

KITM GROUP OF INSTITUTIONS

DIPLOMA CURRICULUM FRAMEWORK

**CULINARY ARTS & HOSPITALITY
OPERATIONS**

Institutional Training • Internship Training • Job Training

IDHM – ONE-YEAR DIPLOMA

Institutional Training	Programme Duration	Programme Credits	Notional Hours
18 Weeks	1 Year	40 Credits	1,200 Hours

Designed for entry-level hospitality employment and Gulf job preparation

1. Programme Framework

The IDHM one-year diploma develops entry-level operational competence in Continental food production, restaurant service and one allied accommodation-service area. The programme comprises an 18-week institutional semester, four months of Internship Training and four months of Job Training. Food Production is the major skill component, Food & Beverage Service is compulsory, and each learner selects either Front Office Operations or Housekeeping Operations.

1.1 Entry and Exit Profile

Item	Provision
Recommended entry	Class 10 pass or equivalent; minimum age as applicable to the intended employer/country
Common institutional phase	18 instructional weeks
Weekly culinary practicals	2 sessions; 38 core sessions across the institutional phase
Delivery	Classroom, demonstration, supervised practical, role-play, guided practice, internship/job training and assessment
Exit roles	Kitchen Trainee, Commis III/Assistant Cook, F&B Service Trainee, Steward; elective-linked FO/HK trainee roles
Certification condition	Minimum attendance, successful institutional assessment, completion of the prescribed experiential/work-based phase(s), authenticated logbook(s) and all programme credit requirements.

1.2 Credit Definition

Credits are calculated at 30 notional learning hours per credit. Notional hours include scheduled teaching, practical work, guided assignments, self-practice, portfolio preparation and assessment. Institutional or awarding-body approval is required before these credits are represented as formally transferable credits.

Programme	Duration	Credit Load	Notional Learning Hours
IDHM	1 Year	40 Credits	1,200 Hours

Code	Course Component	T/G Hours	Practical Hours	Self/ Assessment	Total Hours	Credits	Marks
CA-101	Food Production – Theory	36	—	24	60	2	100
CA-102	Food Production – Practical	—	152	–2 adjustment*	150	5	250

Code	Course Component	T/G Hours	Practical Hours	Self/ Assessment	Total Hours	Credits	Marks
FB-103	Food & Beverage Service	18	36	6	60	2	100
EL-104A/B	FO or HK Elective	18	36	6	60	2	100
PC-105	Professional Communication, Spoken English & Career Readiness	12	12	6	30	1	50
	TOTAL	84	236	40	360	12	600

*The 38 culinary sessions are timetabled at approximately four periods each; institutional periods may be 50–60 minutes. Credit accounting is capped at 150 assessed practical learning hours.

2. IDHM Internship and Job-Training Pathway

2.1 IDHM – One-Year Diploma Pathway

The IDHM pathway comprises a common 18-week institutional semester followed by two compulsory four-month experiential phases. Employment placement is processed after completion of both Internship Training (IT) and Job Training (JT), subject to performance, employer selection and applicable requirements.

Phase	Duration	Learning Mode	Hours	Credits	Assessment
Semester I: Institutional Training	18 Weeks	Theory, practical, F&B Service, elective and communication	360	12	600 marks
Semester II-A: Internship Training (IT)	4 Months	Supervised industry internship	420	14	Compulsory IT Logbook – 50 marks
Semester II-B: Job Training (JT)	4 Months	Advanced workplace/job training	420	14	Compulsory JT Logbook – 50 marks
TOTAL	1 Year	Institutional + experiential learning	1,200	40	700 marks

IDHM Progression Rule

- The student shall first complete the 18-week institutional semester and its assessments.
- Internship Training shall normally precede Job Training.
- Both IT and JT are compulsory four-month phases.
- The IT Logbook and JT Logbook are separate compulsory academic records.
- Employment assistance/job placement will be initiated after successful completion of IT and JT.

2.2 Compulsory IT/JT Logbooks and Marks

The IT Logbook and JT Logbook are the principal evidence of assessed experiential learning. A student who does not submit the authenticated logbook for a phase shall not receive marks or completion credit for that phase.

Logbook Component	Marks
Student and organisation details; joining/relieving evidence	5
Attendance and weekly duty record	10
Skills/tasks performed and departmental rotation	15
Reflective learning, problems handled and improvement	10
Employer/supervisor verification and performance remarks	5
Presentation/viva based on the logbook	5
TOTAL PER LOGBOOK	50

- IDHM requires one IT Logbook (50 marks) and one JT Logbook (50 marks).
- Entries must be dated and verified periodically by the workplace supervisor.
- Photographs or documents may be attached only where the employer permits and guest/company confidentiality is protected.
- Fabricated, copied or unauthenticated entries may lead to rejection and reassessment.

3. Scheme of Institutional-Semester Assessment

Component	Internal	End-Term/Trade Test	Total	Minimum Pass
Food Production – Theory	40	60	100	40%
Food Production – Practical	100	150	250	50% practical
Food & Beverage Service	40	60	100	40%
Elective: FO or HK	40	60	100	40%
Professional Communication & Career Readiness	25	25	50	40%
TOTAL	245	355	600	40% each component; 50% aggregate recommended

- Internal assessment: class test, assignment, practical performance, grooming, record book, attendance and professional conduct.
- Final culinary trade test: mise en place, assigned dish, appropriate accompaniment/sauce, hygiene, timing, portioning, presentation and cleaning.

- F&B and elective assessment: identification, setup, SOP demonstration, role-play, documentation and viva.

4. CA-101 Food Production – Continental Cuisine (Theory)

Credits: 2 | Notional Hours: 60 | Scheduled Theory/Guided Instruction: 36 hours | Marks: 100

Unit 1: Culinary Arts and Kitchen Organisation

- Meaning, scope and evolution of culinary arts
- Types of commercial kitchens and kitchen workflow
- Kitchen brigade: Executive Chef to Commis; duties and coordination
- Kitchen terminology, recipe reading, weights and measures
- Identification, selection, safe use and care of kitchen equipment
- Mise en place, workstation organisation, opening and closing procedures

Unit 2: Hygiene, Safety and HACCP

- Personal hygiene, grooming, uniform and illness reporting
- Kitchen hazards: cuts, burns, slips, fire, gas and electrical safety
- Safe knife handling; first response to minor kitchen accidents
- Food contamination: physical, chemical, biological and allergen risks
- Cross-contamination prevention and separation of raw/cooked foods
- HACCP principles, flowcharts, hazards and Critical Control Points
- Food receiving, labelling, FIFO/FEFO, storage temperatures, cooling, reheating and holding

Unit 3: Commodities, Vegetables and Pulses

- Classification, selection, quality indicators and storage of vegetables
- Pigments and effects of heat, acids and alkalis
- Classical cuts: Julienne, Brunoise, Chiffonade and basic cuts
- Cooking methods: boiling, steaming, sautéing, grilling, roasting and baking
- Pulses and lentils: selection, soaking, cooking and nutritional contribution

Unit 4: Stocks, Soups and Sauces

- Definition, components, principles and uses of stocks
- White and brown stocks; clarification, storage and quality faults
- Sauce structure and thickening agents: roux, slurry, reduction and emulsification
- Mother sauces: Béchamel, Velouté, Tomato and Hollandaise
- Derivative sauces: Cheese and Mushroom
- Soup classification with focus on Continental-style lentil soup

Unit 5: Farinaceous, Sandwiches and Burgers

- Types, selection, storage and cooking principles of pasta
- Rice varieties and principles of risotto preparation
- Lasagna, Alfredo, Aglio e Olio and macaroni-and-cheese methods
- Sandwich classification, breads, spreads, fillings and presentation
- Burger components, patties, cooking, assembly, accompaniments and holding

Unit 6: Eggs and Savouries

- Structure, grading, freshness tests and safe storage of eggs
- Effect of heat and methods: boiling, poaching, scrambling and omelettes

- Principles of quiche, soufflé and deviled eggs
- Common egg-cookery faults and corrective measures

Unit 7: Meat, Poultry, Fish and Shellfish

- Basic classification, quality points, storage and thawing
- Safe handling and prevention of cross-contamination
- Marination and cooking methods: roasting, grilling, stewing and shallow frying
- Doneness, moisture retention, resting and sauce pairing
- Fish quality indicators; basic handling of fish and prawns
- Methods and principles behind grilled fish, meunière, fish and chips and baked fish

Unit 8: Pastry and Desserts

- Ingredients and their functions in pastry
- Principles of shortcrust, puff and choux pastry
- Common pastry faults and preventive measures
- Tarts, Vol-au-Vent, Éclairs, Profiteroles and bread-and-butter pudding
- Basic dessert presentation and safe storage

Unit 9: Production Control and Professional Practice

- Standard recipes, yield, portion control and basic food costing
- Indenting, requisition, stock awareness and waste control
- Plating, garnishing, sensory evaluation and quality consistency
- Time management, teamwork, kitchen communication and service readiness

5. CA-102 Food Production – Practical

Credits: 5 | Assessed Practical Hours: 150 | Core Practical Sessions: 38 | Marks: 250

No.	Practical Session
1	Kitchen equipment identification, personal hygiene, safety and workstation setup
2	Knife skills: Julienne, Brunoise and Chiffonade
3	Basic vegetable-cuts platter and mise en place
4	HACCP flowchart and identification of Critical Control Points
5	Food-storage temperature monitoring and safe-storage exercise
6	Ratatouille
7	Grilled Vegetables with Herbs and Creamed Spinach
8	Vegetable Au Gratin
9	Continental-Style Lentil Soup
10	White Stock and Velouté Sauce

No.	Practical Session
11	Brown Stock and Mushroom Sauce
12	Béchamel Sauce and Cheese Sauce
13	Tomato Sauce
14	Hollandaise Sauce
15	Spaghetti Aglio e Olio
16	Pasta Alfredo
17	Lasagna
18	Mushroom/Vegetable Risotto
19	Macaroni and Cheese
20	Vegetable Sandwich, Grilled Sandwich, Club Sandwich and Chicken Sandwich
21	Vegetable Burger, Chicken Burger, patty preparation, assembly and presentation
22	Boiled Eggs, Poached Eggs and Scrambled Eggs
23	Plain Omelette and Stuffed Omelette
24	Quiche Lorraine (halal-compliant ingredient adaptation where required)
25	Cheese Soufflé and Deviled Eggs
26	Roast Chicken
27	Grilled Chicken with Herb Sauce
28	Chicken Stroganoff
29	Mutton/Chicken Steak with Sauce
30	Continental-Style Stewed Meat
31	Grilled Fish with Lemon-Butter Sauce
32	Fish Meunière
33	Fish and Chips
34	Garlic-Butter Prawns
35	Baked Fish

No.	Practical Session
36	Shortcrust Pastry: Tarts and Fruit Tart
37	Puff Pastry: Vol-au-Vent
38	Choux Pastry: Éclairs and Profiteroles; Bread-and-Butter Pudding

Continuous Practical Competencies

- Correct uniform, grooming, handwashing and safe food handling
- Mise en place and workstation organisation
- Equipment and knife safety
- Time, temperature and cross-contamination control
- Standard recipe use, portioning, plating and presentation
- Cleaning, waste segregation and kitchen closing
- Practical record with date, ingredients, method, result and faculty remarks

Revision and Final Culinary Assessment

- Revision shall be integrated into selected sessions and guided practice periods.
- Mock trade test: equipment identification, vegetable cut, mise en place and assigned preparation.
- Final trade test: independent production within prescribed time, hygiene, quality, portion and presentation.
- Viva: ingredients, method, temperature, faults, safety and kitchen terminology.

6. FB-103 Food & Beverage Service (Compulsory)

Credits: 2 | Notional Hours: 60 | Theory: 18 | Practical: 36 | Guided/Self/Assessment: 6 | Marks: 100

Theory Units and Subtopics

Unit 1: F&B Service Industry

- Role and scope of F&B service
- Types of outlets: restaurant, coffee shop, room service, banquet and bar
- Organisation chart and duties of service staff
- Coordination with kitchen, housekeeping and front office

Unit 2: Service Equipment

- Classification and care of crockery, cutlery, glassware, hollowware and linen
- Furniture, sideboard and service station
- Cleaning, polishing, handling, breakage and inventory control

Unit 3: Mise en Place and Cover

- Meaning of mise en place and mise en scène
- Table layout and standard cover
- Napkin folds; side-station preparation
- Menus: à la carte, table d'hôte and basic menu knowledge

Unit 4: Sequence of Service

- Greeting, seating and presenting menu
- Order taking, KOT/BOT basics and communication with kitchen
- Serving food and non-alcoholic beverages
- Clearing, crumbing, presenting bill and guest farewell
- Handling basic requests, complaints and service recovery

Unit 5: Service Methods and Beverages

- American/plate, English, French, Russian, buffet and self-service—basic distinctions
- Breakfast and room-service basics
- Tea, coffee, juices, aerated beverages and bottled water
- Food and beverage hygiene; tray safety and spill prevention

Unit 6: Professional Skills

- Grooming, body language and service etiquette
- Suggestive selling and basic menu knowledge
- Cross-cultural communication and teamwork
- Guest privacy, workplace ethics and emergency response

F&B Service Practical Sessions

Session	Practical
1	Identification and handling of service equipment
2	Cleaning and polishing of cutlery, crockery and glassware
3	Sideboard and service-station setup
4	Basic napkin folds
5	Laying à la carte and table d'hôte covers
6	Tray carrying and plate carrying
7	Greeting, seating and menu presentation role-play
8	Order taking and KOT preparation
9	Water, tea and coffee service
10	Plate/American service
11	Basic buffet setup and service
12	Breakfast cover and service
13	Room-service tray setup
14	Clearing, crumbing and bill presentation
15	Complaint-handling role-play

Session	Practical
16	Complete restaurant service simulation
17	Revision and mock practical
18	Final practical and viva

7. Elective Structure

Each student shall select ONE elective at admission or within the first week. Elective change should not be permitted after practical groups are finalised.

8A. EL-104A Front Office Operations (Elective)

Credits: 2 | Notional Hours: 60 | Theory: 18 | Practical: 36 | Guided/Self/Assessment: 6 | Marks: 100

Theory Units and Subtopics

Unit 1: Introduction and Organisation

- Role of front office and its place in the guest cycle
- Sections: reservation, reception, information, cashier, bell desk and telephone
- Front-office hierarchy, duties, grooming and coordination

Unit 2: Room and Rate Knowledge

- Room types, bed types, room status and meal plans
- Room rates, tariff terminology and basic packages
- Hotel terminology, symbols and common abbreviations

Unit 3: Reservation

- Sources and modes of reservation
- Reservation enquiry, availability, booking, confirmation, amendment and cancellation
- Reservation form/register and basic system entries
- Guaranteed/non-guaranteed booking; overbooking awareness

Unit 4: Registration and Stay

- Pre-arrival preparation and expected-arrival list
- Guest registration, identity verification and room assignment
- Key control, information and message handling
- Guest requests, complaints, wake-up calls and coordination

Unit 5: Departure and Records

- Departure notification and folio awareness
- Bill presentation and accepted settlement modes—basic understanding
- Check-out, luggage assistance and guest feedback
- Guest privacy, data confidentiality, lost property and emergency communication

Front Office Practical Sessions

Session	Practical
1	Front-office equipment and stationery identification
2	Grooming, posture and telephone etiquette
3	Room types, status codes and rate-card exercise
4	Reservation enquiry role-play
5	Reservation form and confirmation
6	Amendment and cancellation handling
7	Pre-arrival and expected-arrival preparation
8	Guest greeting and registration
9	Identity-document verification simulation
10	Room assignment and key control
11	Message and mail handling
12	Wake-up-call procedure
13	Guest request handling
14	Complaint handling and escalation
15	Basic guest folio and bill explanation
16	Check-out and farewell
17	Complete guest-cycle simulation
18	Final practical and viva

8B. EL-104B Housekeeping Operations (Elective)

Credits: 2 | Notional Hours: 60 | Theory: 18 | Practical: 36 | Guided/Self/Assessment: 6 | Marks: 100

Theory Units and Subtopics

Unit 1: Housekeeping Organisation

- Role, importance and scope of housekeeping
- Sections, hierarchy and duties of room attendants
- Coordination with front office, maintenance, security, laundry and F&B

Unit 2: Cleaning Science and Safety

- Cleaning principles and cleaning cycle
- Cleaning agents: selection, dilution, labelling and storage
- Manual and mechanical equipment
- PPE, warning signs, chemical safety and accident prevention

Unit 3: Guestroom and Bathroom

- Room status and room-attendant worksheet
- Sequence for occupied, departure and vacant room cleaning
- Bed making, linen handling and bathroom sanitation
- Guest supplies, amenities, replenishment and final inspection

Unit 4: Public Areas and Linen

- Cleaning of lobby, corridors, lifts and public restrooms
- Basic care of common surfaces
- Linen room, par stock, exchange and control
- Uniforms, laundry flow and stain awareness

Unit 5: Guest Service and Control

- Lost and found procedures
- Key control, privacy and do-not-disturb procedure
- Guest requests and complaint escalation
- Pest awareness, waste segregation and sustainability
- Fire and emergency awareness

Housekeeping Practical Sessions

Session	Practical
1	Housekeeping equipment and agents identification
2	PPE, dilution and warning-sign exercise
3	Trolley setup
4	Dusting and high/low cleaning
5	Sweeping, mopping and vacuuming
6	Bed stripping and linen handling
7	Single-bed making
8	Double-bed making
9	Occupied-room cleaning sequence
10	Departure-room cleaning sequence
11	Bathroom cleaning and sanitisation
12	Guest supplies and amenities placement

Session	Practical
13	Room inspection checklist
14	Public-area cleaning
15	Linen exchange and par-stock exercise
16	Lost-and-found documentation
17	Complete room-cleaning simulation
18	Final practical and viva

9. PC-105 Professional Communication, Spoken English & Career Readiness

Compulsory Subject | Credits: 1 | Notional Hours: 30 | Classroom/Workshop: 12 | Speaking/Interview Lab: 12 | Self-Practice/Assessment: 6 | Marks: 50

Course Objective

To develop functional spoken English, confident workplace communication and interview readiness for entry-level culinary and hospitality employment, including multicultural Gulf workplaces.

Theory and Workshop Units

Unit 1: Foundations of Spoken English

- Greetings, introductions and polite expressions
- Basic sentence formation and high-frequency workplace grammar
- Pronunciation, clarity, pace, listening and response
- Numbers, time, dates, quantities, measurements and telephone language

Unit 2: Hospitality Workplace English

- Kitchen, restaurant, front-office and housekeeping vocabulary
- Common instructions, requests, confirmations and reporting
- Speaking with supervisors, colleagues and guests
- Describing ingredients, dishes, cooking methods, equipment and service procedures
- Handling misunderstanding and asking for clarification professionally

Unit 3: Professional Personality and Communication

- Grooming, posture, eye contact, body language and voice
- Team communication, discipline, punctuality and workplace etiquette
- Cross-cultural sensitivity, guest privacy and professional boundaries
- Problem reporting, complaint response and basic service recovery language

Unit 4: Career Readiness and Interview Preparation

- Job search awareness and reading a job description
- CV/résumé basics and employment application forms

- Professional self-introduction and career objective
- Frequently asked HR and hospitality interview questions
- Role-specific technical interview questions for culinary, F&B, FO and HK
- Trade-test communication and explaining a work process
- Gulf workplace orientation and lawful employment-document awareness
- Interview dress, entry, sitting, answering, questioning and closing etiquette

Speaking and Interview Lab

Session	Activity
1	Diagnostic speaking activity and individual improvement goals
2	Greetings, introduction and daily workplace conversation
3	Pronunciation and listening-response drills
4	Kitchen and service command practice
5	Describing a dish, recipe or service procedure
6	Telephone and guest-enquiry role-play
7	Request, confirmation and clarification role-play
8	Team briefing and problem-reporting simulation
9	One-minute and two-minute professional self-introduction
10	CV review and application-form practice
11	Role-specific mock interview and technical viva
12	Final spoken-English assessment, mock interview and feedback

Assessment Distribution

Assessment	Marks
Spoken-English participation and continuous activities	10
Hospitality vocabulary and workplace role-play	10
CV/application and professional self-introduction	10
Final mock interview and technical communication	15
Attendance, grooming and learning portfolio	5
TOTAL	50

10. Suggested 18-Week Delivery Map

Week	Food Production	F&B Service	Elective	Integration
1	Foundation, hygiene, safety, HACCP	F&B theory/practical progression	FO or HK theory/practical progression	Spoken English / career lab
2	Foundation, hygiene, safety, HACCP	F&B theory/practical progression	FO or HK theory/practical progression	—
3	Vegetables, stocks and sauces	F&B theory/practical progression	FO or HK theory/practical progression	Spoken English / career lab
4	Vegetables, stocks and sauces	F&B theory/practical progression	FO or HK theory/practical progression	—
5	Vegetables, stocks and sauces	F&B theory/practical progression	FO or HK theory/practical progression	Spoken English / career lab
6	Vegetables, stocks and sauces	F&B theory/practical progression	FO or HK theory/practical progression	—
7	Pasta, rice, sandwiches, burgers, eggs	F&B theory/practical progression	FO or HK theory/practical progression	Spoken English / career lab
8	Pasta, rice, sandwiches, burgers, eggs	F&B theory/practical progression	FO or HK theory/practical progression	—
9	Pasta, rice, sandwiches, burgers, eggs	F&B theory/practical progression	FO or HK theory/practical progression	Spoken English / career lab
10	Pasta, rice, sandwiches, burgers, eggs	F&B theory/practical progression	FO or HK theory/practical progression	—
11	Poultry, meat, fish and shellfish	F&B theory/practical progression	FO or HK theory/practical progression	Spoken English / career lab
12	Poultry, meat, fish and shellfish	F&B theory/practical progression	FO or HK theory/practical progression	—
13	Poultry, meat, fish and shellfish	F&B theory/practical progression	FO or HK theory/practical progression	Spoken English / career lab
14	Poultry, meat, fish and shellfish	F&B theory/practical progression	FO or HK theory/practical progression	—

Week	Food Production	F&B Service	Elective	Integration
15	Poultry, meat, fish and shellfish	F&B theory/practical progression	FO or HK theory/practical progression	Spoken English / career lab
16	Pastry and desserts	F&B theory/practical progression	FO or HK theory/practical progression	—
17	Pastry and desserts	F&B theory/practical progression	FO or HK theory/practical progression	Spoken English / career lab
18	Revision, trade test and final assessment	F&B theory/practical progression	FO or HK theory/practical progression	Spoken English / career lab

11. Practical Records and Quality Requirements

- Food Production record: recipe name, yield, ingredients, quantities, method, temperature, result, photograph where permitted and faculty remarks.
- F&B record: equipment list, cover diagram, SOP, service sequence and observation.
- FO/HK record: completed specimen forms/checklists and SOP demonstration evidence.
- All consumables, especially meat and Quiche Lorraine ingredients, must comply with institutional and destination-market food policies; halal-compliant substitutions should be used for Gulf-oriented training.
- Students must demonstrate hygiene and safe practice in every practical; serious safety violations may require reassessment.
- A learner should not be certified merely on attendance; successful demonstration of core occupational outcomes is required.

12. Recommended Books and References

Food Production and Culinary Arts

- Arora, Krishna. Theory of Cookery. Frank Brothers.
- Philip, Thangam E. Modern Cookery for Teaching and the Trade, Volume I. Orient BlackSwan.
- Kinton, Ronald; Ceserani, Victor; and Foskett, David. Practical Cookery. Hodder Education.
- Escoffier, Auguste. Le Guide Culinaire (English editions may be used for classical reference).
- Tourism & Hospitality Skill Council. Qualification Pack and Model Curriculum for Commis/Commis Chef.

Food & Beverage Service

- Cousins, John; Lillicrap, Dennis; and Weekes, Suzanne. Food and Beverage Service. Hodder Education.
- Singaravelavan, R. Food and Beverage Service. Oxford University Press.
- Tourism & Hospitality Skill Council. Food & Beverage Service Associate Qualification Pack/Model Curriculum.

Front Office Elective

- Bardi, James A. Hotel Front Office Management. Wiley.
- Kasavana, Michael L., and Brooks, Richard M. Managing Front Office Operations. American Hotel & Lodging Educational Institute.
- Bhatnagar, S. K. Front Office Management. Frank Brothers.

- Tourism & Hospitality Skill Council. Guest Service Associate (Front Office) curriculum.

Housekeeping Elective

- Raghubalan, G., and Raghubalan, Smritee. Hotel Housekeeping: Operations and Management. Oxford University Press.
- Branson, Joan C., and Lennox, Margaret. Hotel, Hostel and Hospital Housekeeping. Hodder Education.
- Tourism & Hospitality Skill Council. Guest Service Associate (Housekeeping)/Housekeeping Trainee curriculum.

Food Safety and Credit Framework

- Food Safety and Standards Authority of India (FSSAI): current food hygiene and safe food-handling guidance.
- National Credit Framework (NCrF), Government of India/UGC: 30 notional learning hours per credit.

13. Approval Note

This is an institution-designed, employment-oriented fast-track curriculum. References to NCrF credits describe the curriculum workload model. Formal credit recognition, NSQF alignment, qualification naming, assessment and certification must follow the requirements of the competent university, board, NCVET-recognised awarding body or other approving authority, as applicable.