

Diploma & Craftmanship Courses

Diploma in Food Production :

Subject	Teaching Scheme hours per weeks			Examination Scheme for Council Examination				MTS	
	Th.	Pr.	Total	Th.	Hrs.	Pr.	Hrs.	Th.	Pr.
Cookery	3	16	19	100	3	125	6	20	20
Larder	2	8	10	50	2	125	6	10	20
Hygiene & Nutrition	2	-	2	100	-	-	-	10	-
Commodities & Costing	3	-	3	100	3	0	0	20	-
Computer Awareness	-	1	1	-	-	-	-	-	-
Total	10	25	35	350	-	250	-	60	40

Pass (Theory) – 35% , Pass (practical)-40% , Aggregate -40% , Grand Total – 700

Diploma in Food & Beverage Service :

Subject	Teaching Scheme hours per weeks			Examination Scheme for Council Examination				MTS	
	Th.	Pr.	Total	Th.	Hrs.	Pr.	Hrs.	Th.	Pr.
F & B Service –I	6	10	16	100	3	150	4	20	20
F & B Service –II	6	8	14	100	3	150	4	20	20
Business Communication	2	-	2	50	2	-	-	10	-

Hygiene & Sanitation	2	-	2	50	5	-	-	10	-
Computer Awareness	-	1	1	-	-	-	-	-	-
Total	16	19	35	300	-	300	-	60	40

Pass (Theory) – 35% , Pass (practical)-40% , Aggregate -40% , Grand Total – 700

Diploma in House Keeping :

Subject	Teaching Scheme hours per weeks			Examination Scheme for Council Examination				MTS	
	Th.	Pr.	Total	Th.	Total	Pr.	Total	Th.	Pr.
House Keeping Operation	6	10	16	1(3hrs)	100	6	200	20	40
Interior Decoration	5	-	5	1(3hrs)	100	-	-	10	-
Hygiene & Hotel Maintenance	5	4	9	1(3hrs)	100	02	50	10	10
Communication	3	-	3	2 hrs	50	-	-	10	-
Computer Awareness	-	2	2	-	-	-	-	-	-
Total	19	16	35	-	350	-	250	50	50

Pass (Theory) – 35% , Pass (practical)-40% , Aggregate -40% , Grand Total – 700

Diploma in Front office Operations :

Subject	Teaching Scheme hours per weeks			Examination Scheme for Council Examination				MTS	
	Th.	Pr.	Total	Th.	Hrs.	Pr.	Hrs.	Th.	Pr.

Front Office Operation	5	10	15	100	3	100	3	10	10
Principles of Accounts	4	-	4	100	3	-	-	20	-
Hotel Accounts	3	-	3	100	3	-	-	20	-
Business Communication & Office Orgn.	3	2	5	50	2	50	2	10	10
Application of Computer	2	6	8	50	1	50	1	20	-
Total	17	18	35	400	6	200	6	80	20

Pass (Theory) – 35% , Pass (practical)-40% , Aggregate -40% , Grand Total – 700

Craftsmanship Course in Food Production :

Subject	Teaching Scheme hours per weeks			Examination Scheme for Council Examination		
	Th.	Pr.	Th.	Hrs.	Pr.	Hrs.
Cookery	3	13	100	3	300	6
Larder	-	6	-	-	100	4
Bakery & Patisserie	-	10	50	2	100	4
Costing	1	-	50	-	-	-
Hygiene	1	-	50	-	-	-
Equipment Maintenance	1	-	50	-	-	-
Total	6	29	300	-	500	-

Grand Total	35		800			
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Pass (Theory) – 35% , Pass (practical)-40% , Aggregate -40% , Grand Total – 700

Craftsmanship Course in Food & Beverage Service :

Subject	Teaching Scheme hours per weeks			Examination Scheme for Council Examination		
	Th.	Pr.	Th.	Hrs.	Pr.	Hrs.
Food Service	6	11	100	3	100	6
Beverage Service	4	10	100	3	100	4
Communication	2	-	-	-	-	-
Pantry Operation	-	2	-	-	50	-
Total	12	23	200	-	250	-
Grand Total	35		150			

Pass (Theory) – 35% , Pass (practical)-40% , Aggregate -40% , Grand Total – 700