

GET TRAINED FOR EMPLOYMENT AND ENTREPRENEURSHIP

Admissions open for 2015-16. Join now!

DIPLOMA IN FOOD PROCESSING AND PRESERVATION

(One –year UGC approved, Bangalore University affiliated programme under the Community Colleges Scheme)

ELIGIBILITY: PUC or 10+2 from any recognized board in Arts / Science / Commerce

HIGHLIGHTS:

- Excellent career opportunities in Food and Hospitality Industry
- Internship with the Industry Partner – Maiyas Beverages and Foods Pvt. Ltd., Bengaluru.
- Scholarships to deserving students as per UGC norms
- Competent and dedicated faculty
- Good Infrastructure
- Excellent library and e-resources
- Placement cell, Health Centre, Gymnasium, Cafeteria

CONTACT DETAILS:

Principal

BMS College for Women, Basavanagudi, Bengaluru - 560 004

Phone: 080-26601836 ; Mobile: 080-9448710435

E-mail: principal_bmscw@yahoo.com

BROAD OUTLINE OF THE CURRICULUM

NSQF LEVEL	DURATION	GENERAL EDUCATION CREDITS	SKILL COMPONENT CREDITS	TOTAL CREDITS
5	ONE YEAR (TWO SEMESTERS)	24 (12+12)	36 (18+18)	60 (30+30)

GENERAL EDUCATION COMPONENT PAPERS

SEMESTER	PAPER	CODE	CREDITS	HOURS
1	Functional Language	CCFL 1.1	02	30
	a) Vyavaharika Kannada b) Communicative English		02	30
	Computer Fundamentals	CCCF 1.2	04	60
	Soft skills	CCSS 1.3	04	60
2	Environment and Public Health	CCEPH 2.1	04	60
	Fundamentals of Accounting	CCFA 2.2	04	60
	Entrepreneurial Development Program	CCEDP 2.3	04	60

SKILL COMPONENT PAPERS

SEMESTER	PAPER	CODE	CREDITS	HOURS
1	Food Science and Nutrition	CCFSN 1.4	06	90 (45 Th+45 Pra)
	Basic Food Microbiology	CCBFM 1.5	06	90 (45 Th+45 Pra)
	Fundamentals of Food Processing	CCFFP 1.6	06	90 (45 Th+45 Pra)
2	Principles of Food Preservation	CCPFP 2.4	06	90 (45 Th+45 Pra)
	Fundamentals of Food Packaging	CCFPK 2.5	06	90 (45 Th+45 Pra)
	Food Safety and Quality Control	CCFSQ 2.6	06	90 (45 Th+45 Pra)

***08 Weeks Internship with the Industry in the II Semester & Report to be submitted for evaluation.**

END SEMESTER EXAMINATION

COMPONENT	NO. OF PAPERS	DURATION	TOTAL MARKS		
			IA	EXAM	TOTAL
General Education	03	3 hrs	30	70	100
Skill Component	03 Theory	3 hrs.	20	50	70
	03 Practicals	3 hrs.	10	20	30

QUESTION PAPER FORMAT

GENERAL EDUCATION COMPONENT PAPERS

MARKS FOR EACH QUESTION	NUMBER OF QUESTIONS TO BE		TOTAL MARKS
	ANSWERED	OUT OF	
01	70	70	70

SKILL COMPONENT PAPERS

MARKS FOR EACH QUESTION	NUMBER OF QUESTIONS TO BE		TOTAL MARKS
	ANSWERED	OUT OF	
A. 1	30	30	30
B. 5	2	4	10
C. 10	1	2	10
		TOTAL	50

INTERNAL ASSESSMENT

COMPONENT	INTERNAL ASSESSMENT			
	Attendance	Assignment	Test	Total
General Education	05	20 (10x2)	05	30
Skill Component	Theory -10 Practicals - 05	Th – 05 Pr – 05 (Report)	Th - 05 -	20 10

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