



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

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



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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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Semester II

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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