



Sheila Raheja  
Institute of  
Hotel Management

Affiliated to the University of Mumbai

**B.Sc. Hospitality Studies**  
**Course Outcomes**  
**Semester-I**

**FOOD PRODUCTION & PÂTISSERIE I**  
**USHO 101**  
**THEORY**

**COURSE OBJECTIVES**

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

- To inculcate a right and required basic knowledge in the art of culinary and food production department.
- To inculcate a right and required basic skills in the art of culinary and food production department.
- To describe the organization structure and key function of food production department
- To identify and distinguish different types of fruits and vegetable, structure of egg and their cooking methods.
- To list the various ingredients used in Bakery and state the role of each ingredient in the preparation of bread and cooking.

**COURSE OUTCOMES**

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

**CO 1-** State the origin of modern cookery, its equipment's, hand tools, types of fuels used in kitchen and discuss the personality traits, skills and experience required for personnel of the food production department.


**CO 2-** Describe the method, techniques and objective of cooking, classify raw material according to the function and stocks and sauces according to their usage.

**CO 3-** Describe the organization structure and key function of food production department.

**CO 4-** identify and distinguish different types of fruits and vegetable, structure of egg and their cooking methods.

**CO 5-** List the various ingredients used in Bakery and state the role of each ingredient in the preparation of bread and cooking.



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



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**Semester-I**

**FOOD PRODUCTION AND PATISSERIE**  
**USHO 101**  
**PRACTICAL**

**COURSE OBJECTIVES**

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

- Identification of Tools & Equipment's (Familiarization of Kitchens BTK, QTK, ATK, Bakery, Pot Wash & Utility Area)
- Introduction to Basic Commodities used in the Kitchen 2 Methods of Cooking Roasting, Grilling, Frying, Baking, Boiling, Poaching, Microwave.
- Principles of each method of cooking & precautions to be taken.
- Cuts of Vegetables and Egg Preparation 3 Suggested Menu Patterns Indian Menus Continental Menus

**COURSE OUTCOMES**

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

**CO1-** Identify tools, Equipment's and basic commodities used in kitchen and familiarized with different kitchen such as BTK, QTK, Bakery, Pot wash and Utility Area.

**CO2-** Discover and duplicate the methods of cooking with their precautions, demonstrate and reproduce cuts of vegetables and egg preparations.

**CO3-** Associate the learning of methods of cooking and demonstrate them in Indian and continental menus.



  
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