



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester IV

REGIONAL INDIAN CUISINE AND LARDER
USCA 401
THEORY

COURSE OBJECTIVES

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

- List the heritage of regional Indian cuisine.
- Understand availability of raw material and different community cuisine.
- State the staff organization.
- Understand the duties and responsibilities of ladder staff and different larder products.
- State the advance ladder preparation, edible and non-edible display products.

COURSE OUTCOMES

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

CO1- Classify the heritage of Indian cuisine, explain the geographical, historical background of the cuisine and the use of locally available ingredients/ produce.


CO2- Demonstrate and prepare festive and speciality cuisines of Indian states and its regional communities.

CO3- Explain the features of Larder kitchen along with its layout and categorize staff hierarchy with their duties and responsibilities.

CO4- Illustrate the classification of salads, sandwiches and hors d'oeuvres and explain their components, garnishes and guidelines.

CO5- Differentiate between edible and non-edible food displays and prepare various charcutier products.




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



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FUNCTION CATERING OPERATIONS
USCA 402
PRACTICAL

COURSE OBJECTIVES

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

- Identify Food & Beverage set-up and planning of various outlets.
- Describe Casual, Theme Restaurants, etc. and how they are operated.
- Identify different ways of making duty rotas
- Learn the order taking system
- Explain how Banquet events are booked and planned and describe how managers and service staff provide service for these events.
- Gain knowledge to plan innovative menus for elaborate events and services.
- Describe the Duties and Responsibilities of service staff members and summarize techniques and procedures for responsibility selling Cocktails, Beer & Wine.

COURSE OUTCOMES


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

CO1- Demonstrate various types of banquet seating arrangements with buffet and cutlery-crockery setups

CO2- Demonstrate various types of banqueting and buffet arrangements with emphasis on space area calculation. Prepare appropriate function prospectus for different banqueting event and functions.

CO3- Construct theme setups and festival setups, special requirements for ceremonies, and prepare prerequisites for successful banquet operations




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