



Bharati Vidyapeeth's,

Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalaya, Kadegaon, Dist-Sangli.

Criterion IV

Infrastructure and Learning Resources

Library as a Learning Resource

Career Oriented Course
Certificate Course in Catering Technology



INDEX

SR NO.	DETAILS OF THE DOCUMENT
1	Boucher of course
2	Course modules and course outcomes
3	Notice
4	List of students /Students Data
5	Attendance Sheet
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7	Course Completion Certificate
8	Work Load, Work Load distribution And Time Table

Kanya de Navid

Bharati Vidyapeeth's

Matoshri Bayabai Shripatrao Kadam Kanya Mahavidayalaya, Kadegaon.

Department of Library

Career Oriented Course
Certificate Course in Catering Technology
2018-19

Under the department of Library Conduits, the Career Oriented Course Certificate Course in Catering Technology

. The details of the course are -

Name of the course – Career Oriented Course
 Certificate Course in Catering Technology

2. Marks distribution of the course

Nature of Syllabus	Marks	Total Mark
Theory	200	300
Practical	100	

- 3. Duration 6 Month
- 4. Minimum Qualification HSC
- 5. Language Marathi

These years 2018-19 there are 10 students are enrolled and all are passed with distinction. The course was conducted during 02/07/2018 to 27/1/2019

Objectives:

- 1. To know the new recipes.
- 2. To know the Kitchen tips
- 3. To know the necessity of cleanliness in kitchen.
- 4. This course helps to students as economic source.

Course Outcomes:

- 1. Students shall be able to have operational knowledge of food & beverage outlets.
- 2. Students will attain knowledge to be able to identify and contribute positively towards any beverage control system.



- 3. Keeping the students updated with the latest trends of the catering
- Students are able to work in any sector as they have gained practical and theoretical knowledge to apply as per industry standards.
- 5. Students are made aware of the cuisines of different regions and gain practical exposure.

Mo. Principal

3.V.M.B.S.K. Kan, a Mahavidyalaya,
Kadagaan, Elst. Sangli



Bharati Vidyapeeth's Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalay, Kadegaon Tal. - Kadegaon, Dist. Sangli (MS)

CARRIER ORIENTED COURSE (COC) Certificate Course in Catering Technology

Boucher

The Institute aims to provide sufficient academic knowledge for a student to be able to meet the standards required by the industry. The student must possess a healthy disposition to life, a reasoning mind and an attitude of service. Student should be friendly, disciplined and responsible.

Catering Technology course aims to develop the creative and business skills of the students so that they can pursue their career goals in this industry. The course also teaches students how to constantly strive & provide comprehensive hospitality education in a healthy learning environment, nurturing the catering technology professionals for the competitive world.

University Grants Commission, New Delhi approved and released grant to our institute for this carrier oriented course in Catering Technology RS.7,00,000/- on August 2014.Seed money to be utilized for Books, Journals, equipment's, laboratory facilities, remuneration for faculty and coordinator, contingency only for 5 years. We started this course in the academic year 2014 - 2015.



'गतिमान शिक्षणातून समाज परिवर्तन''



भारती विद्यापीठाचे मातोश्री बयाबाई श्रीपतराव कदम कन्या महाविद्यालय कडेगांव, जि. सांगली

कला, वाणिज्य आणि विज्ञान

शिवाजी विद्यापीठ (संलक्षित) विद्यापीठ अनुदान आयोग (U.G.C.) पुरस्कृत

करिअर ओरिएंटेड कोर्सेस

- 9) समाजशास्त्र विभाग सर्टिफिकेट कोर्स इन फॅशन डिझायनिंग
- २) ग्रंथालय विभाग सर्टिफिकेट कोर्स इन केटरिंग टेक्नॉलॉजी

ऑफिस - 🕻 ०२३४७ - २४२२१८, २४२९९९ ईमेल - bvmbsk@yahoo.com

माहितीपत्रक

कोर्सविषयी:

ग्रामीण भागातील विद्यार्थीनींचा सर्वांगिंण विकास करण्याचा ध्यास असणाऱ्या मा. सौ. विजयमाला कदम (वहिनीसाहेब) यांच्या मार्गदर्शनाखाली विद्यापीठ अनुदान आयोग पुरस्कृत करिअर ओरिऐंटेड कोर्स अंतर्गत सर्टिफिकेट कोर्स इन फॅशन डिझायनींग आणि सर्टिफिकेट कोर्स इन केंटरिंग टेक्नॉलॉजी असे दोन कोर्सेस, जून २०१४ पासून सुरू करत आहोत. विशेषतः ग्रामीण भागातील मुलींसाठी व गृहिणींसाठी त्यांची आर्थिक परिस्थिती लक्षात घेवून अगदी माफक शुल्क रू. ५००/- फक्त आकारून व्यवसायाभिमुख प्रशिक्षण देवून त्यांना स्वावलंबी बनविण्याचा प्रयत्न करत आहोत. सदर कोर्स विद्यापीठ अनुदान आयोग, नवी दिल्ली पुरस्कृत आणि शिवाजी विद्यापीठ, कोल्हापूर संलग्नित आहेत.

डॉ. दया पाडळकर

सौ. उल्का पाटील

समन्वयक मोबा. ९८५०१५५६४

समन्वयक सर्टिफिकेट कोर्स इन फॅशन डिझायनींग सर्टिफिकेट कोर्स इन केटरिंग टेक्नॉलॉजी मोबा. ९४२१२१५८३८

> डॉ.सौ. सुलक्षणा कुलकर्णी प्रभारी प्राचार्या

> > सह्याद्रि, कडेगांव, ९८८१८४७८७८





Syllabus

Fashion Designing -

Paper

Sewing Technology (Theory)
II Introduction to fashion Designing (Theory)

Garment Designing, Market & Surface ornamentation (Practical)

Catering Technology -

Paper I Introduction to catering Technology (Theory)

Section I Practical of Paper I Bakery & Confectionary Technology (Theory)

Section II Practical of Paper II

नापास झाल्यास अध्यासक्रमाच्या परीक्षेस परत बसण्याची संघी मिळत नाही तरो महत्त्वाची टीप – या अभ्यासक्रमांच्या परीक्षेस न बसल्याने अथवा परीक्षेस बसून झाल्यास अध्यासक्रम परत रीतसर प्रवेश घेवून अध्यासक्रम पूर्ण करावा लागेल

'गतिमान शिक्षणातून समाज परिवर्तन





मातोशी बयाबाई श्रीपतराव कदम कच्या महाविद्यालय, कडेगांव, जि. सांगठी

कला, वाणिज्य आणि विज्ञान

विद्यापीठ अनुदान आयोग (U.G.C.) पुरस्कृत करिअर ओरिएंटेड कोर्सेस शिवाजी विद्यापीठ संलंबित

 भाजशास्त्र विभाग – सर्टिफिकेट कोर्स इन फॅशन डिझायनिंग २) ग्रंथालय विभाग - सर्टिफिकेट कोर्स इन केटरिंग टेक्नॉलॉजी ऑफिस - © ०२३४७ - २४२२१८, २४२९९९

माहितीपअक

ईमेल - bvmbsk@yahoo.com

भारती विद्यापीठ -

य आंतरराष्ट्रीय पातळीवर अतिशय यशस्वीपणे भारती विद्यापीठ चाळवित आहे भारती विद्यापीठ आता विश्वविद्यालय म्हणून मान्यताप्राप्त असून नॅकने त्यास शाखांत बाळवर्गापासून पदवी पर्यंतचे विविध शाखांचे अभ्यासक्रम राज्य, राष्ट्रीर भारती विद्यापीठ स्थापन केले. आदरणीय कुलपती मा. ना. डॉ. पतंगरावजी कदम शिक्षणावर विशेष भर दिलेला आहे. आज महाराष्ट्रात १६० हून अधिक विविध साहेब यांनी महाराष्ट्रात शैक्षाणिक सुधारणा घडवून आणताना व्यवसायाभिमुख परिवर्तन' हे ब्रीद समोर ठेवून विद्येचे माहेरघर, पुणे येथे १० मे, १९६४ रोजी योगदानाबाबत अत्यंत दर्जेदार विश्वविद्यालय म्हणून त्यांचा लौकीक आहे. आंतरराष्ट्रीय स्तरावर झालेला असून गुणवत्ता, विकास व सामाजिव 'अ' श्रेणी देवून गौरविले आहे. एकंदरीतच भारती विद्यापीठाचा विस्तार मा. ना. डॉ. पतंगराव कदम साहेब यांनी 'गतिमान शिक्षणातून समाज



महाविद्यालय-

हे शैक्षणिक संकुल जभे केले. जुलै १९९० रोजी मातोश्री बयाबाई श्रीपतराव कदम वर्षात पदार्पण करत आहे. कन्या महाविद्यालय स्थापन केले आणि आता हे महाविद्यालय रोप्य महोत्सवी पतंगरावजी कदम साहेवांनी विशेषतः ग्रामीण भागातील मुर्लोसाठी व महिलांसाठी प्रगतशील होतो. हे विचार लक्षात घेवून केवळ याच विचारातून मा. ना. डॉ. व प्रगत होतेच पण त्याचबरोवर तिचे कुटुंब व त्यातूनच पुढे संपूर्ण समाज समाज विकासाचे अत्यंत प्रभावी साधन आहे. त्यातही रडी शिकली तर ती उन्नत शिक्षण हे सर्व सुधारणांचा पाया आहे. शिक्षण हे समाज परिवर्तन व

वेधून घेणारे असेच आहे. म्हणूनच नॅकने पुनर्मूल्यांकनांमध्ये 'अ' दर्जा देवून सुविधांनी सुसज्ज अशा देखण्या इमारतीत असलेले हे महाविद्यालय सर्वांचे लक्ष महाविद्यालयाचा गौरवपूर्ण उल्लेख केला जातो. ग्रामीण भागातही संपूर्ण सोयी सांस्कृतिक व क्रीडा क्षेत्रात अतिशय नायाजलेले महाविद्यालय म्हणून या गौरविले आहे विराजमान होत असतात. शिवाजी विद्यापीठाच्या कार्यक्षेत्रामध्ये शैक्षणिक, या महाविद्यालयाच्या विद्यार्थिनी नेहमीच विविध क्षेत्रात उद्य पदावर

क्रीओवेषयी -

गृहीर्णोसाठी त्यांची आर्थिक परिस्थिती लक्षात घेवून अगदी माफक शुल्क जून २०१४ पासून सुरू करत आहोत. विशेषत: ग्रामीण भागातील मुलींसाठी व डिझायनिंग आणि सर्टिफिकेट कोर्स इन केटरिंग टेक्नॉलॉजी असे दोन कोर्सेस, आयोग पुरस्कृत करिअर ओरिऐंटेड कोर्स अंतर्गत सर्टिफिकेट कोर्स इन फॅशन विजयमाला कदम (वहिनीसाहेब) यांच्या मार्गदर्शनाखाली विद्यापीठ अनुदान भागातील विद्यार्थीनीचा सर्वांगीण विकास करण्याचा ध्यास असणाऱ्या मा. सौ. महाविद्यालयाच्या रोप्य महोत्सवी वर्षानिमित्त प्राधान्याने ग्रामीण

> शिवाजी विद्यापीठ, कोल्हापूर संलग्नित आहेता. करत आहोत. सदर कोर्स विद्यापीठ अनुदान आयोग, नवी दिल्ली पुरस्कृत आणि आकारून व्यवसायाभमूख प्रशिक्षण देवून त्यांना स्वाबलंबी बनविण्याचा प्रयत्न

- २) आधुनिक तंत्रज्ञान व कोशल्य विकसित करणे १) फॅशन डिझायनिंग आणि पाक कलेची मूलभूत माहिती देणे
- ३) स्वच्छ आणि निरोगी जीवनासाठी पौष्टीक आहाराचे महत्व विशद् करण.
- ४) विद्यार्थीनीना सक्षम आणि स्वावलंबी बनविणे

१२ वी पास विद्यार्थीनी आणि गृहिणी IPKIN IĞÐÍN

३. शैक्षाणिकशुल्क रू. ५००/-१. प्रवेश शुल्क अभ्यासक्रम शुटक -२. परीक्षा शुल्क क. १००/-प्रवेश संख्या किमान ३० स. ५०/-४. ३५ ते ४४% तृतीय श्रेणी ३. ४५% ते ५९% द्वितीय श्रेणी २. ६०% ते ६९% प्रथम श्रेणी १. ७०% पेक्षा जारत विशेष श्रेणी गुणांकन /श्रेणी पद्धत

सर्टिफिकेट कोर्स इन फॅशन डिझाइनिंग मोबा. ९८५०१५५९६४ डॉ. दया पाडळकर सों. उटका पारील

सर्टिफिकेट कोर्स इन केटरिंग टेक्नॉलॉजी मोबा. ९४२१२१५८३८ समन्दयक

डॉ. ऑ. अलक्षणा कुलकर्णी प्रभारी प्राचार्या



Bharati Vidyapeeth's

Matoshri Bayabai Shripatrao Kadam Kanya Mahavidayalaya, Kadegaon.

Department of Library

Career Oriented Course Certificate Course in Catering Technology

Notice

All Student informed that the admission process of the Career Oriented Course-Certificate Course in Catering Technology are started interested student contact to Librarian Mrs. Patil Ulka A.

J.V.M.B.S.K. Kanya Mahavidyalaya, Kadegaon, Dist. Sangli



Bharati Vidyapeeth's

Matoshri Bayabai Shripatrao Kadam Kanya Mahavidayalaya, Kadegaon.

Department of Library

Career Oriented Course Certificate Course in Catering Technology

Notice

All Student who are admitted Career Oriented Course-Certificate Course in Catering Technology are informed that regular lectures & practical's are started on 02/07/2018 in Jijamata Hostel attend the regular lectures & practical's in time.

Principalpal

3.V.M.B.S.K. Kanya Mahavidyalaya,
Kadegaon, Dist. Sangli





Bharati Vidyapeeth's Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalay, Kadegaon Tal. - Kadegaon, Dist. Sangli (MS)

CARRIER ORIENTED COURSE (COC) Report of the Certificate Course in Catering Technology

Year: 2014-15 to 2018-19

Title of the Programme: Certificate Course in Catering Technology

Name of the Trainer : Mrs. Ulka Patil, Mrs Swapna Shaha, Mrs Shamim Patel

Name of the Coordinator: Mrs. Ulka Patil

Organizing Department : Department of Library

Duration of the Course : 6 Month

Place : Jijamata Hostel, B.V.M. B. K. Kanya Mahavidyalaya, Kadegaon



University Grants Commission, New Delhi approved and released grant to our institute for this carrier oriented course in Catering Technology RS.7,00,000/- on August 2014.Seed money to be utilized for Books ,Journals, equipment's, laboratory facilities, remuneration for faculty and coordinator, contingency only for 5 years. We started this course in the academic year 2014-15.

Exhibition in 2017-18



Introduction:

The Institute aims to provide sufficient academic knowledge for a student to be able to meet the standards required by the industry. The student must possess a healthy disposition to life, a reasoning mind and an attitude of service. Student should be friendly, disciplined and responsible.

Catering Technology course aims to develop the creative and business skills of the students so that they can pursue their career goals in this industry. The course also teaches students how to constantly strive & provide comprehensive hospitality education in a healthy learning environment, nurturing the catering technology professionals for the competitive world.

Objectives:

- 3. To know the new recipes.
- 4. To know the Kitchen tips
- 3. To know the necessity of cleanliness in kitchen.
- 4. This course helps to students as economic source.

Course Outcomes:

- 1. Students shall be able to have operational knowledge of food & beverage outlets.
- 2. Students will attain knowledge to be able to identify and contribute positively towards any beverage control system.
- 3. Keeping the students updated with the latest trends of the catering



- 4. Students are able to work in any sector as they have gained practical and theoretical knowledge to apply as per industry standards.
- 5. Students are made aware of the cuisines of different regions and gain practical exposure.

Mrs. Ulka Patil

Programme Coordinator

Prof. Dr. V. Y. Kadam

V.M.B.S. Principal Pal Kadegaon, Dist. Sangli



BHARATI VIDYAPEETTI'S MATOSHRI BAYABAI SHRIPATRAO KADAM KANYA MAHAVIDYALAYA, KADEGOAN, DIST-SANGLI.

Career Oriented Course Certificate Course in Catering Technology

Objectives: To enable the students to

- 1. get Knowledge of basics catering Technology
- 2. make the awareness of food quality health and hygiene
- 3. develop the skills in catering Techniques.
- 4. improve the self employment

Paper No. 1 Introduction to Catering Technology Syllabus

Sr.No.	Topics
The state of the s	Knowledge of modern tools in kitchen -Sandwitch makers, Microwave oven ,Grinder, Blender, Chopper and other Utensils
2	Hygiene-Personal hygiene, General rules relating to food and hygiene
3	Food Proteins-Types, sources, availability and functions
4	Maharashtrian Dish - Thalipit, Chatani, Thecha, Puranpoli, Vegetable dish, Da Tadaka, Batatewada, Pakkoda, Salad
5	South Indian Dish-Idli, Dosa, Meduwada, Appe, Uttappa, Amboli, Upama
6	North Indian Dish-Punjabi Vegetable dish, Parothe, Kajukari, Chole Bhatora, Malaikofta, Kulcha
7	Gujarati Dish- Dalbati, Dalroti, Dhokala, Khakara, Phapada, Kansar, Undiyo
8	Milk and Milk Product -Ice cream, Panir, Angur Malai, Rasamalai, etc
9	Non-vegetarian food-Biryani, Khima kaleji ,Fishfry,
10	Mukh Shuddhi

Bakery and Confectionary Techniques Syllabus

Sr.No.	Topics
1	Food Preservation: Principles and Methods
2	Bakery Products
	Crackers, Nankhathai, and Cakes: Types process, causes, remedy
3	Pizza, Burger and Dabeli
4	Production of cocoa butter
5	Chocolate Processing
6	Jam, Jelly and Sauce
7	Sweets
8	Fruit Toffee
9	Chips
10	Pickles & Masala



Paper – III Practical Syllabus Part – I

Sr.No.		Topics	
1	Knowledge of Equipment		
2	Maharashtrian Dish		
3	South Indian Dish		
4	North Indian Dish		
5	Gujarathi Dish		
6	Milk & Milk product		
7	Non -vegetarian Foods		•
8	Mukhsuddhi		

Part-II

1	Bakery Product	
2	Pizza, Berger and Dabeli	
3	Cocoa Butter	
4	Chocolate Processing	111
5	Jam,Jelly and Sauce	
6	Sweet	
7	Fruit Toffee	
8	Chips	
9	Pickles & Masala	



- Introduction to Food Science and Technology : G.P. Stewart and M.A. Amerine
- 2. Bakery Science and Cereal Technology :Khetarpaul
- 3. Sugar Confectionery and Chocolate Manufacture : R.Less and E.B. Jackson
- 4. Chocolate Cocoa and Confectionery Science and Technology : Bernard W.Minifie
- 5. Basic Baking: S.C. Dubey
- 6. Fruit and Vegetable Preservation Principles and Practices : Shrivastav R.P. and SanjeevKumar
- 7. Indian Dairy Products: K.S. Rangappa and K.L. Acharya
- 8. Hygiene in Food Manufacturing and Handling : Barry Graham, Rack and Raymond
- 9. रुचिरा कमलाबाई ओगले
- 10.अन्तपूर्णा मंगला बर्वे
- 11.मायक्रोवेव्ह ओवन तंत्र आणि मंत्र प्रमिला चितळे
- 12. मायकोवेव्ह खासियत उषा पुरोहित

1 Mrs- Ulka Arun patio Chti

2 Dr. Dayawati M. Padalkar - Buhlkar.

3 Prema te Shah Pershah

4 Mrs. Jayanthi Girish sharanothe. Suitlethorands

प्रभारी प्रावार्य भा.वि.मा.व.शी.क. कन्या महाविद्यालय,

कडेगांव, जि. सांगली



Bharati Vidyapeeth's Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalaya, Kadegaon,Dist-Sangli

Career Oriented Course Certificate Course in Catering Technology List of Students 2018-2019

Sr.No.	Name of the Student
1	Mrs. Shah Manali Nikhil
2	Mrs. Shah Bhavika Nital
3	Mrs. Bhasme Meena Kiran
4	Mrs. Bhasme Madhavi Ashish
5	Miss. Shah Sarika Abhijeet
6	Miss. Shah Manasi Vijay
7	Miss. Shah Gautami Sanjay
8	Miss. Vakhariya Pooja Priyank
9	Miss. Shah Pratiksha Ruchit
10	Miss. Bhandari Harshada Subhash

Co-ordinator

Principalpal

3.V.M.B.S.K. Kanya Mahavidyalaya,
Kadegaon, Dist. Sangli

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I/c. Principal

M.B.S.K. Kanya Mahavidyalaya,
Kadegaon, Dist. Sangli

Sub. Teacher		अता असा मनात्वा निर्दात के के अपना के जिल्ला के कि अपना के जिल्ला के कि अपना	Name of the Teacher Roll No No No
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Bharati Vidyapeeth's Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalaya, Kadegaon,Dist-Sangli

Career Oriented Course Certificate Course in Catering Technology

Result of Students 2018-2019

Sr.No.	Name of the Student	Mother's Name	Grade
01	Mrs. Shah Manali Nikhil	Vinita	·0'
02	Mrs. Shah Bhavika Nital	Jayashri	'O'
03	Mrs. Bhasme Meena Kiran	Kalpana	'O'
04	Mrs. Bhasme Madhavi Ashish	Pranita	'0'
05	Miss. Shah Sarika Abhijeet	Prafulata	,O,
06	Miss. Shah Manasi Vijay	Vinita	,O,
07	Miss. Shah Gautami Sanjay	Rupali	,O,
80	Miss. Vakhariya Pooja Priyank	Darshana	'O'
09	Miss. Shah Pratiksha Ruchit	Smita	'O'
10	Miss. Bhandari Harshada Subhash	Jaya	'O'

Co-ordinator

Principalipal

3.V.M.B.S.K. Kanya Mahavidyalaya,
Kadegaon, Dist. Sangli





BHARATI VIDYAPEETH'S

Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalaya, Kadegaom

Tal. Kadegaon, Dist. Sangli



This is to certify that

Lupali (Student's Mame)

Mahesh

(Father's)Came)

Mother's Name Shardha

has passed the Certificate

Course in Catering Technology in the month March 2019

The said certificate has been issued to him/her at kadegaon



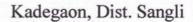






Bharati Vidyapeeth's





CAREER ORIENTED PROGRAMME

CERTIFICATE COURSE IN CATERING TECHNOLOGY

TIME TABLE: 2018-19

TIME	THU.	ERI.	SAT.		
2.00 to3.00	Theory UAP/DMP	Theory SAS	Theory SAS		
3.00 to 4.00	Practical SAS	Practical SAS	Practical UAP/DMP		

(Dr. Mrs.S.D.Kulkarni)

A.S.K. Kanya Mahavidyalaya, Kadegaon, Dist. Sangli KADEGAON

Bharati Vidyapeeth's

Matoshri Bayabai Shripatrao Kadam Kanya Mahavidyalaya,



CAREER ORIENTED PROGRAMME

CERTIFICATE COURSE IN CATERING TECHNOLOGY

ANNUAL EXMINATION TIME TABLE: 2018-19

DATE	DAY	TIME	SUBJECT
18/03/2019	MONDAY	8.30 TO 11.30	Introdiction to Catering Technology
19/03/2019	TUESDAY	8.30 TO 11.30	Bakery & Preservation food
20/03/2019	WEDENSDAY	8.30 TO 11.30	PRACTICAL



KADEGAON