dr. Ekta Shrivastava	Asst. Professor	Home Science	Meerganj, Bareilly

1 Neha

2 Ekta Shrivastava

3 Parul



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Course Title:
Vocational course: Semester-III
Syllabus for B.A. (Vocational Cooking)

Programme / Class: Certificate / Graduation		Year: First	Semester: First
Vocational Course:		(Theory)	
Course Code:		Course Title: Meal Servicing & Food Product	
Credits: 1		(Theory)	
Max. Marks: 25		Min. Passing Marks: 25	
Unit	Topics	No. of Lectures Total=25	
I	Weight and Measures Weighting Equipment, Household Weighting Balance, Measuring Equipment, Measuring Cup, Measuring Glass	5	
II	The Art of Meal Servicing. Indian Style, Foreign Style	5	
III	Fortification and Enrichment of Food. Definition, Objectives of fortification and Enrichment.	5	
IV	Fortification of Different food Products. • Fortification of cereal products • Fortification of Milk products • Fortification of hydrogenated fat and margarine • Fortification of Fruits and sugar • Fortification of Common salt with iodine	5	
V	Food Preservation Meaning, Needs, Importance of Food Preservation	5	

1 *M. S.*

2 *Ekta Shrivastava*

3 *Ravi*



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Course Title:

Vocational course: Semester-III

Programme / Class: Certificate / Graduation		Year: First	Semester: Ist
Vocational Course:		(Practical)	
Course Code: MJPRU01023		Course Title: Table Arrangement & Inspection	
Course Description:			
Credits: 2		(Practical)	
Max. Marks: 75		Min. Passing Marks: 75	
Unit	Topics	No. of Lectures Total=75	
I	Experiment weighting Equipment. Measuring spoons, Measuring cup, Bimboo Glass.	15	
II	Setting of table decoration. - Setting of table for breakfast. - Setting of table for lunches or Dinner. - Setting of table for Patients.	15	
III	Importance of Diet Therapy. Principles of Diet Therapy, To maintain Good Nutrition Status, the nutritional Education of the patient, Factors affecting meal planning during illness.	15	
IV	Different Feeding Patterns. - Tube Feeding- (3) - Intravenous Feeding- (2)	15	
V	Servey in Hospital. - Preparation of food. - Servicing food. - Food Quality. - Food Hygiene.	15	

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Sub Sector-	Nutrition/Dietitian in Hospital
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Name of suggestive Sector Skill Council	Cooking Skill
Aligned NSQF level	IV
Expected fees of the course -Free/Paid	Minimum Fee as per University
Stipend to student expected from Industry	
Number of Seats.....	
Course Code.....	Credits- 3 (1 Theory, 2Practical)
Max Marks...100..... Minimum Marks... 40	25+75
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2. Eka Shrivastav

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SEMESTER WISE Title of THE PAPERS IN DIGITAL MARKETING

Year	Semester	Paper no.	Course code	Paper title	Theory/ Practical	Credit
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1	I	2		Cooking Art & The Art of Meal Planning	Practical	02
2	II	1		Cooking Skill	Theory	01
2	II	2		Different Dishes	Practical	02
3	III	1		Meal Servicing & Food Product	Theory	01
3	III	2		Table Arrangement & Inspection	Practical	02
4	IV	1		Food Preservation	Theory	01
4	IV	2		Institutional Management & Servey	Practical	02

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S. No.	Name	Designation	Department	College/ University
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2	Smt. Parul Tiwari	Lecture in Home Science	Home Science	S.M. College, Chandausi.
3	Dr. Ekta Shrivastava	Asst. Professor	Home Science	Meerganj, Bareilly

1 Neha

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3 Parul



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A State University - Government of U.P.; NAAC Accredited; ISO 9001:2015 Certified



Course Title:
Vocational course: Semester-II
Syllabus for B.A. (Vocational Cooking)

Programme / Class: Certificate / Graduation		Year: First	Semester: First
Vocational Course:		(Theory)	
Course Code:	Course Title: Cooking Skill		
Credits: 1	(Theory)		
Max. Marks: 25	Min. Passing Marks: 25		
Unit	Topics	No. of Lectures Total=25	
I	Basic Cooking Meaning of Cooking, Objectives, Principles of Cooking, Factors effecting cookin	5	
II	Classification of Cooking. • By Water • By Fat • By Steam • By Air	5	
III	Their effect on Nutritive Value. Carbohydrate, Fat, Proteins, Mineral, Vitamines.	5	
IV	Cooking in Changing. Color changing, texture changing, Smail changing.	5	
V	Things to keep in mind while cooking food. Chceelna, Kutna, Kutna, Peesna, Guthna, Dhona, Bhigona.	5	

Course Title:

1. *Naz*

2. *Ekta Shrivastav*



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Vocational course: Semester-II

Programme / Class: Certificate / Graduation		Year: First	Semester: Ist
Vocational Course:		(Practical)	
Course Code: MJPRU01023		Course Title: Different Dishes	
Course Description:			
Credits: 2		(Practical)	
Max. Marks: 75		Min. Passing Marks: 75	
Unit	Topics	No. of Lectures Total=75	
I	Menu Planning, Benefit of menu planning. • Breakfast menu plan • Lunch menu plan • Evening menu plan • Dinner menu plan	15	
II	Meal Planning for Special Occasions. Formal arrangement, Informal arrangement, Buffet arrangement & Birthday Planning, Special Festival Planning	15	
III	South Indian Food of Racy & Servicing. • Dosa & Sambhar • Idli • Upma • Coconut Sweet & Food	15	
IV	U.P. Food of Racy & Serving. • Samosa • Pani Puri • Khasta-Kachori • Chole-Bhature • Dahi-Bada • Rasgulla	15	
V	Chinese food of Racy & Serving. • Chaumeen • Burgger • Chaap • Paiteez	15	

1 - Notes

2 - EKta Shrivastav



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Suggested Readings:

1. Dr. Anita Singh, Food & Nutrition, Star Publication, Agra.
2. Dr. J.P. Sheri, Nutrition/Food Science. Vinod Book Mandir, Agra.
3. Dr. Reena Khanuja, Nutrition/Food Science, Agrawal Publication, ISO:9001:2008
4. Smt. Gayatri Sinha, U.G.C., Home Science, Upkar Publication, Agra, ISBN:978-81-7482-516-2:2000
5. WHO (2002) Ageing & Nutrition : A growing global challenge.
6. Theresa, J.A. : Diet & Nutritional Status in elderly, Zimbabweans.

Suggested Continuous Evaluation Methods:

be based on allotted Assignment and Class Tests. The marks shall be as follows:

Assessment and Presentation of Assignment (04 marks)

Class Test-I (Objective Questions) (04 marks)

Class Test-II (Descriptive Questions) (04 marks)

Class Test-III (Objective Questions) (04 marks)

Class Test-IV (Descriptive Questions) (04 marks)

Overall performance throughout the Semester (includes Attendance, Behavior, Discipline, Participation in Different Activities)(05 marks OR

INTERNAL ASSESMENT (25 Marks): Two Mid Term Test and credit final score average of two midterm test..

Written Test – 10 marks

Attendance – 5 marks

Assignment/ Research Based Project - 10 marks

Research Orientation of the student.

Suggested Additional resources

- 1- Care@upkar.in
- 2- www.upkar.in
- 3- www.agrawalpublication.com
- 4- www.niapublications.org/ae/pages/nutrition.asp

1. Ndc

2. EKta Shrivastav

3. Pand



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Syllabus for Skill development / Vocational course)

Course Title: Cooking

Cooking	
Title of course-	Home Science
Nodal Department of HEI to run course	Hotel, Restaurant, Hospital.
Broad Area/Sector-	Nutrition/Dietitian in Hospital
Sub Sector-	Progressive
Nature of course - Independent / Progressive	Cooking Skill
Name of suggestive Sector Skill Council	IV
Aligned NSQF level	Minimum Fee as per University
Expected fees of the course -Free/Paid	
Stipend to student expected from industry	
Number of Seats-.....	Credits- 3 (1 Theory, 2Practical)
Course Code-.....	25+75
Max Marks...100..... Minimum Marks... 40	Mention in Syllabus
Name of proposed skill Partner (Please specify, Name of industry, company etc for Practical /training/ internship/OJT	Nutrition in Philosopher/ Dietitian
Job prospects-Expected Fields of Occupation where student will be able to get job after completing this course in (Please specify name/type of industry,company etc.)	
Suggested Readings: Mentioned in the syllabus	
Suggested Digital platforms/ web links for reading- Mentioned in the syllabus	
Suggested OJT/ Internship/ Training/ Skill partner- Mentioned in the syllabus	
Suggested Continuous Evaluation Methods: Mentioned in the syllabus	
Course Pre-requisites:	
- No pre-requisite required, open to all - To study this course, a student must have the subject Commerce Bioscience & Arts... in class/12th/ certificate/diploma. - If progressive, to study this course a student must have passed previous courses of this series.	
Suggested equivalent online courses: Mentioned in the syllabus	
Any remarks/ suggestions: Required proper infrastructure, funds for operation and support from authority for understanding the need of course.	
Notes:	
- Number of units in Theory/Practical may vary as per need - Total credits/semester-6 (it can be more credits, but students will get only 6credit/ semester or 12credits/ year - Credits for Theory =02 (Teaching Hours = 30) - Credits for project= 01 - Credits for Assignment = 01 - Credits for Internship/OJT/Training/Practical = 02 (Training Hours = 60)	

1. Note

2. EKta Shrivastav

3. Pand



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SEMESTER WISE Title of THE PAPERS IN DIGITAL MARKETING

Year	Semester	Paper no.	Course code	Paper title	Theory/ Practical	Credit
1	I	1		Food & Meal Planning	Theory	01
1	I	2		Cooking Art & The Art of Meal Planning	Practical	02
2	II	1		Cooking Skill	Theory	01
2	II	2		Different Dishes	Practical	02
3	III	1		Meal Servicing & Food Product	Theory	01
3	III	2		Table Arrangement & Inspection	Practical	02
4	IV	1		Food Preservation	Theory	01
4	IV	2		Institutional Management & Servey	Practical	02

Name	Designation	Affiliation
Steering Committee		
Dr. Reena Khanuja	University, Home Science	Dayalbag Educational Institute, Agra.
Dr. J.P. Sheri	University, Home Science	Janki Devi Bazaj G.G. College, Kota, Rajasthan.

Syllabus Developed by:

S. No.	Name	Designation	Department	College/ University
1	Dr. Neha	Asst. Professor	Home Science	S.M. College, Chandausi.
2	Smt. Parul Tiwari	Lecture in Home Science	Home Science	S.M. College, Chandausi.
3	Dr. Ekta Shrivastava	Asst. Professor	Home Science	Meerganj, Bareilly

1- Neha

2- Ekta Shrivastav

3- Parul



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Course Title:
Vocational course: Semester-1
Syllabus for B.A. (Vocational Cooking)

Programme / Class: Certificate / Graduation		Year: First	Semester: First
Vocational Course:		(Theory)	
Course Code:		Course Title: Food & Meal Planning	
Credits: 1		(Theory)	
Max. Marks: 25		Min. Passing Marks: 25	
Unit	Topics	No. of Lectures Total=25	
I	Meaning and Definition of food. History of food, Definition of food, Dietetics, Digestion, Absorption, Metabolism.	5	
II	Classification of food. • Based on Nutrients • Based on Function • Based on Perishability • Based on Origin • Based on Chemical Nature	5	
III	Food Constituents/Functions. • Physiological Function • Psychological Function • Social Functions	5	
IV	Use of Food in the Body. • Digestion of food • Absorption of Nutrients • Metabolism of Nutrients	5	
V	Meal Planning Definition of Meal Planning, Objectives, Advantages of Meal Planning, Factors affecting Meal Planning.	5	

1. Note

2. Ekta Shrivastava



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Course Title:
Vocational course: Semester-I

Programme / Class: Certificate / Graduation		Year: First	Semester: Ist
Vocational Course:		(Practical)	
Course Code: MJPRU01023		Course Title: Cooking Art of the Meal Servicing	
Course Description:			
Credits: 2		(Practical)	
Max. Marks: 75		Min. Passing Marks: 75	
Unit	Topics	No. of Lectures Total=75	
I	Research of Historical Food and Digestion Survey, Digestion Part of Processing Part.	15	
II	Function of Cereals & Millets Structure of cereals, Composition & Nutritive Values, the principle of cooking grains, Parched collection of grains.	15	
III	Function of Fruits & Vegetables. Classification of Vegetables, Structure and Nutritive value of vegetables, Importance of salads, salad plate.	15	
IV	Milk and Milk Products Composition, the nutritional value of milk, Type of milk, Pasterization of milk, Homogenization of milk, Milk products.	15	
V	Nuts & Egg. Composition, Structure, Nutrients value, the importance of eggs in diet.	15	

1- Nuts

2- Extra Shrivastav

3- Pand



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- 4- www.niapublications.org/nac/pages/nutrition.asp

1- NDS

2- Ekta Shrivastav

3- Ram

(सोनी कुमार)
समन्वयक

Principal
S. M. College
Chandausi