

डॉ अम्बेडकर होटल प्रबन्ध खान-पान व्यवस्था
एवं पौषाहार संस्थान, चण्डीगढ़

DR. AMBEDKAR INSTITUTE OF HOTEL MANAGEMENT,
CATERING & NUTRITION

Sector- 42 D, CHANDIGARH-160036

(An autonomous body under Ministry of Tourism, Government of India)



INFORMATION BROCHURE
FOR DIPLOMA COURSES

E-Mail: aihm-chd@nic.in, aihm_chd@yahoo.com

Phone: 0172-2604833, 0172-2667596

Website: www.ihmchandigarh.org

About AIHM

Dr. Ambedkar Institute of Hotel Management, Catering and Nutrition, Chandigarh was set up in the year 1990 in a Government Sarai Building Sector 32-A, which was provided by the Union Territory Administration, Chandigarh.



It is one of the 21 Central IHM's setup by Ministry of Tourism, Govt. of India and affiliated to NCHMCT to train young men and women to provide manpower for the Hospitality Industry. The Institute was shifted from Government Sarai Building to its own building at Sector 42-D, Chandigarh on 16th September 1996. The new building of the Institute is situated among lush green surroundings of the Le Courbusier's City beautiful.



DIPLOMA IN FOOD PRODUCTION

Eligibility

Senior Secondary (10+2) or equivalent with English as a subject

Duration

One Year + six months in industry

Maximum Age

Age no bar

Teaching hours per week

35 hours

Effective Teaching

34 Weeks

Industrial Training

24 Weeks after the annual examinations

Intake

67

Admission Criteria

Percentage of marks in 10+2 Examination

Course Fee

Approx. Rs. 62000/- (To be paid in two instalments)

ABOUT COURSE

In the hotel industry Food Production is one of the major departments which is responsible for transforming raw ingredients into prepared food items depending upon the taste and palatability of the guests. The CHEF is the backbone of the food and beverage department. Students pursuing this course can excel in this field by learning various techniques of food production that includes different methods of cooking food; techniques involved in food preparation, food presentation, calculating and controlling food cost, designing menu, kitchen management and so on. This course focuses to impart required skills to the candidates who are aspiring to build their career in the field of food production and help them to provide bright prospects, numerous job avenues and develop entrepreneurial skills.

COURSE OBJECTIVE

The main aim of the course is to train the students in acquiring all required skills to become an efficient kitchen personal.

- To provide knowledge about the all set of Food Production
- The ability to do something good because of training and practice (Skill)
- Enhance employability options in the hotel/catering industry.
- Ability to encash Entrepreneurial opportunities.
- Imparting knowledge and skills to prepare for Global acceptability
- To perform the standard operations of food production relating to various cuisines and satisfy the guest





The course will teach you about the various aspects of Cookery, Larder (salads, cold meats etc.), Hygiene and Sanitation, Nutrition, Commodities, Food Costing. The Practical Component will include Cookery, Larder and Computer awareness. You will be evaluated in the above mentioned disciplines. The weightage includes 30% for Mid Term Exam and 70% for End Term Exam. The pass percentage in theory subjects is 40% and in practical subjects is 50%. A student has to clear all the Exams in a maximum duration of 3 Academic Years.

TEACHING AND EXAMINATION SCHEME

No.	Subject code	Subject	Hours per week	Term Marks*
THEORY				
1	DFP-01	Cookery	3	100
2	DFP-02	Larder	2	50
3	DCS-01	Hygiene & Sanitation	2	50
4	DFP-03	Nutrition	1	50
5	DFP-04	Commodities	2	50
6	DCS-02	Food Costing	2	50
TOTAL			12	350
PRACTICAL				
7	DFP-11	Cookery	16	100
8	DFP-12	Larder	4	100
9	DCS-11	Computer Awareness	1	-
10	DCS-12	Library	2	-
TOTAL			23	200
GRAND TOTAL			35	550

NOTE: *Term Marks will comprise 30% Mid Term Marks & 70% End Term Exam Marks*

RULES AT A GLANCE

NO.	TOPIC	REQUIREMENT
1.	Minimum attendance required to become eligible for exam	75% in aggregate
2.	Minimum passing marks for each theory subject	40%
3.	Minimum passing marks for each practical subject	50%
4.	Maximum duration to pass/clear all subjects/papers	03 academic years

DIPLOMA IN BAKERY & CONFECTIONERY



Eligibility	Senior Secondary (10+2) or equivalent with English as a subject
Duration	One Year + six months in industry
Maximum Age	Age no bar
Teaching hours per week	35 hours
Effective Teaching	34 Weeks
Industrial Training	24 Weeks after the annual examinations
Intake	67
Admission Criteria	Percentage of marks in 10+2 Examination
Course Fee	Approx. Rs. 62000/- (To be paid in two instalments)

ABOUT COURSE

Baking is simultaneously an ART & SCIENCE. The science part is in making the basic product and the art part is the decorations involved. The HANDS-ON training will ensure that you learn the nuances perfectly. It has a GLOBAL demand as the CLASSIC products are similar throughout the world. INNOVATIONS at work can make you a popular name in the field. The designing of this course enables you to take a starting position in the industry and also propel you to kick start your OWN VENTURE.

COURSE OBJECTIVE

The main aim of the course is to hone a good prospect for a career in hospitality either as an employee or as an entrepreneur.

- To provide knowledge about baking concepts.
- Imparting necessary confectionery skills
- The ability to do work with your own hands.
- Enhance employability options in the hotel/catering industry.
- Ability to encash Entrepreneurial opportunities.
- Imparting knowledge and skills to prepare for Global acceptability

The course will teach you about the various aspects of Bakery (Breads, Bread rolls etc) & Confectionery (making and decorations of Cakes & Pastry etc) Hygiene and Sanitation, Nutrition, Commodities, Food Costing.



The Practical Component will include Bakery, Confectionery and Computer awareness. You will be evaluated in the above mentioned disciplines. The weightage includes 30% for Mid Term Exam and 70% for End Term Exam. The pass percentage in theory subjects is 40 % and in practical subjects is 50%. A student has to clear all the Exams in a maximum duration of 3 Academic Years.

TEACHING AND EXAMINATION SCHEME

No.	Subject code	Subject	Hours per week	Term Marks*
THEORY				
1	DBC-01	Bakery	3	100
2	DBC-02	Confectionery	3	100
3	DBC-03	Commodities	2	50
4	DCS-01	Hygiene & Sanitation	2	50
5	DCS-02	Food Costing	2	50
TOTAL			12	350
PRACTICAL				
7	DBC-11	Bakery	12	100
8	DBC-12	Confectionery	08	100
9	DCS-11	Computer Awareness	01	-
10	DCS-12	Library	02	-
TOTAL			23	200
GRAND TOTAL			35	550

NOTE: Term Marks will comprise 30% Mid Term Marks & 70% End Term Exam Marks

RULES AT A GLANCE

NO.	TOPIC	REQUIREMENT
1.	Attendance required to become eligible for exam	75% in aggregate
2.	Minimum passing marks for each theory subject	40%
3.	Minimum passing marks for each practical subject	50%
4.	Maximum duration to pass/clear all subjects/ papers	03 academic years


GENERAL RULES & REGULATIONS



WORKING HOURS

The working hours of the institute for students are 09:00 a.m. to 05.00 p.m. for five days a week.

INSTITUTE REGULATIONS

- Every Student must always carry his/her identity card and wear name plate which will be supplied by the Institute office.
 - The concession in attendance as per the NCHMCT exam rules is the maximum and no request above the limit will be entertained.
 - The Institute may take disciplinary action against a student whose conduct is not satisfactory and the fees paid will be forfeited.
 - Ragging is absolutely banned in the Institute. Ragging in any form be it Physical and/or mental of a junior or a fellow student, directly or indirectly, will be treated as a very serious offence and will be dealt with as per the NCHMCT rules and the law of the country.
 - Smoking & Drinking is strictly prohibited in all areas of the Institute. If any student is found to be under the influence of any form of narcotics, he will be expelled from the institute.
 - No student is allowed to go out of the institute premises during working hours. In case of any urgent work, the student can go out of the institute only during lunch break after making an entry in the in-out register available at the security gate. However, in case of emergency, a student can leave the institute premises after obtaining a gate pass approved from the competent authority.
- 
- No student should communicate any information or write about matters dealing with Institute administration in the press or social media.
 - The Institute authorities cannot accept any liability in respect of any accident caused to a student while engaged in practical work or due to any other causes.
 - Any change of address should be immediately notified for Institute's records.
 - Damaging and/or defacing of institute property will be treated as a serious offence. Apart from making good for the loss, erring student(s) may have to face serious disciplinary action including penalty.

- Student is responsible for maintaining cleanliness and hygienic conditions of the class rooms and the entire institute premises they use. Littering, Spitting, Writing or Sketching or Engraving on the tables, benches, walls etc. will be treated as a punishable act.

- Unwanted phone calls, sending the messages to the fellow student and/or to the faculty will be treated as very serious offence. Taking photograph of the fellow students or the faculty or the staff, without taking consent will invite stern discipline action against the offender.

- Use of mobile phones in the classroom is strictly prohibited.

If the student is found to be using mobile inside the classroom, the same will be confiscated and the parent/ guardian will be informed.

- Matters not covered by the existing rules will rest at the absolute discretion of the institute.



UNIFORM

Hospitality Industry requires the employees to be well-groomed for creating lasting impression. To maintain the highest grooming standards, it is mandatory to wear the prescribed uniform.

MEDICAL FACILITIES

To ensure that a student remains healthy all through his learning period a qualified doctor has been appointed to visit the institute during lunch hours on all working days and on call to the hostel as per requirement.

ATTENDANCE RULES & REGULATIONS

A candidate must have attended not less than 70 percent of classes in any individual subject theory or practical taken separately during the session last attended and minimum of 75 per cent of the aggregate (effective teaching hours/ contact hours).

Attendance in lectures, practical and tutorials shall be counted from the date of

commencement as per academic calendar. When on account of bonafide illness (supported by a Medical Certification from a Registered Medical Practitioner produced by the candidate at the time of illness immediately thereafter) the total attendance of a candidate falls short up to a maximum of 10 per cent of the total working days, the Head of the Institution shall be competent to condone such deficiency in attendance and permit such a candidate of appearing for the examination if otherwise eligible.



Anti Ragging Rules & Regulation as per UGC Guidelines are available on Institute Website:-"www.ihmchandigarh.org".