



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester II

PRINCIPLES OF FOOD PRODUCTION-II
USCA 201
THEORY

COURSE OBJECTIVE

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

- Define & explain different Soups and Sauces.
- Identify & describe Salads and its composition.
- Describe & summarize the structure of an egg.
- List 7 classify between different & cuts of fish, meat and poultry.
- Name and demonstrate various kinds of sponge, pastry and cakes and identify and demonstrate different regional masalas, pastes and Indian gravies.

COURSE OUTCOMES

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

- CO1-** Define & explain different Soups and Sauces.
CO2- Identify & describe Salads and its composition.
CO3- Describe & summarize the structure of an egg.
CO4- List 7 classify between different & cuts of fish, meat and poultry.
CO5- Name and demonstrate various kinds of sponge, pastry and cakes and identify and demonstrate different regional masalas, pastes and Indian gravies




Principal

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Raheja Education Complex, Opp. Colgate Ground,
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B.A. Culinary Art
Course Outcomes
Semester II

ESSENTIAL CULINARY ARTS INDIAN
USCA 202
THEORY

COURSE OBJECTIVES

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

- Demonstrate the various methods of cooking as applicable.
- Prepare Indian dishes as per prescribed menu.
- Summaries the recipes and tabulate food cost and calorie count.

COURSE OUTCOMES

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

- CO1-** Demonstrate the various methods of cooking as applicable.
CO2- Prepare Indian dishes as per prescribed menu.
CO3- Summaries the recipes and tabulate food cost and calorie count.




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ESSENTIAL CULINARY ARTS-INTERNATIONAL
USCA 203
PRACTICAL

COURSE OBJECTIVES

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

- Identify, demonstrate different preparations of legumes, pastas, potatoes, meat, poultry and seafood
- Compile and prepare five course International Menu
- Summarize the recipes and tabulate food cost and calorie count.

COURSE OUTCOMES

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

CO1- Identify, demonstrate different preparations of legumes, pastas, potatoes, meat, poultry and seafood

CO2- Compile and prepare five course International Menu

CO3- Summarize the recipes and tabulate food cost and calorie count.




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ESSENTIAL BAKERY & CONFECTIONERY
USCA 204
PRACTICAL

COURSE OBJECTIVES

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

- Develop a comprehensive understanding of the different methods used in cake and pastry making, including the key ingredients, techniques, and equipment involved.
- Classify a variety of creams and sauces commonly used in bakery products, and explore their specific uses and applications in different types of baked goods.
- Gain practical experience in preparing soufflés and mousses using various techniques, and demonstrate proficiency in achieving desired textures and flavors.

COURSE OUTCOMES

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

- CO1-** Differentiate cake and pastry making methods
CO2- Classify creams & sauces and its uses in different bakery products
CO3- Prepare different soufflé and mousses using different techniques




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FOOD & BEVERAGE STUDIES
USCA 205
THEORY

COURSE OBJECTIVES

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

- Define menu, identify the various types of Menus, types of meals and principles of menu planning.
- List and elaborate the sequence and course in the French Classical Menu. Also Identify general accompaniments.
- Explain the processing of Tobacco, making of cigars, its types, service and storage.
- Define and classify Beverages. Explain the types and service of Non-alcoholic Beverages.
- Describe the simple control system followed in a restaurant.

COURSE OUTCOMES

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

CO1- State the principles of menu planning, types of menu and meals.

CO2- Explain various types of breakfast and tea service.

CO3- Identify the sequence & course of French Classical Menu, Explain Cigars and Cigarettes with respect to types of tobacco, their shape. Size, color and brand names with Country of Origin.

CO4- Explain types of categories of Ice cream and Classify Non-alcoholic Beverages.

CO5- Explain simple control systems used in Food & Beverage outlets.




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FOOD & BEVERAGE GUEST SERVICE
USCA 206
PRACTICAL

COURSE OBJECTIVES

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

- Define menu, identify the various types of menus, types of meals and principles of menu planning.
- List and elaborate the sequence and course in the French Classical Menu. Also Identify general accompaniments.
- Explain the processing of Tobacco, making of cigars, its types, service and storage.
- Define and classify Beverages. Explain the types and service of Non-alcoholic Beverages.
- Describe the simple control system followed in a restaurant.

COURSE OUTCOMES

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

CO1- Demonstrate planning of Table D'hote menu for different meal periods with their cover set-ups, Styles of Table service and step by step detailed service sequence.

CO2- Demonstrate service of Cigar, Cigarettes and Non-Alcoholic Beverages

CO3- Demonstrate order taking, techniques of suggestive selling and upselling. Tabulate kitchen order ticket.




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CULINARY MATH
USCA 207
THEORY

COURSE OBJECTIVES

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

- Perform basic arithmetic calculations with principles of BODMAS
- Convert metric system in to imperial
- Able to define various measuring units of volume, distance and weight
- Calculate food cost percentage of furnished data
- List and define inventory valuation methods as per the syllabus
- Calculate REVPASH

COURSE OUTCOMES

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

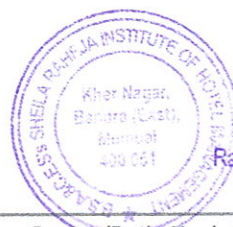
CO1- Memorize the Basic Arithmetic operations, Metric System, Basic Units used in recipe

CO2- Define Weight, Volume, Count, Describe Portion Control and Discuss Portion Control in Preparation, Plating and service

CO3- Utilize units of measure. Define procedures for scaling, yield and portion size, understand abstract, logical, and critical thinking in scaling recipes.

CO4- Tabulate Food Cost percentage, Yield Cost Analysis, Raw Yield Test and Portion Cost

CO5- Summarize Inventory Valuation, Inventory Turnover ratio, turnover ratio, revenue per available seat hour. Calculate FIFO, LIFO, FEFO.



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BUSINESS COMMUNICATION
USCA208
THEORY

COURSE OBJECTIVES

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

- Improve the communication skills of the student in English and state basic restaurant & office French terms, as required by a Culinary Professional
- List various channels and barriers of Communication
- Compile reports and write formal letters
- State various types of meetings
- Improve presentation skills

COURSE OUTCOMES

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

CO1- Define and understand the Process of Communication, Feedback, Verbal Communication, Non-verbal Communication, Channels & Barriers of Communication and state basic restaurant & office French terms, state the correct way to say time and ask for directions in French.

CO2- Distinguish between Upward, Downward, Lateral, Grapevine Communication and explain their purpose & functions

CO3- Recognize and describe Memos, Circulars and Notices

CO4- Write and enumerate different types & parts of Letters & Reports respectively & list recipes in correct order in French and translate culinary terms from French to English.

CO5- Differentiate between types of Meetings, describe participant's responsibilities and documentation, memories and deliver effective presentations, participate in Group Discussions and interviews confidently and have basic conversation in French




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FUNDAMENTALS OF INFORMATION TECHNOLOGY
USCA 209
PRACTICAL

COURSE OBJECTIVES

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

- Understanding of IT Concepts and Principles: Students will gain a solid understanding of the fundamental concepts and principles of information technology, including hardware, software, networks, and the internet.
- Effective Communication and Collaboration: Students will enhance their communication and collaboration skills, including the ability to effectively communicate technical concepts, work collaboratively in teams, and present technical information to both technical and non-technical audiences.

COURSE OUTCOMES

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

CO1- Understand the computer architecture & configuration of operating system command & Networking Component.

CO2- Understand the logical concept Microsoft word and PowerPoint. Understand the techniques to design word and PowerPoint logic.

CO3- Identify knowledge of principles of data handling, techniques of design and performance, evaluation of error correction, solution for technical issues.

CO4- State the configuration and various functionality of outlook.




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ENVIRONMENTAL SCIENCE
USCA 210
THEORY

COURSE OBJECTIVES

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

- Familiarize the students with the need and ways to conserve the environment.
- To able to list and define various components of the environment & need for its conservation.
- To be able to define role of human beings in its conservation as per the learning material provided by Ministry of Human Resources, Govt. of India.

COURSE OUTCOMES

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

- CO1-** Define the scope and importance of Renewable and Non-renewable resources which includes Forest, Water, Mineral, Food, Energy and Land Resources.
- CO2-** Associate the role of an individual in conservation of natural resources and Ecosystems and understand the role of producers, consumers and decomposers.
- CO3-** Describe energy flow in the ecosystem, ecological succession, food chains, food webs and ecological pyramids which includes Forest ecosystem, Grassland ecosystem, Desert ecosystem and Aquatic ecosystem
- CO4-** Summaries Biodiversity and its conservation, recognize different types of environmental pollution, its causes, effects and control measures and various Acts and Laws associated with it.
- CO5-** Understand existence and co-existence of the human population and the environment




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