



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester III

INDIAN AND INTERNATIONAL ETHNIC CUISINES -III
USCA 301
THEORY

COURSE OBJECTIVES

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

- Classify the features of Indian Cuisine and analyse the development of Indian Cuisine between 1st and 16th Century.
- Explain the features, traditions, cookware, ingredients, festive cooking and tabulate popular regional menus of India.
- Explain French classical cuisines, its provinces, classical dishes and key culinary terms.
- Explain the history and development of Spanish and Italian Cuisine, differentiate their meal routines, meal structures, regional variations and ingredients used.
- Distinguish between Chinese and Japanese cuisine and summarize the preparation method of icings, butter cream and meringue-based sponge.

COURSE OUTCOMES

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

CO1- Classify the features of Indian Cuisine and analyse the development of Indian Cuisine between 1st and 16th Century.

CO2- Explain the features, traditions, cookware, ingredients, festive cooking and tabulate popular regional menus of India.

CO3- Explain French classical cuisines, its provinces, classical dishes and key culinary terms.

CO4- Explain the history and development of Spanish and Italian Cuisine, differentiate their meal routines, meal structures, regional variations and ingredients used.

CO5- Distinguish between Chinese and Japanese cuisine and summarize the preparation method of icings, butter cream and meringue-based sponge.




Principal

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



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester III

BEVERAGES STUDIES
USCA 302
THEORY

COURSE OBJECTIVES

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

- Demonstrate techniques and procedures for responsibly selling and serving wine.
- Describe the production process of Beer, Wine and Spirits.
- Describe the wine producing countries of the world and explain the difference between old world and new world styles of wine production

COURSE OUTCOMES

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

CO1- Classify the various types of Alcoholic Beverages and differentiate between Still, Sparkling, Fortified and Aromatized Wines

CO2- Explain the production for Still, Sparkling, Fortified and Aromatized Wines, show how Viticulture and Vinification affects its overall quality.

CO3- Distinguish between old World and new World Wines producing Countries, Principal region and

Wine laws

CO4- Prepare various menus with appropriate wine selections based on organoleptic considerations.

CO5- Illustrate the production process for brewed, fermentation and distilled beverages and classify their popular brands as per their country of origins and flavor's.



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



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester III

INDIAN ETHNIC CULINARY ARTS (QUANTITY)
USCA 303
PRACTICAL

COURSE OBJECTIVES

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

- To explain and demonstrate Indian ethnic cuisine and its development.
- To prepare ethnic menus in support with the various historical, geographical and cultural factors that influence Indian cuisine.
- Prepare the plan of work indent, costing sheet and calorie calculation for bulk cooking.

COURSE OUTCOMES

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

- CO1-** To explain and demonstrate Indian ethnic cuisine and its development.
CO2- To prepare ethnic menus in support with the various historical, geographical and cultural factors that influence Indian cuisine.
CO3- Prepare the plan of work indent, costing sheet and calorie calculation for bulk cooking.




Principal

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



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester III

INTERMEDIATE CULINARY ARTS –INTERNATIONAL
USCA 304
PRACTICAL

COURSE OBJECTIVES

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

- International culinary specialty from select countries as per standard recipes.
- The plan of work indent, costing sheet and calorie calculation.
- Food plate presentation for service.

COURSE OUTCOMES

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

CO1- Prepare international culinary specialty from select countries as per standard recipes.

CO2- Prepare the plan of work indent, costing sheet and calorie calculation.

CO3- Prepare food plate presentation for service.




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



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester III

INTERMEDIATE BAKERY & CONFECTIONERY
USCA 305
Practical

COURSE OBJECTIVES

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

- Discover and apply the knowledge of these sponges in creating classic cakes and pastries.
- Demonstrate and modify the learnings in constructing new entremets and relate the cake making process for creating cakes with different dimensions
- Appraise the knowledge of classic cake and apply contemporary techniques such as mirror glaze or sprays and also connect the classic art of sugar craft to modern techniques.

COURSE OUTCOMES

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

CO1- To explain and demonstrate Indian ethnic cuisine and its development.

CO2- To prepare ethnic menus in support with the various historical, geographical and cultural factors that influence Indian cuisine.

CO3- Prepare the plan of work indent, costing sheet and calorie calculation for bulk cooking.




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



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester III

NUTRITION & FOOD SCIENCE
USCA 306
THEORY

COURSE OBJECTIVES

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

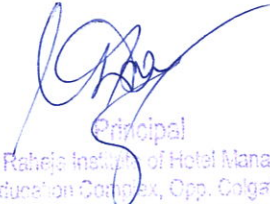
To make students aware about nutritional facts about various products and balanced diet and various new trends in diet.

COURSE OUTCOMES

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

- CO 1** State the relation between food and various factors influencing Malnutrition, under nutrition and over nutrition.
- CO 2** Identify the various factors influencing eating habits and state the breakup of proteins, carbohydrates and fats components
- CO 3** Classify proteins, fats and oils in terms of functions, requirements, sources, deficiency, uses in food preparations, effect of heat and gel formation
- CO 4** Summarize the basic need of vitamins, minerals, water colloids and their functions. Sources, deficiency, excess balance, importance and sources in food.
- CO 5** Discuss the balance diet, food groups, food pyramids, and explain the special nutritional diet requirements.




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



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester III

FOOD COST CONTROL
USCA 307
THEORY

COURSE OBJECTIVES

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

To provide the basic understanding to the students in management controls- purchase, stores and production, costing, cost dynamics & cost control

COURSE OUTCOMES

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

- CO1-** Describe a Cost Volume Profit (CVP) relationship for a food and beverage operation
- CO2-** Explain the various control systems necessary to achieve management objectives.
- CO3-** State the control system involved in the purchasing & receiving of food and beverage operations.
- CO4-** Describe the control system & processes involved in Storekeeping, issuing of material, and stock taking in beverage operation.
- CO5-** Explain the cost control system and cost dynamics to identify pricing and profitability




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



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester III

PRINCIPLES OF MANAGEMENT
USCA 308
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. The course aims to provide students with the basic managerial knowledge necessary for business students. The course focuses on providing students with analytical, developmental, managerial and technical skills that relate to managerial positions in organizations.

COURSE OUTCOMES

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

- CO1-** Illustrate the functions and components, levels of management.
- CO2-** Differentiate between Fredrick Wilsons Scientific management & Henry Fayol Principles of Management with relevant examples
- CO3-** Differentiate between various components and elements of Planning & Organizing, in any business environment.
- CO4-** Distinguish between Directing, Coordinating & Controlling in any business environment and applying them on Theory of Motivation.
- CO5-** Demonstrate leadership styles stating the significance of each style & summarize MBO.




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



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester III

APPLIED INFORMATION TECHNOLOGY
USCA 309
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- Implement different types of templates, slide transition, animations effect with PowerPoint document

CO2- Design & Implement databases to help its users connect with Microsoft databases at the back end and help them manage and store their data efficiently.

CO3- Demonstrate configuration and functionality of outlook, Operate Emails, Tasks, Contacts, meeting with Outlook Management.



Principal

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



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester III

THE PRACTICE OF BUSINESS COMMUNICATION
USCA 310
PRACTICAL

COURSE OBJECTIVES

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

- Is to create future entrepreneurs.
- Effective communication with guests.
- To familiarize students with basic etiquette
- Handle communication and documentation for Meetings and Conferences

COURSE OUTCOMES

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

CO1- Participate in Group Discussions and effectively communicate, relate and interact with the guests, prepare and deliver effective Presentations

CO2- Demonstrate the basic formal etiquette in Telephone usage and during Personal Interviews, apply Non-verbal communication effectively and efficient utilization of Visual Aids to enhance Presentations.

CO3- Handle formal communication via email, prepare academic documents like reports, essays and use precis writing and comprehension skills to summarize effectively and conduct themselves efficiently in Meetings and Conferences




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