



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:

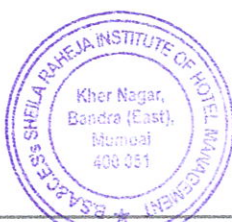
CO1- Define the aims and objective of cooking. Describe the organization structure and key function of food production department.

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.




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Semester I

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

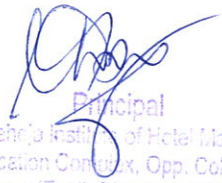
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CO 3- Demonstrate different types of Indian snacks and sweets preparations as per standard recipes.




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ESSENTIALS CULINARY ARTS-INTERNATIONAL
USCA 103
PRATICAL

COURSE OBJECTIVES

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

- Identify the different types of tools and equipment used and associate it with different methods of cooking and egg cookery.
- Demonstrate appropriate cuts of vegetables in various preparations like stocks, sauces, soups, salads and legume preparations.
- Demonstrate the use of different thickening agents, stocks and salad dressings in various culinary preparations.

COURSE OUTCOMES

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

CO1- Identify the different types of tools and equipment used and associate it with different methods of cooking and egg cookery.

CO2- Demonstrate appropriate cuts of vegetables in various preparations like stocks, sauces, soups, salads and legume preparations.

CO3- Demonstrate the use of different thickening agents, stocks and salad dressings in various culinary preparations.




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ESENTIALS BAKERY & CONFECTIONERY
USCA 104
PRATICAL

COURSE OBJECTIVES

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

- Identify the different types of ingredients and equipment used in a bakery.
- Differentiate between the methods of the bread & cookie making process.
- Name and identify types of custards and puddings.

COURSE OUTCOMES

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

- C01-** Identify ingredients, tools and equipment used in Bakery & Confectionery
C02- Demonstrate methods used in Bread and Cookie making.
C03- Classify and demonstrate types of custards and puddings.




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FUNDAMENTALS OF FOOD & BEVERAGE SERVICE
USCA 105
THEORY

COURSE OBJECTIVES

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

- Describe various sectors of food service industry in India, types of restaurants and their characteristics.
- Explain the organisation and functions of the F&B department.
- Distinguish between various types of outlets.
- List and explain attributes of F&B staff.
- Identify food service equipment and explain their uses in F&B service.
- Distinguish between various ancillary areas of the F&B service department.
- Compare and contrast the various styles of service and dining room operations.

COURSE OUTCOMES

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

- CO1-** Understand the various sectors of the Food and Beverage industry and explain the role and organization of the Food and Beverage Service Department
- CO2-** Identify the attributes of Food and Beverage personnel and list their duties and Responsibilities
- CO3-** Identify the operational and auxiliary areas as well as equipment used in the Food and beverage Service Department
- CO4-** Understand the various service methods and procedures followed in the Department and enumerate the basis of the selection of service styles for various outlets.
- CO5-** State the techniques for organizing a dining room operation.




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RESTAURANT & FOOD SERVICE OPERATIONS
USCA 106
PRACTICAL

COURSE OBJECTIVES

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

- Identify the role of the Food and Beverage Service department and explain its organization structure and importance.
- Explain how 'moments of truth' affect guests, staff members, and managers, and describe the value of guests and staff members to a food service operation.
- Describe the duties and responsibilities of beverage service staff members, and summarize techniques and procedures for responsibly selling and serving cocktails, beer, and wine.
- Identify the operational and auxiliary areas as well as equipment used in the Food and Beverage department.

COURSE OUTCOMES

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

CO1- Identify the various category outlets to know the emerging trends in Hospitality Industry by visiting outlets such as coffee shop, Banquets & Kiosks etc.

CO2- Demonstrate the attributes, etiquettes, attitudes and standard phrases used by Food & Beverage service personnel, stacking of side station, folding of napkins and wiping of glasses & crockery.

CO3- Identify Food & Beverage equipment and their usage and demonstrate dining room practices and operational procedures.




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FOOD SAFETY & HYGIENE
USCA107
THEORY

COURSE OBJECTIVES

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

- Objective of this course is to familiarize the students with importance of hygiene and Food Safety in Hospitality Industry.

COURSE OUTCOMES

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

- CO1-** State the relation between food and various factors influencing Malnutrition, under nutrition and over nutrition.
- CO2-** Identify the various factors influencing eating habits and state the breakup of proteins, carbohydrates and fats components
- CO3-** Classify proteins, fats and oils in terms of functions, requirements, sources, deficiency, uses in food preparations, effect of heat and gel formation
- CO4-** Summarize the basic need of vitamins, minerals, water colloids and their functions. Sources, deficiency, excess balance, importance and sources in food.
- CO5-** Discuss the balance diet, food groups, food pyramids, and explain the special nutritional diet requirements.




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INTRODUCTION TO HOSPITALITY INDUSTRY
USCA108
THEORY

COURSE OBJECTIVES

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

- The course introduces students to the subject of tourism and hospitality Management, highlighting how various hospitality management operational functions are affected by the nature of tourism product, and discussing tools and methods employed by companies in various sectors within the tourism and hospitality industry and also addressing the challenges and opportunity arising.

COURSE OUTCOMES

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

- CO1-** State the Career Opportunities for Hospitality Profession and discuss the service industry and its objective.
- CO2-** List the impact of Travel and Tourism on hotel industry and enumerate its economic, significance.
- CO3-** Distinguish the features of food service industry and examine the evolution of hotels and major hotel chains.
- CO4-** Explain the Organization Structure of small, medium and large hotel in relation to Revenue earning & support department in the hotel.
- CO5-** Identify the Front of the house/ heart of the house departments of the hotel and state the functions of each department.



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PRODUCT KNOWLEDGE
USCA 109
THEORY

COURSE OBJECTIVES

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

- Objective of this course is to familiarize the students with various ingredients used in Food Production, Its properties and quality checks

COURSE OUTCOMES

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

CO1- State the properties, nutritional value and quality check of the dairy products and cereals.

CO2- List the different types of eggs, identify its structure and explain the storage and uses of egg.

CO3- State the properties, nutritional values, quality check usage of vegetable, fruits and herbs.

CO4- Distinguish between meat poultry, game, fruits and shellfish based on their types, nutritional value, quality check and cooking method.

CO5- State the different types of fats and oils their nutritional values, quality check and usage.



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COMMUNICATION SKILLS - ENGLISH & FRENCH
USCA 110
THEORY

COURSE OBJECTIVES

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

- The objective of this course is to improve the communication skills of the student in English & French as required by a Culinary Professional
- Frame grammatically correct sentences in English & French.
- Apply the correct conjugation of verbs in sentences
- Frame sentences in English & French and communicate fluently

COURSE OUTCOMES

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

- CO1-** Understand Sentence & differentiate between Subject and Predicate, Phrase and clause, Nouns and Adjectives, Definite and Indefinite Articles and classify the Pronouns.
- CO2-** Convert dialogues and culinary terms from French to English.
- CO3-** Identify Verbs, Tenses, Adverbs and its correct usage
- CO4-** Identify Prepositions, Conjunctions and Interjections and use the same in sentences with correct punctuation and state antonyms and synonyms.
- CO5-** Express and communicate effectively orally & in writing in English & French.



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