



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester V

EVENT PLANNING & MANAGEMENT
USCA 501
PRACTICAL

COURSE OBJECTIVE

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

- Apply Management Theories & Principles for Event management.
- Develop an ability to plan for conventions, seminars & events.
- Prepare financial reports and establish source of funding for a new operation.
- Plan events creatively and think strategically.
- Understand the financial, marketing, operational and strategic issues in setting up an event.
- Integrate approaches of time, money (capital), people and other resources.
- Understand the concept of Event Management.

COURSE OUTCOMES


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

CO1- Apply Management Theories & Principles in Planning, Conceptualizing, Budgeting Event management for executing and planning any Event.

CO2- Prepare an effective marketing strategies / plan to fund, to generate revenue and market the event.

CO3- Organize the event based on concepts developed effectively managing resources and compile a Final Management report.




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 V

ADVANCED CULINARY ARTS- INDIAN
USCA 502
PRACTICAL

COURSE OBJECTIVES

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

- Use tandoor (Indian Clay Oven) to prepare Indian breads, meat and vegetable kebabs
- Prepare various Indian desserts as per standard recipes.
- Prepare the plan of work, indent, costing sheet and calorie calculation.

COURSE OUTCOMES

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

CO1- Students will be able to use tandoor (Indian Clay Oven) to prepare Indian breads, meat and vegetable kebabs

CO2- Prepare various Indian desserts as per standard recipes.

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



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ADVANCED FOOD PRODUCTION
USCA 503
THEORY

COURSE OBJECTIVES

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

- Explain the principles of Ayurvedic cooking.
- Identify the ingredients used in Ayurvedic cooking.
- Create & plan menus based on Ayurvedic food combinations.
- Describe & compare the latest food trends.
- Differentiate between the various modified therapeutic diets.
- Create & plan menus based on the latest trending diets
- Describe the various aspects of preparing frozen desserts.

COURSE OUTCOMES

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

CO1- Summarize the principles of healthy cooking and ayurvedic diet

CO2- Appraise the latest food trends with an understanding of healthy and progressive cooking

CO3- Compare the various healthy diets.

CO4- Summarize the benefits of special cuisine diets.

CO5- Evaluate the various plated and frozen desserts of the world




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