



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.

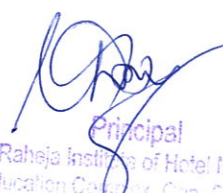
CO2- Demonstrate and prepare festive and speciality cuisines of Indian states and its regional communities.

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.




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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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INTERMEDIATE CULINARY ARTS-INDIAN
USCA 403
PRACTICAL

COURSE OBJECTIVES

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

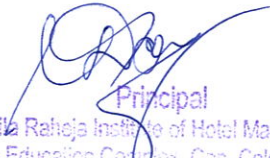
- Explain and demonstrate Indian regional cuisine and its development.
- Prepare regional menus taking into consideration various historical, geographical and cultural factors that influence Indian cuisine.
- Prepare the plan of work, indent and tabulate food cost and calorie count.

COURSE OUTCOMES

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

- CO1-** Explain and demonstrate Indian regional cuisine and its development.
CO2- Prepare regional menus taking into consideration various historical, geographical and cultural factors that influence Indian cuisine.
CO3- Prepare the plan of work, indent and tabulate food cost and calorie count.




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LARDER & SHORT ORDER COOKERY
USCA 404
PRACTICAL

COURSE OBJECTIVES

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

- Explain and demonstrate Indian regional cuisine and its development.
- Prepare regional menus taking into consideration various historical, geographical and cultural factors that influence Indian cuisine.
- Prepare the plan of work, indent and tabulate food cost and calorie count.

COURSE OUTCOMES

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

CO1- Prepare international salads and sandwiches.

CO2- Prepare Charcuterie products

CO3- Prepare the plan of work, indent, costing sheet, calorie calculation and plate presentation for service.




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INTERMEDIATE BAKERY & CONFECTIONARY
USCA 405
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- Illustrate the knowledge of sponge making in creating classic cakes like black forest, dobos torte, opera, gateaux St. honore, sacher torte, dobos torte, linzer torte etc.

CO2- Modify the learnings of cake making and use contemporary finishing process like mirror glaze, sprays.

CO3- Correlate the learnings of sugar craft in creating 2D and 3D cake decor with fondant and prepare desserts from macarons




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MENU DEVELOPMENT AND FUNCTION CATERING
USCA 406
THEORY

COURSE OBJECTIVES

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

- Explain various components related to considerations and limitations of menu planning.
- Explain factors of manpower, guest expectation, value perception and psychology of menu planning.
- Explain and illustrate the various methods of menu pricing.
- Compare and analyse various methods of designing and presenting a menu.
- Solve ratios and operational calculations of food, overhead and labour cost.
- Explain the menu engineering grid and classify the four categories of menu analysis.
- Explain the various types of banquet functions and their organisations.
- Create a banquet event order and understand its importance.

COURSE OUTCOMES

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

CO1- Analyze the Considerations and limitations in menu planning.

CO2- Explain Menu pricing methodology, Obstacles to pricing and pricing for non-profit operations.

CO3- Analyze menu mechanics and menu engineering.

CO4- Explain the banquet department with definition, organizational chart, duties and responsibilities, types of banquets, banquet sales, and banquet booking procedures

CO5- Illustrate the entire process of function catering with function contracts, function prospectus, function catering menus, staffing with duty allocations, banquet protocols and distinguish between off –premises and outdoor catering.



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GASTRONOMY
USCA 407
THEORY

COURSE OBJECTIVES

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

- Illustrate & explain different perception of Gastronomy.
- Interpret and distinguish between the dissemination and orientation along with the modern approach in Gastronomy.
- Relate & compare the history and growth of European Gastronomy.
- Illustrate and classify the contributors to development to modern cuisine and gastronomy.
- Show and analyze the history and growth of Indian gastronomy with its contributors and also factors contributing towards acceptance of Indian cuisine.

COURSE OUTCOMES

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

CO1- Illustrate & explain different perception of Gastronomy.

CO2- Interpret and distinguish between the dissemination and orientation along with the modern approach in Gastronomy.

CO3- Relate & compare the history and growth of European Gastronomy.

CO4- Illustrate and classify the contributors to development to modern cuisine and gastronomy.

CO5- Show and analyze the history and growth of Indian gastronomy with its contributors and also factors contributing towards acceptance of Indian



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HOSPITALITY INFORMATION SYSTEM
USCA 408
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- Develop master list of ingredients, system of receiving of perishables and non-perishables

CO2- Prepare indents, Record Issues and update records, Generate purchase indents and purchase orders

CO3- Generate K.O.T., B.O.T. from point of sale in restaurants and bar Asses MIS reports and Calculate Revenue.



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HOSPITALITY FINANCIAL ACCOUNTING
USCA 409
THEORY

COURSE OBJECTIVES

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

- Understand the rules of accounts. Can pass journal entry. Can prepare the ledger. Can prepare subsidiary books. Can prepare triple-column cash books. Can calculate break-even points. Can prepare sole trader final account.

COURSE OUTCOMES

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

- CO1-** Identify the personal, real, and nominal accounts.
CO2- Prepare Journal and ledger.
CO3- Explain subsidiary books and triple-column cash books.
CO4- Define capital and revenue expenditure.
CO5- Prepare the final accounts of the sole trader.




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HUMAN ASSETS MANAGEMENT
USCA 410
THEORY

COURSE OBJECTIVES

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

Understand the basic functions of Human Resource Management.

COURSE OUTCOMES

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

CO1- Illustrate the various concept, principles, functions, Manpower planning methods & techniques of Human Asset management in the Hospitality industry

CO2- Explain the process of Manpower planning in Hospitality industry.

CO3- Explain the recruitment & selection process and career progression & succession planning of an employee in an organization.

CO4- Describe the importance and role of Training & Development in business employee potential & methods of evaluating its success.

CO5- Discuss the importance of managing harmonious Industrial relation, fostering employee welfare & prompt grievances redressal.



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