



श्री विश्वकर्मा कौशल विश्वविद्यालय

SHRI VISHWAKARMA SKILL UNIVERSITY

Diploma in Food Production and Traditional Sweets



**DO YOU WANT TO SKILL YOURSELF FOR A REWARDING CAREER?
GET READY FOR INDUSTRY 4.0 REVOLUTION**

About the Programme

The industry, driven by taste buds, is recently under a revolution. Indian traditional foods are filling up the market space yielded by the fast and continental foods. Consumer is gravitating towards the Indian food for its simplicity and healthy ingredients. To cater for this ever-growing segment, SVSU has designed a Diploma in Food Production and Traditional Sweets under dual vocational education model. The programme aligned with National Skill Qualification Framework (NSQF) Level 5, which will be conducted at SVSU in collaboration with industry partner, Bikanervala Foods Pvt. Ltd. Processing of traditional foods involves use of raw ingredients to produce marketable food products that can be easily prepared and served to the consumer. Typically processing activities are mincing, emulsification, cooking (boiling, broiling, frying and grilling), pasteurization, preservation and canning or other packaging. Primary processing also includes dicing, slicing, freezing and drying when preparing secondary products.

Programme Model & Pedagogy

SVSU has built a strong partnership with the industry to facilitate students training, employability and entrepreneurship through the On-the-Job Training (OJT) approach. The university has designed, developed and deployed Industry Integrated Dual Education Model (IDEM) that enables students to “Earn-While-Learn” and provides an opportunity to enhance the qualification with the flexibility of entry and exit into a programme SVSU has conceptualised the IDEM programme, which is designed in such a manner that 60 percent of the credits are earned while working on the OJT and the rest 40 percent come from the theoretical and conceptual training. The entire pedagogy is designed to develop an application based learning that makes student-job-ready by earning, industry work experience and learning the hands-on technical concepts.

Programme Highlights

- Application based Learning
- Earn while Learn
- Dual Education
- Placement Support
- Highly Subsidized Fee
- Leadership and Supervising

- Learn & Apply Skills
- Entrepreneurial Skills
- World-class OJT Facility
- Theory, Practice & Rigorous Curriculum
- Students Mobility Horizontal and Vertical
- Wore Integrated Learning Options

Eligibility

10+2 OR
10th plus 3 Years Diploma

On-The-Job Training (OJT)

OJT Areas*

Convenience Food Processing and Traditional Snacks & Savoury Processing. Traditional Indian Sweets Processing and Traditional Indian Food Processing.

Note: OJT areas are subject to change depending upon availability of OJT areas

Shri Vishwakarma Skill University

In line with Skill India Mission, the Government of Haryana has established Shri Vishwakarma Skill University under the Act 25 of 2016. The University is aiming at providing structured skill qualification programmes aligned with the existing and emerging job roles in the industry. The programmes have been mapped with NSQF levels that facilitate vertical mobility from Certificate to Doctoral level. SVSU aims at providing pathways to the Learners from school level to higher education level through a skill-bed qualification framework for their career progression



Industry Partner



Bikanervala Foods Pvt. Ltd. Is a leading manufacturer of Indian foods, snacks and sweets and restaurateur in India and now Bikanervala has paid attention to the aspect of training and skilling of its workforce and has good training infrastructure.

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