

Diploma in Food and Beverages – 1 Year

Duration: 1 Year

Course Type: Diploma

Assessment: Theory + Practical

Total Marks: 1,000

Passing Marks: 400 (40%)

The course can be divided into 2 semesters, with 500 marks per semester.

Semester I – Food & Beverage Fundamentals

S. No.	Subject	Theory	Practical	Total
1	Fundamentals of Food & Beverage Service	60	40	100
2	Food Production & Basic Culinary Skills	50	50	100
3	Food Safety, Hygiene & Sanitation	60	40	100
4	Restaurant Service & Table Setting	40	60	100
5	Food & Beverage Equipment and Tools	50	50	100
Total		260	240	500

Semester II – Professional Food & Beverage Operations

S. No.	Subject	Theory	Practical	Total
1	Advanced Food & Beverage Service	50	50	100
2	Menu Planning & Food Presentation	50	50	100
3	Beverage Service & Basic Beverage Management	50	50	100
4	Restaurant Operations & Customer Service	50	50	100
5	Internship / Practical Training / Project & Viva	30	70	100
Total		230	270	500

Final Consolidated Result

Particular	Marks
Semester I	500
Semester II	500
Grand Total	1,000
Passing Marks	400
Obtained Marks	___ / 1000
Percentage	___ %
Grade	___
Result	PASS / FAIL