

Diploma in Catering Management (DCM)

Duration: 1 Year (2 Semesters)

Semester – I

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
1	DCM101	1DCM1	Introduction to Catering & Hospitality Industry
2	DCM102	1DCM2	Food Production & Culinary Techniques
3	DCM103	1DCM3	Food & Beverage Service Management
4	DCM104	1DCM4	Kitchen Operations & Equipment Handling

Course Details (Semester – I)

- **Introduction to Catering & Hospitality** – Overview of catering services and management.
 - **Food Production & Culinary Techniques** – Basics of cooking, ingredients, and kitchen planning.
 - **Food & Beverage Service Management** – Table service, menu planning, and customer handling.
 - **Kitchen Operations & Equipment Handling** – Use and maintenance of catering tools and machines.
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Semester – II

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
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S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
1	DCM201	2DCM1	Catering Cost Control & Menu Engineering
2	DCM202	2DCM2	Event & Outdoor Catering Management
3	DCM203	2DCM3	Hygiene, Sanitation & Food Safety in Catering
4	DCM204	2DCM4	Project Work / Internship in Catering Unit

Course Details (Semester – II)

- **Catering Cost Control & Menu Engineering** – Pricing, budgeting, and cost analysis.
- **Event & Outdoor Catering Management** – Planning, logistics, and client coordination.
- **Hygiene, Sanitation & Food Safety** – Food handling standards and quality assurance.
- **Project Work / Internship** – Real-world training in hotels or catering services.