

Diploma in Professional Cooking (DPC)

Duration: 1 Year (2 Semesters)

Semester – I

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
1	DPC101	1DPC1	Fundamentals of Culinary Arts & Kitchen Operations
2	DPC102	1DPC2	Food Commodities & Ingredients Study
3	DPC103	1DPC3	Basic Cooking Methods & Techniques
4	DPC104	1DPC4	Hygiene, Nutrition & Food Safety Practices

Course Details (Semester – I)

- **Fundamentals of Culinary Arts & Kitchen Operations** – Kitchen hierarchy, tools, and work organization.
 - **Food Commodities & Ingredients Study** – Characteristics and uses of cereals, vegetables, dairy, and meat.
 - **Basic Cooking Methods & Techniques** – Boiling, frying, baking, grilling, and steaming.
 - **Hygiene, Nutrition & Food Safety Practices** – Personal hygiene, kitchen safety, and sanitation.
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Semester – II

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
1	DPC201	2DPC1	Continental & International Cuisine
2	DPC202	2DPC2	Indian Regional Cuisine & Menu

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
			Planning
3	DPC203	2DPC3	Bakery & Confectionery Basics
4	DPC204	2DPC4	Project / Internship in Professional Kitchen

Course Details (Semester – II)

- **Continental & International Cuisine** – Dishes from European, Asian, and global cuisines.
- **Indian Regional Cuisine & Menu Planning** – North Indian, South Indian, and fusion cooking.
- **Bakery & Confectionery Basics** – Bread, cakes, pastries, and desserts.
- **Project / Internship** – Hands-on training in hotel or restaurant kitchen setup.