



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

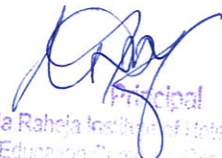
After successful completion of this course, the learners will be able to

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.




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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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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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PROJECT RESEARCH (CULINARY BASED)
USCA 604
PRACTICAL

COURSE OBJECTIVES

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

- To introduce the basic concepts in research methodology.
- To find the research problem and discuss the techniques and tools to be employed in completing a research project.
- to prepare report writing and analyzing the report with good APA Style.

COURSE OUTCOMES

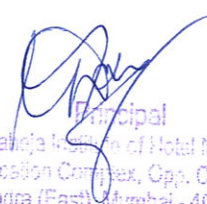
After successful completion of this course, the learners will be able to

CO1- Understand and comprehend the basics in research methodology, identify appropriate research topics, design and apply them in research/ project work.

CO2- Develop skills in qualitative and quantitative data analysis and presentation and to demonstrate the ability to choose methods appropriate to research objectives.

CO3- Identify and discuss the concepts and procedures of sampling, data collection, analysis reporting with good APA style for scholarly writing.




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EXPERIMENTAL AND INNOVATIVE COOKING
USCA 605
PRACTICAL

COURSE OBJECTIVES

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

- To discover and apply different traditional cooking methods.
- To experiment and create new culinary trends using unique combinations of flavours and ingredients.
- To modify and innovate vegan dishes and prepare desserts using savoury ingredients.

COURSE OUTCOMES


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

CO1- To discover and apply different traditional cooking methods.

CO2- To experiment and create new culinary trends using unique combinations of flavours and ingredients.

CO3- To modify and innovate vegan dishes and prepare desserts using savoury ingredients.




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ADVANCED CULINARY ARTS
USCA 606
THEORY

COURSE OBJECTIVES

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

- List the features of international cuisine.
- Summarize the features of international cuisine, its history and modern development region wise.
- Write the preparation methods, meal structure and regional variations.
- Plan and Design menu of the various cuisines of the world
- Describe modern cooking techniques, processes and create different types of breakfast, Hi Tea and Brunch menus.

COURSE OUTCOMES

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

CO1- List the features of international cuisine.


CO2- Summarize the features of international cuisine, its history and modern development region wise.

CO3- Write the preparation methods, meal structure and regional variations.

CO4- Plan and Design menu of the various cuisines of the world

CO5- Describe modern cooking techniques, processes and create different types of breakfast, Hi Tea and Brunch menus.




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FOOD TOURISM
USCA 607
THEORY

COURSE OBJECTIVES

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

- Summarizes the history and importance of food tourism and its growing popularity in India.
- Evaluate the impact of food tourism around the world
- Classify cultures and festivals globally and its impact on the tourism
- Assess the new trends in hotels and restaurants with a view to promote and encourage food tourism.
- Illustrate the role and impact of social media in the world of food tourism.
- To understand the importance of food tourism and its increasing popularity around the world.

COURSE OUTCOMES

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

CO1- Summarizes the history and importance of food tourism and its growing popularity in India.

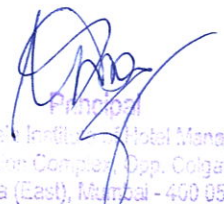
CO2- Evaluate the impact of food tourism around the world

CO3- Classify cultures and festivals globally and its impact on the tourism

CO4- Assess the new trends in hotels and restaurants with a view to promote and encourage food tourism.

CO5- Illustrate the role and impact of social media in the world of food tourism.




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KITCHEN FACILITY PLANNING AND ENVIRONMENT CONSCIOUSNESS
USCA 610
THEORY

COURSE OBJECTIVES

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

- Evaluate and design the physical layout of kitchen, with respect to area requirement, structural features and ventilation.
- Decide and plan different work centers in kitchen layout and Fire safety plans.
- Compare and substitute considering types and storing of equipment.
- List and assess different types of fuels used, installation & operating procedures of commonly used equipment.
- Recommend processes for chemical pollution & reduction, garbage segregation, reducing carbon footprint, waste reduction, recycling, water efficiency, and exhaust & drainage management to facilitate environment consciousness.

COURSE OUTCOMES

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

- CO1-** Evaluate and design the physical layout of kitchen, with respect to area requirement, structural features and ventilation.
- CO2-** Decide and plan different work centers in kitchen layout and Fire safety plans.
- CO3-** Compare and substitute considering types and storing of equipment.
- CO4-** List and assess different types of fuels used, installation & operating procedures of commonly used equipment.
- CO5-** Recommend processes for chemical pollution & reduction, garbage segregation, reducing carbon footprint, waste reduction, recycling, water efficiency, and exhaust & drainage management to facilitate environment consciousness.




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ENTREPRENEURSHIP AND RESTAURANT STARTUP
USCA 611
THEORY

COURSE OBJECTIVES

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

- Explain the characteristics, skills and roles of Entrepreneurs.
- State the advantages and disadvantages of being in business.
- Differentiate between types of business organisations.
- List and explain the entrepreneurship process.
- Plan and design the kitchen and service facilities of a restaurant
- Describe and differentiate between various components of menu planning and pricing.
- Explain operational, manpower and financial controls in a restaurant operation
- Explain the use of technology in restaurant operations.

COURSE OUTCOMES

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

CO1- Summarize Entrepreneurship, Entrepreneur, Role and Types of Entrepreneurs, Success & Failure of Entrepreneurship and Evaluate the Entrepreneurship process.


CO2- Integrate the various Types of business organization, its advantage & disadvantage and assess the Company and prepare the franchise agreement.

CO3- Assess the various factors affecting growth of restaurant Industry along with its design, management, menu planning & Kitchen layout with equipment...

CO4- Summarize various liquor licenses, their types, and the procedure to acquire them in India.

CO5- Appraise the various marketing, manpower & inventory control of restaurants along with food safety and sanitation and assess the various technology & customer experience with problem solving in restaurant industry.




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ECO FRIENDLY PRACTICES IN CULINARY OPERATION
USCA 612
THEORY

COURSE OBJECTIVES

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

- To understand the importance and need for ecofriendly practices in culinary operations.
- To design ecofriendly restaurants and bars.

COURSE OUTCOMES

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

CO1- Discuss the importance and need for ecofriendly practices in culinary operations and assess the guidelines for obtaining approval as an ecofriendly hotel.

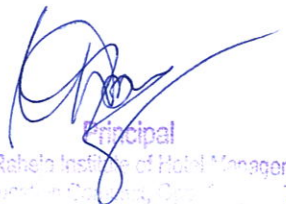
CO2- Appraise with energy and water conservation program to be implemented in ecofriendly hotels.

CO3- Design ecofriendly kitchens implementing the use of green technology.

CO4- Assess ecofriendly practices used in food service outlets.

CO5- Design ecofriendly restaurants and bars implementing the use of green technology.




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