

DIPLOMA IN FOOD PRODUCTION MANAGEMENT (COOKERY) (725)

Institutional Requirements:

The institution or hotel seeking accreditation must have at least 20 students in each batch. Additionally, a minimum of three batches must have graduated or been certified before applying for accreditation.

Infrastructural Requirements:

The Institution/Hotel/Restaurant having the following requisite infrastructure may apply for accreditation:

A. Classroom:

1. The classroom should be adequate in size to seat 50 students. It should be well lit and ventilated with comfortable chairs for the students.
2. The classroom should have a black board/white board preferably smart board.
3. The Institute should possess a first aid kit and have a fire extinguisher on the premises.

B. The Lab: (for 25 students in a Batch)

1. Lab size should be adequate for 25 learners, with adequate lighting and an exhaust fan for fresh air circulation.
2. The lab should have the following:
 - 1 Demonstration Table/Teachers' Table with stainless steel tops
 - 4-5 Work Tables with stainless steel tops (4'×2'×34")
 - 4-5 sinks/ 1 sink for 10 students with continuous water supply
 - Adequate (4-5) bins for Garbage
 - Kitchen flooring should be made of non-slippery tiles/kota stone
 - All the walls should be tiled up to 7' (minimum) from the floor level
 - Separate provision for hand wash & hand-dryer (preferably automatic) to maintain highest standards of hygiene.
 - Separate LPG gas bank/IGL supply

C. Faculty

1. B.Sc./M.Sc. Hotel Management/Bachelor in Hotel & Hospitality Administration from NCHMCT/ Recognized university
2. Three Years Diploma in Hotel Management/One-year Diploma in Food Production with 2 years experience/Certificate course in Food Production from Recognized institutions with 5 years Experience.
3. B. Voc/D. Voc* in Hospitality & Catering and allied streams. (*2 years relevant experience)

D. Collaboration for OJT/Internships:

- a. The Institutions applying for accreditation with NIOS must have collaboration with Hotels/Restaurants for providing OJT/Internship for NIOS learners as per the requirement of the course.
- b. Similarly, the Hotels/Restaurants applying for accreditation must have their own set-up as per laid down norms or collaboration with institutions offering hospitality courses for the requisite theory sessions.

The copy of the signed MoU/Agreement between the Hotel/restaurant and the Institute needs to be attached at the time of applying for accreditation.

E. List of Tools and Equipment

Tools	Quantity	Tools	Quantity
Refrigerator	1	Weighing scales 1 kg/5 kg	1
Food processor	1	Mixer grinder	1
Salamander	1	Steamer	1
Microwave oven (optional)	1	Sealing machine	1
High Burner Ranges	4	Portable tandoor	1
Low Burner Ranges	2	Geyser	1
Toaster	1	Pulveriser	1
Sandwich griller	1	2-Deck Oven (Preferably combination)	1
Pressure cooker	5 lit./3 lit.	Sealing unit (small size)	1
Slow pressure Burner Ranges	4×4	Pickup counter	1
Bain Marie	1	Slicing machine	1
Deep freezer	1	Tilting Pan	1
Griller with hot plate	2	Meat mincer	1

Food Production

Other kitchen light	List attached	Hand blender	1
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equipment	at annexure I		
Deep fat fryer	1	Planetary mixer	1
Utensils	List attached at annexure II		

F. Library/e-library: Library should have utility books/articles/magazines in related subject.

G. Internet Connectivity: Internet access to be provided to learners for extended learning.

H. Batch Size: Maximum 50 students in a batch. An Institution can run maximum 2 batches for this course at a time.

I. *General Requirements*

- Changing room with lockers
- Washroom for Gents and Ladies
- Drinking water supply with water purifier
- Audio Visual Aids

Annexure I

Other kitchen light equipment

1. SS Grater
2. SS Round spoon
3. SS Flat spoon
4. SS Fish Slicer
5. SS Perforated round spoon (frying spoon)
6. Soup Strainer SS
7. Rolling pin (wooden)
8. SS Tongs
9. Chopping board (Fiber with color codes)
10. Steak hammer
11. SS Measuring jug (1/2 Ltr)
12. Egg Slicer
13. Piping bag/nozzle
14. SS Lime squeezer
15. SS Potato masher
16. SS Mixing Bowl(10" dia)
17. SS Basin (15" dia)
18. Weighing machine (Electro-mechanical) 2 Kg
19. Stock pot (20 Ltrs.) SS with handle and lid
20. Baking trays

Annexure II

Pots and Pans/ Utensils

1. SS degchi with lid (sandwich bottom)- 12” dia (as per requirement)
2. SS degchi with lid (sandwich bottom)- 10” dia
3. SS degchi with lid (sandwich bottom)- 08” dia
4. SS Kadhai (sandwich bottom)
5. SS Tray/ thal - 16” dia
6. Non stick Frying pans 10” dia
7. SS small Braising pan
8. Tava with handle
9. Collander SS 08” base
10. Pie dish Aluminum