



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester I

PRINCIPLES OF FOOD PRODUCTION-I
USCA 101
THEORY

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Define the aims and objective of cooking. Describe the organization structure and key function of food production department.
- List various ingredients used in bakery, state the role of each ingredient used in preparation of bread and cooking and summarized the history, philosophy and influence on Indian cuisine.
- Classify types & sections of kitchen.
- List the equipment's, tools and fuels used in kitchen.
- Describe the pre- preparation and preparation process of ingredients and their cooking methods and their temperature.

COURSE OUTCOMES

After successful completion of this course, the learners will be able to:

CO1- Define the aims and objective of cooking. Describe the organization structure and key function of food production department.

CO 2- List various ingredients used in bakery, state the role of each ingredient used in preparation of bread and cooking and summarized the history, philosophy and influence on Indian cuisine.

CO 3- Classify types & sections of kitchen.

CO 4- List the equipment's, tools and fuels used in kitchen.

CO 5- Describe the pre- preparation and preparation process of ingredients and their cooking methods and their temperature.




Principal

Sheila Raheja Institute of Hotel Management
Raheja Education Complex, Opp. Colgate Ground,
Bandra (East), Mumbai - 400 051.



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ESSENTIALS CULINARY ARTS-INDIAN-I
USCA 102
PRACTICAL

COURSE OBJECTIVES

On successful completion of this course, the learners will be able to:

- Recognize and demonstrate the use of different Indian spices, herbs and types of Indian masalas and basic Indian gravies along with different flavoring and smoking techniques.
- Demonstrate different types of Indian cuisine preparations.
- Demonstrate different types of Indian snacks and sweets preparations as per standard recipes

COURSE OUTCOMES

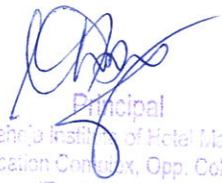
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