



## **DIPLOMA CATERING TECHNOLOGY**

DCT is a diploma level course. The duration of this course is generally 1-year long and its syllabus is divide in 2-semester. In this course student are introduced to the intricacies of the field and helping them for provide competence needed in hospitality sector through Diploma. The syllabus of the program is a balance between theory and practice. Students are instruct to acquire skills needed on the management front by allotting assignments and projects as applied to the industry. The study of subjects like Understanding of Food & Beverages, Ethics of Hotel Management and so on, Food Hygiene and Nutrition, Guidance of Hotel Laws, helping them gain specialization in the chosen field of study is the aim of this course. After its successful completion candidates have various job opportunities.

## **DIPLOMA CATERING TECHNOLOGY: SYLLABUS**

Syllabus of Vocational Courses as prescribed by various Universities and Colleges.

Paper Code	Subjects of Study
1 761	COMMUNICATIVE ENGLISH & COMPUTER FUNDAMENTALS
2	FRONT OFFICE MANAGEMENT - I
3	FOOD & BEVARAGE SERVICE MANAGEMENT - I
4	ACCOMMODATION OPERATION MANAGEMENT
5	FOOD & BEVARAGE PRODUCTION MANAGEMENT - I
6	TOURISM MANAGEMENT & PRINCIPLES OF MANAGEMENT



## केन्द्रिय शैक्षणिक एवम् तांत्रिक माहिती संशोधन समीती CENTRAL EDUCATION & INFORMATION TECHNOLOGY RESEARCH COMMITTEE AN AUTONOMOUS INSTITUTOR FOR THE GOVERN TO FELL HILD HEAD RESEARCH SOMMITTEE AN AUTONOMOUS INSTITUTOR FOR THE PROPERTY OF THE PROPERTY AND FEM OWNERS THE PROPERTY OF T

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7	PRACTICAL - I
8	PRACTICAL - II
9	PRACTICAL - III
10	PRACTICAL - IV
11	PRACTICAL - V
12	PRACTICAL - VI

