

Detailed Project Report

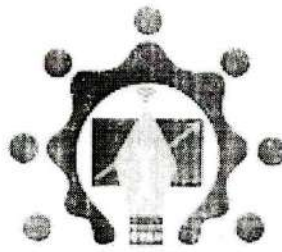
Undergraduate certificate in Food Production and Traditional Indian sweets  
NSQF level-4.5

1 Year Programme

Offered by

Skill Department of Tourism and Hospitality

(Skill Faculty of Management Studies and Research)



SVSU

Shri Vishwakarma Skill University

Dudhola, Palwal, Haryana-121102

Transit Office: Plot 147, Sector 44, Gurugram, Haryana-122001

Website: [www.svsu.ac.in](http://www.svsu.ac.in)

Contact No: +91-124-234467

Prepared by

MR. SATISH KUMAR (SSI Hospitality)

Dr. Himanshu Malik (Skill-Assistant Prof. I)

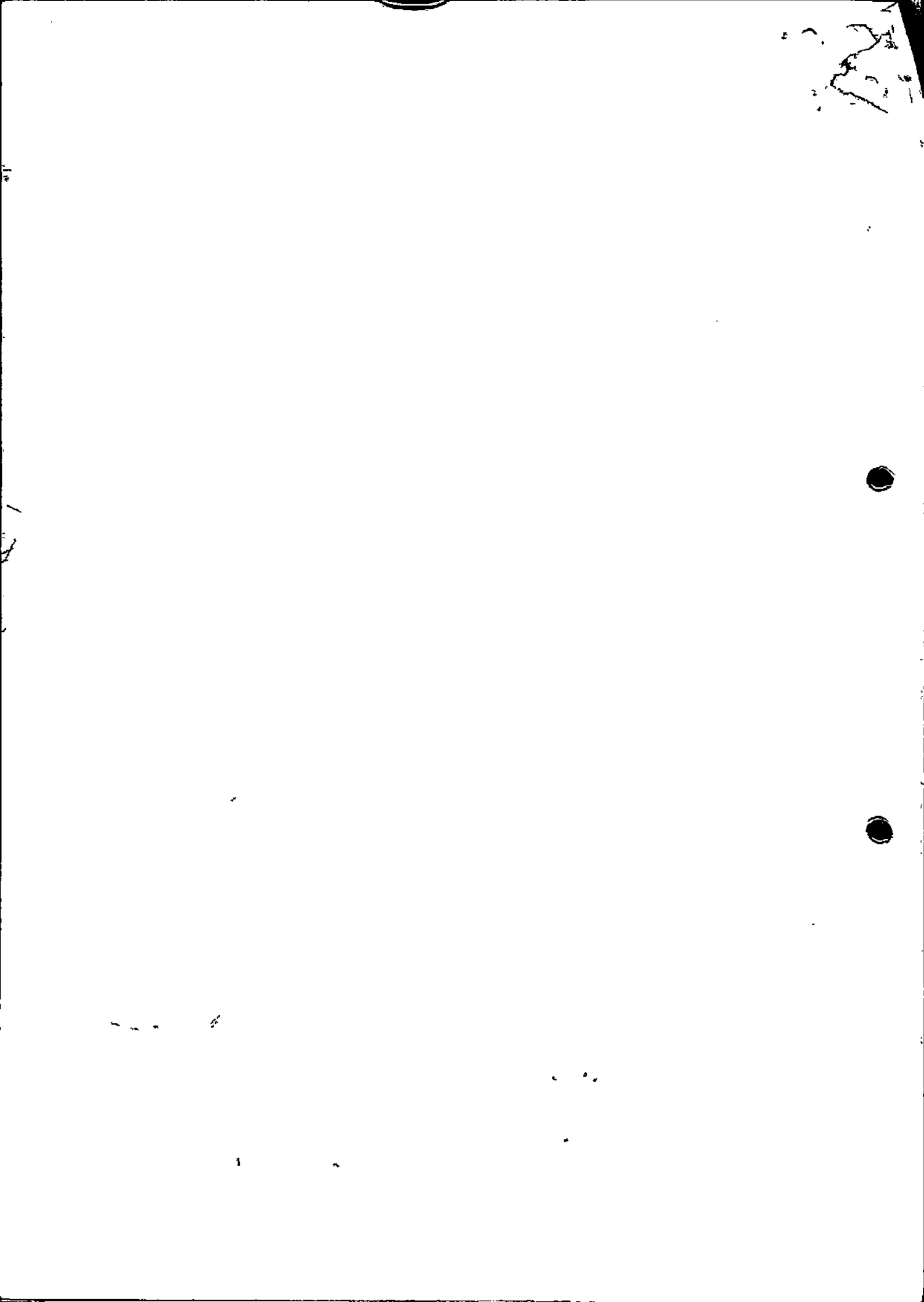
*[Handwritten Signature]*

Dr. Prof. R.S. Rathore  
Dean (Academics)

*[Handwritten Signature]*  
Dean

Skill Faculty of Management  
SVSU

*[Handwritten Signature]*  
Dr. Smita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU





# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Scheme and Syllabus for undergraduate certificate in Food Production and Traditional Indian Sweets

### Scheme

Theory: 1 Credit =15 hours

Practical/ OFF: 1 Credit =30 hour

**JOB ROLE:** Indian Regional Food & Indian Traditional Sweets & Snacks Maker

Subject code-	Subject Name	Credits			Theory			Practical		Total		Hours	
		Theory	Practical	Total	I	E	Total	I	E	Total	(I+E)	T	P
24UCFP 01(T)	Produce Indian Food (Theory)	2	0	2	30	70	100	0	0	0	100	30	0
24UCFP 002 (T)	Produce Indian snacks (Theory)	2	0	2	30	70	100	0	0	0	100	30	0
24UCFP 003 (T)	Produce Indian Sweets (Theory)	2	0	2	30	70	100	0	0	0	100	30	0
24UCFP 004 (T)	Food Costing	2	0	2	30	70	100	0	0	0	100	30	0
24UCFPO 05 (T)	Entrepreneurship Development	2	0	2	30	70	100	0	0	0	100	30	0
<b>General education Component</b>		10	0	10	150	350	500	0	0	0	100	150	0
24UCFP 01 (P)	Produce Indian Food (practical)	0	2	2	0	0	0	70	30	100	100	0	60
24UCFP 02(P)	Produce Indian snacks (Practical)	0	2	2	0	0	0	70	30	100	100	0	60
24UCFP 03 (P)	Produce Indian Sweets (Practical)	0	2	2	0	0	0	70	30	100	100	0	60

*Mahesh*  
Skill Faculty of Management  
SVSU

*Tejaswini*  
Dr. Seeta Sharma  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

24UCFP04 (P)	Application of Computers (Practical)	0	2	2	0	0	0	70	30	100	100	0	60
24UCFP05 (P)	Grooming & Behavioral Skills for Hospitality Professionals	0	2	2	0	0	0	70	30	100	100	0	60
<b>Skill Education</b>		0	10	10	0	0	0	350	150	500	500	0	300

*M. Maloni*  
Dean  
Skill Faculty of Management  
SVSU

*Savita Sharma*

*Savita Sharma*

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

Component													
0													
Total													
<b>Semester- II</b>													
24UCF P06 (P)	OJT	0	22	22	350	150	500	0	0	0	500	440	440
Skill Education Component		0	22	22	350	150	500	0	0	0	500	440	440

*[Signature]*

*[Signature]*

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU

*[Signature]*

Dean  
Skill Faculty of Management  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

Produce Indian Food

Course Credit-2

Max Marks-50(15I+35E)

Couse Code-  
24UCFP01(T)

100 (30I+70E)  
Coastisr

To equip students effectively to acquire skills and knowledge required for production of Indian regional & traditional Sweets, the knowledge of, raw material, process and storage of various regional sweets of India.

### Learning Outcomes

At the end of the term/ course the student will be able to:

LO1: At the end of the term student will be able to Upraise the importance of culinary history with reference to origin and growth of Indian cuisine at the era of Mughlai/ British/ and Portuguese.

LO2: At the end of the term student will be able to understand culinary history of north Indian & western states of India.

LO3: At the end of the term student will be able to understand culinary history of south Indian states with their signature recipes.

LO4: At the end of the topic students will be able to understand importance of Indian spices and various masala blends used in kitchen.

LO5: At the end of the term students will be able to explain the importance of hygiene and food safety in kitchen along with the regulatory bodies who work for food safety and hygiene.

<p>Unit- 1LO- 1</p>	<p><b>History &amp; Origin of Indian Cuisine</b> Origin &amp; culinary history of Indian Food Key Feature of Indian Cuisine</p> <p><b>Regional Influence of Indian Cuisine</b> Regional Influence of Mughlai Food Regional Influence of British &amp; Portuguese Food in Indian kitchen</p>
<p>Unit- 2LO- 2</p>	<p><b>Detailed Study of (North Indian Cuisine)</b> Punjab Haryana Rajasthan Jammu &amp; Kashmir Madhya Pradesh Uttar Pradesh</p> <p><b>Detailed Study of (Western Indian Cuisine)</b> Gujrat Maharashtra</p>

*Malavika*  
Dean

Skill Faculty of Management  
SVSU

*Coastisr*

*Dr. Savita Sharma*  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

	<b>Detailed Study of (Southern cuisine of India)</b>
Unit-	Kerala Andhra Pradesh Telangana
3LO-	Goa Karnataka
3	<b>Commodities &amp; Herbs used in Indian Cuisine</b>

*Savita Sharma*

*[Signature]*

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU

*Malavika*

Dean  
Skill Faculty of Management  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

	Introduction to Indian Food Commodities Herbs & Aromatics used in Indian Kitchen
<b>Unit-4</b> <b>4LO-4</b>	<b>Masala Blends of Various States</b> Gauda Masala, Sambhar Masala, Biryani Masala, Potli ka Masala, Garam Masala, Kitchen King Masala, Chat Masala, Chana Masala etc.
<b>Unit-5</b> <b>5LO-5</b>	<b>Food Safety, Hygiene and Sanitation</b> Introduction to food safety, definition and importance, Introduction to hygiene, definition and importance, Food production/processing industry and scope of foodsafety and hygiene in the industry. Implication of Food Safety, Implication of Work Place Hygiene.  <b>Food Safety Standard Authority Standard Authority of India</b> Introduction to FSSAI Role of FSSAI FSSAI compliance

**Text Book:** -Theory of Cookery by Chef Parvinder

singh Bali Modern cookery by Thangam

e phillip

**Reference Book:** - Theory of Cookery by Krishna Arora

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU

Dean  
Skill Faculty of Management  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Produce Indian Food

Course Code: 24UCFP01 (P)

Course Credit -

02

Max Marks: 50 <sup>100</sup>  
~~(35I+15E)~~

(70I+30E)  
Certificate for

### Objective

To equip the students with the Knowledge, skills and attitude suitable for industry with reference to culinary history in regards to origin & authentic cuisine of India,

Handling of knives and tools, basic processing of raw ingredients, basic preparation of gravies and curries.

### Learning Outcomes

At the end of the term/course the student will be able to: LO1: Identify, Use and Maintain different kitchen equipment LO2: Perform various cuts of vegetable and fruits.

LO3: Prepare Different types of gravies and curries.

LO4: Practice Different regional cuisine from North and Western India

LO5: Practice different regional cuisine from southern Indian States.

### Practical

Practical-1 ILO-1	<b>Identification of kitchen Equipment</b> <ul style="list-style-type: none"> <li>Equipment Identification, Description, Use and Maintenance</li> <li>Hygiene and kitchen etiquettes</li> <li>Knife Handling</li> </ul>
Practical-2 LO-2	<b>Vegetables cuts</b> Understanding vegetables cuts like- chopping, shredding, dices, macedoine, julienne, brunoise, batonnet, paysanne, tourney, mirepoix, wedges etc.
Practical-3 LO-2 LO-3	<b>Gravies</b> Preparation of Makhani Gravy Preparation of Khadi Gravy/ Chopp Masala
Practical-4 LO-2 LO-3	<b>Gravies</b> Preparation of yellow Gravy Preparation of White gravy
Practical-5 LO-3 LO-4	<b>Punjabi Cuisine</b> Paneer Butter Masala Amritsari Choley Zeera Rice

*Maharaj*

Dean

Skill Faculty of Management  
SVSU

*Certificate for*

*Savita Sharma*  
Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU




# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

	Lacha Prantha
<b>Practical -6</b>  LO-3 LO-4	<b>Punjabi Cuisine</b> Butter chicken Dal Makhni Gobhi Adraki Garlic Naan

*Teena K.* 

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU

  
Dean  
Skill Faculty of Management  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

Practical- 7 LO - 2 LO - 4	<b>Rajasthani</b> Gatta Curry Lal mash Tawa roti Gatta pulao
Practical- 8 LO-2 LO-4	<b>Rajasthani Cuisine</b> Safed Mass Ker Sangri Dal Bhatti ChurmaTikkad
Practical- 9 LO-2 LO-4	<b>Jamu &amp; Kashmir</b> Manu Mutton Rogan josh Dum Aloo Tawa Chapati Phirmi
Practical- 10 LO - 2 LO - 4	<b>Rajasthani Menu</b> Safed Mass Rajasthani KadhiLahsun chatney Tawa chapati
Practical- 11 LO-2 LO - 5	<b>Hyderabad Cuisine</b> Hyderabadi Veg Biryani Hyderabadi chicken BiryaniNavratan Korma
Practical- 12 LO-5	<b>Hyderabadi Cuisine</b> Methi Murg Tomato Kut Hare Piaza ka Raita Double Ka Meetha
Practical- 13 LO-5	<b>Kerala Cuisine</b> Coconut Rice Chicken Chettinad Cabbage Thoran Savain Paysam
Practical- 14 LO-5	<b>Kerala Cuisine</b> Vada Masala Dosa Sambhar Lemon Rice
Practical- 15 LO-5	<b>Awadhi cuisine</b> Chicken kormas Paneer do Piaza Motia Pulao Butter roti

*Mahesh*  
Dean

Skill Faculty of Management  
SVSU

*Dr. Kavita Sharma*  
Chairperson, SDTH (SFMSR)  
SVSU

*Co-ordinator*



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Produce Indian Snacks

Course Code: 24UCFP02 (T)

Course Credit -02 <sup>100</sup>  
Max Marks: ~~50 (15I+35E)~~

(30I+70E)  
*Coat*

To equip students effectively to acquire skills and knowledge required for Production of Indian regional snacks and famous street food, the knowledge of, raw material, process and storage of various regional snacks of India.

### Learning Outcomes

At the end of the term / course the student will be able to:

LO1: By the end of the term students will be able to understand how street food evolved in India and importance of chatneys.

LO2: At the end of the term students will be able to understand role of shortening.

LO3: At the end of the term student will be able to understand importance of spices and herbs.

LO4: students will be able to understand various recipes of chat masalas and sprinklers.

LO5: identify the preservatives used for storing of street food for long term

Unit - 1LO- 1	Basic of street food. How Street food evolved in India, how chatney plays an important role as an accompaniment.
Unit - 2 LO- 2	Role of shortening in making of product crisp and crunchy. How shortening is done for deep fried and baked products.
Unit - 3LO- 3	Importance of spices and Herbs used in street food, reasons how street food proves cost effective and high profit margin.
Unit- 4LO- 4	How sprinkler and chat masala add taste and flavor to street food, how to calculate food cost.
Unit - 5LO- 5	How street food stored for long term availability and how new techniques evolved in the processing of street food.

**Text Book:** - Indian snacks, preserve and sweets by Kshama Chandra, Renu Rajesh. Khana Khazana by chef Sanjeev Kapoor for Indian Snacks and starter

### Reference books: -

The Bites of India by Chef Rekha Sharma.  
The soup and snacks of India by chef Rekha Sharma.

*Mahesh*  
Dean

Skill Faculty of Management  
SVSU

*Coat*

*Dr. Savita Sharma*  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Produce Indian snacks

Course Code: 24UCFP02 (P)

02

Course Credit -

Max Marks: 50 (100)  
(35I+15E)

(70I+30E) *Teaching*

### Objective

To equip the students with the Knowledge, skills and attitude suitable for industry with reference to culinary history in regards to origin & authentic cuisine of India,

Handling of knives and tools, basic processing of raw ingredients, basic preparation of gravies and curies.

### Learning Outcomes

At the end of the term/course the student will be able to:

- LO1: At the end of the Practical students will be able to produce famous Indian snacks
- LO2: Perform various deep-frying techniques and preparation of bread pakora and bread cocktail samosa.
- LO3: Prepare famous Indian snacks.
- LO4: Practice famous Indian snacks
- LO5: Practice famous Indian snacks.

### PRACTICAL

Practical-1 LO-1	Dahi Bhalle Allu tiki
Practical-2 LO-2	Bread Pakora Cocktail samosa
Practical-3 LO-2 LO-3	Palak Patta chat Paneer pakora / Mix Veg Pakora
Practical-4 LO-2 LO-3	Kachor iDokla
Practical-5 LO-2 LO-3	Chicken-65 Vada with sambar
Practical -6 LO-4	Idli Dosa with Sambar & Coconut chutney

*M. Mahesh*  
Dean

Skill Faculty of Management  
SVSU

*Teaching*  
*Dr. Anita Sharma*  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

Practical- 7LO-4	Gokul chat Pav bhaji
Practical- 8LO-4	Boti Kabab Afghani Soya Chap

Dean

Skill Faculty of Management  
SVSU

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

Practical- 9LO-4	Achhari paneer Tikka Tandoori chicken tikka
Practical - 10LO-4	Spring Roll Chowmien
Practical- 11LO-2 LO-5	Gobhi Manchurian Chilly paneer
Practical- 12LO-5	Tandoori Mushroom TikkaHaryali Kabab
Practical- 13LO-5	Dal Kabab Mix vegetable kabab
Practical- 14LO-5	Katori Chat Veg Momos/ Chicken Momos, and soya Momos

**Text Book:** - Indian snacks, preserve and sweets by Kshama Chandra, Renu Rajesh. Khana Khazana by chef Sanjeev Kapoor for Indian Snacks and starter

Reference books: -

- The Bites of India by Chef Rekha Sharma.
- The soup and snacks of India by chef Rekha Sharma.

Dean  
Skill Faculty of Management  
SVSU

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Produce Indian Sweets

Course Code: 24UCFP03 (T)

Course Credit -02 <sup>100</sup>  
Max Marks: ~~50 (15I+35E)~~  
<sup>(30I+70E)</sup>  
*Teacher*

### Objective: -

To equip students effectively to acquire skills and knowledge required for Production of Indian regional & Sweets, the knowledge of, raw material, process and storage of various regional snacks of India.

### Learning Outcomes

At the end of the term / course the student will be able to:

LO1: At the end of the term student will be able to understand how sweets evolved and importance of sweets  
LO2: By the end of the session students will understand role of sugar in sweets preparation.

LO3: At the end of the term students will understand role of shortening in sweet preparation.  
LO4: At the end of the term students will be able to understand different storing techniques

LO5: By the end of the term student will be able to understand how to produce gluten free sweets

Unit - 1LO- 1	Explain how sweets evolved in India and role of sweets in Haryanvi culture, why sweets play an important role to show the Hospitality in Haryana.
Unit - 2LO- 2	Role of sugar in the preparation of sweets, explain different stages of sugar when its heated-up.
Unit - 3LO- 3	How desi ghee and other fats play an important role in the preparation of sweets, why desi ghee preferred over other oil and fats.
Unit- 4LO- 4	How to Increase the shelf-life of sweets, discuss various methods of storing sweets.
Unit -5 LO-5	explain the gluten free ingredients used for sweet preparation, discuss various emerging sweets across India.

**Text Book:** -Book of India Sweets by satarupa Banerjee  
The art of Indian sweets by krishna Priya dasi

**Reference Book:** - Indian Sweets volume -1 by shankar krishnamurhti  
Traditional Indian Sweets by krishan G. Kabra

*Mahesh*

Dean

Skill Faculty of Management

SVSU

*Teacher*

Dr. Savita Sharma

Chairperson, SDTH (SFMSR)

SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Produce Indian Sweets

### Produce Indian Sweets

Course Code: 24UCFP03 (P)

Course Credit -02

Max Marks: 50 (25H+15E) 100

(70H+30E)  
Teacher

### Objective

To equip the students with the Knowledge, skills and attitude suitable for industry with reference to produce famous Indian desserts.

### Learning Outcomes

At the end of the term/course the student will be able to:

LO1: At the end of the Practical students will be able to produce famous Indian sweets. LO2: Perform various milk and dry fruits desserts.

LO3: Prepare famous Indian sweets.

LO4: Practice famous sweets based on Rajasthan and Gujrat LO5: Practice famous desserts.

Practical- 1LO-1	Gulab Jamun Rabdi
Practical- 2LO-1 LO-2	Kaju Katli Ras Malai
Practical- 3LO-3	Gajar Halwa Mung Dal Halwa
Practical- 4LO-3	Bundi Ladoo Moti chur ladoo
Practical- 5LO-1 LO-3	Rao ki Kheer Sevain
Practical - 6LO-1 LO-2	Ghiya ka Halwa Suzi halwa
Practical- 7LO-1 LO-3	Ras Gulla Spongy Rasgulla

*M. Mahapatra*

Dean

Skill Faculty of Management  
SVSU

*Teacher*

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

SVSU

Practical-  
8LO-1  
LO-4

Coconut Ladoos  
Kulfi

*Teetisa*

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU

*Mabson*

Dean  
Skill Faculty of Management  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

Practical-9LO-4	Ghewar Malpua
Practical -10LO-5	Jalebi Phirmi
Practical-11 LO-5	Besan loadoo Kalakand/ Milk cake
Practical-12LO-5	Balusahi Gujia
Practical-13 LO-5	Churma Ladoos Mawa kachori
Practical-14LO-5	sahi tukra double ka meetha

**Text Book:** -Book of India Sweets by satarupa Banerjee  
The art of Indian sweets by krishna Priya dasi

**Reference Book:** - Indian Sweets volume -1 by shankar krishnamurhti  
Traditional Indian Sweets by krishan G. Kabra

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU

Dean  
Skill Faculty of Management  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Food Costing

Objective

Course Credit -02

*Control*

Max Marks: ~~50~~ 100

(15I+35E)

(30I+70E)

Subject Code- 24UCFPO 04 (T)

To equip students effectively to acquire skills and knowledge required for food costing, elements of food cost, types of cost involved in food industry.

### Learning Outcomes

At the end of the term / course the student will be able to:

LO1: At the end of the topic students will be able to understand different types of menus and different method used in pricing.

LO2: identify the importance of food costing, different methods of costing. LO3: At the end of the topic students learn how to

develop standardize recipes and various adjustment factor involved.

LO4: identify material costing like- purchasing, receiving, issuing and production.

LO5: at the end of the topic students will be able to understand how to control food cost.

## Food Costing

Unit-1	Pricing, Menu pricing styles Types of menus, Different methods in pricing
Unit-2	<b>Costing</b> Importance of food costing, Methods of costing, Costing techniques
Unit-3	<b>Standard recipes</b> Use of standardized recipes, Developing standardized recipes Adjustment factor
Unit-4	<b>Material costing</b> Through purchasing receiving issuing production sales and accounting
Unit-5	<b>Control of</b> food cost labour cost overhead cost miscellaneous cost

*M. Mahesh*

Dean

Skill Faculty of Management

SVSU

*Tejas*

*Dr. Savita Sharma*

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)

SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Text Books

1. Food Costing by A. Shankar.
2. Recipe costing create profitable food service menu based on the cost of recipe ingredients by Jeri Parks.
3. Food and Beverage Costing by Dr. Jagmohan Negi.

## Reference Books

1. Food cost control for success: A practical resource for Professional Chef by David Buchanan.

Dean

Skill Faculty of Management  
SVSU

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Application of Computers

Objective

Course Credit -02

Max Marks: 50/100  
(35I+15E)

Subject Code- 24UCFPO05 (P)

(70I+30E) Teacher

To equip students effectively to acquire skills and knowledge required for using basic application of computer facilitate day to day working and record keeping of the operations.

### Learning Outcomes

At the end of the term / course the student will be able to:

- LO1: Identify and use various physical components of computer
- LO2: Understand operating system, concept of system software and application software
- LO3: Use Microsoft office tools in day-to-day work
- LO4: Operate general features of windows
- LO5: Internet and social media

Dean  
Skill Faculty of Management  
SVSU

1 LO1	Computer Fundamentals: Identification of Physical Components of Computer and types of computer
2 LO-2	Understanding Operating System Windows operations, system software and application software

D. Savita Sharma  
Coordinator, SDTH (SFMSR)



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University setup by an Act of Legislature in 2016)

SVSU

3 LO-2	Microsoft Office Tools MS word (preparing CV, drafting letters),
4 LO-3	Microsoft Office Tools MS word (preparing CV, drafting letters),
5 LO-3	Microsoft Office Tools MS word (preparing CV, drafting letters),
6 LO-3	Microsoft Office Tools MS PowerPoint (Making presentation)
7 LO-3	Microsoft Office Tools MS PowerPoint (Making presentation)
8 LO-3	Microsoft Office Tools MS PowerPoint (Making presentation)
9 LO-3	Microsoft Office Tools MS. Excel (prepare data sheet, use simple formulas, prepare charts),
10	Microsoft Office Tools MS. Excel (prepare data sheet, use simple formulas,

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU

Dean  
Skill Faculty of Management  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

LO-3	prepare charts),
11 LO-4	Microsoft Office Tools MS. Excel (prepare data sheet, use simple formulas, prepare charts),
12 LO-4	Windows operations: Creating Folders, Creating Shortcuts, Copying Files/Folders, Renaming Files/Folders, Deleting Files, Exploring Windows, Quick Menus.

## Text Books

4. Computer Fundamentals by Anita Goel, Pearson.
5. Introduction to Information Technology, Leon Tech World by Leon and Leon
6. Foundations of Computing by Sinha, Kr. Pradeep and Preeti Sinha, BPB Publication

## Reference Books

2. Word Processing and Typing by Sharon Spencer, Heinemann.
3. MS Office by S.S. Srivastava, Firewall Media.

*Maharaj*  
Dean

Skill Faculty of Management  
SVSU

*Tratis*

*[Signature]*

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## GROOMING & BEHAVIORAL SKILLS FOR HOSPITALITY PROFESSIONALS

Course Credit -02  
Max Marks: 50 (100)  
(35I+15E)  
(70I+30E) *Teacher*

### Course code-24UCFP05 (P)

#### Objective

To equip the students with essential knowledge and skills related to grooming and behavior as per the standards of hospitality industry.

#### Learning Outcomes

- At the end of the term / course the student will be able to:
- LO1: Practice Grooming as per standards of hospitality industry
  - LO2: Practice Dressing as per standards of hospitality industry
  - LO3: Wear makeup and accessories as per standards of hospitality industry
  - LO4: Greet and Handle guest as per standards of hospitality industry
  - LO5: Practice telephone handling as per standards of hospitality industry

Unit-1 LO-1	<b>Grooming:</b> Introduction and Importance of grooming in hospitality industry, Grooming Standards for male in hospitality industry Grooming Standards for female in hospitality industry
Unit-2 LO-2	<b>Dressing for Hospitality Industry:</b> Introduction, uniform and its importance in hospitality industry Dressing for male in hospitality industry Dressing for female in hospitality industry
Unit-3 LO-3	<b>Makeup and Accessories:</b> Introduction, Permitted makeup and accessories in hospitality industry Makeup and accessories for male in hospitality industry Makeup and accessories for female in hospitality industry
Unit-4 LO-4	<b>Greeting and Handling Guest:</b> Introduction, accepted and appropriate greetings practiced in hospitality industry, Welcoming and escorting guests, guest query and complaint handling
Unit-5 LO-5	<b>Telephone handling in hospitality industry:</b> Introduction, telephone etiquettes, important factors in telephonic communication, receiving a telephonic message.

*Neha Arora*  
Dean

Skill Faculty of Management  
SVSU

#### Text Books

1. Communication skills for Hospitality Management and Tourism Industry, by Neha, Arora, BookEnclave

*Teacher*

#### Reference Books

1. Essentials of Business Communication by Rajendra Pal and J. S. Korhalli, Sultan Chand & Sons, New Delhi.
2. Business Communication (Principles, Methods and Techniques) by Nirmal Singh,

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Text Books

1. Entrepreneurial Development by Khanka S S, S. Chand Publishing
2. Entrepreneurial Development and Small Business Management by Dr P T Vijayashree & M Alagammai, Margham Publications

## Reference Books

1. Entrepreneurship Development and Management” by A K Singh, Laxmi Publications

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU

Dean  
Skill Faculty of Management  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

## Entrepreneurship Development

Course Code: 24UCFP04 (P)

Course Credit 02

Max Marks: ~~50 (15I+35E)~~ *200*  
*100 (30I+70E)*

### Objective

To equip students with knowledge, skills and attitude required for entrepreneurship development. Focus will be to train the students to develop new projects and encouraging them to start their own ventures.

### Learning Outcomes

- At the end of the term / course the student will be able to: LO1: Upraise the concept of entrepreneurship
- LO2: Understand the process of starting new ventures
- LO3: Develop business plan
- LO4: Understand business plan
- LO5: Upraise best practices of industry

Unit	Topic
Unit-1 LO-1	<b>Entrepreneurship:</b> Concept, characteristics of successful entrepreneurs; entrepreneurship process; managerial vs. entrepreneurial approach
Unit-2 LO-2	<b>Starting the Venture:</b> Generating business idea –methods of generating ideas, environmental scanning, Porter’s Five Forces Model of competition Sources of finance debt or equity financing, commercial banks, venture capital
Unit-3 LO-3	<b>Feasibility study:</b> Business Plan, Presenting Business Plans to the Investors, Future of Entrepreneurship in India
Unit-4 LO-4	<b>Project Management:</b> Project, Introduction to Project Management, Objective of Project Management, Classification of Projects; the Project Life Cycle
Unit-5 LO-5	<b>Industrial Best Practices:</b> Quality Control; Process control; Kaizen, Five S (5S)

*Teacher*  
*Malhotra*  
Dean  
Skill Faculty of Management  
SVSU

*Dr. Savita Sharma*  
Chairperson, SDTH (SFMSR)  
SVSU



# SHRI VISHWAKARMA SKILL UNIVERSITY

(A State Skill University, setup by an Act of Legislature in 2016)

**Text Book: -1.** Theory of Cookery by Chef Parvinder singh Bali

2. Modern cookery by Thangam c phillip

**Reference Book: -** Theory of Cookery by Krishna Arora

A handwritten signature in blue ink, appearing to read 'Savita Sharma'.

A handwritten signature in blue ink, appearing to read 'Savita Sharma'.

Dr. Savita Sharma  
Chairperson, SDTH (SFMSR)  
SVSU

A handwritten signature in blue ink, appearing to read 'N. Subramanian'.

Dean  
Skill Faculty of Management  
SVSU