



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.A. Culinary Art
Course Outcomes
Semester VI

ADVANCED CULINARY ARTS (INDIAN)
USCA 601
PRACTICAL

COURSE OBJECTIVES

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

- Demonstrate advanced methods of cooking for Tandoor and Indian Confectionary products.
- Prepare and aesthetically present Indian food on the plate.
- Prepare the plan of work, indent and tabulate food cost and calorie count.

COURSE OUTCOMES

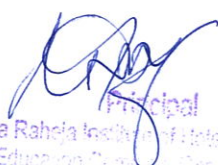
After successful completion of this course, the learners will be able to

CO1- Demonstrate advanced methods of cooking for Tandoor and Indian Confectionary products.

CO2- Prepare and aesthetically present Indian food on the plate.

CO3- Prepare the plan of work, indent and tabulate food cost and calorie count.




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



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ADVANCE CULINARY ARTS - INTERNATIONAL
USCA 602
PRACTICAL

COURSE OBJECTIVES

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

- Compose and Prepare International menus.
- Plan a large spread of various international breakfasts and brunch menus.
- Design and prepare International Street Foods of Different cuisines around the world

COURSE OUTCOMES

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

CO1- Compose and Prepare International menus.

CO2- Plan a large spread of various international breakfasts and brunch menus.

CO3- Design and prepare International Street Foods of Different cuisines around the world



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B.A. Culinary Art
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Semester VI

CHOCOLATIER
USCA 603
PRACTICAL

COURSE OBJECTIVES

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

- Compare the difference between compound and couverture chocolate and understand the proper tempering techniques of the chocolate.
- Prepare different types cakes, hand rolled pralines, desserts using chocolate and integrate chocolate in making sponges, souffles, fudge, fondue and frozen cakes
- Appraise the knowledge of chocolate tempering in creating various garnishes and constructing chocolate show piece.

COURSE OUTCOMES


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

CO1- Develop the knowledge of different types of chocolates, tempering techniques, molding techniques with usage of colors.

CO2- Collaborate the knowledge of the temperatures of the chocolate and use them in creating show pieces, different desserts, sponges, cake custards, and garnishes.

CO3- Appraise the skills in creating different desserts with chocolate such as souffle, fondues, glazes and truffles.




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