



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



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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.



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