



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.Sc. Hospitality Studies
Course Outcomes
Semester-II

FOOD PRODUCTION & PATISSERIE II
USHO 201
THEORY

COURSE OBJECTIVE

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

- To develop a keen interest in food production and to enable students to experiment, innovate and progressively produce a variety of preparation /dishes.
- To gain confidence to adopt to the technical skills and art of preparation different menus, Indian as well as Continental.
- To be confident enough in their skills which would boost their morale to take up
- the challenge of bulk cooking in the third and fourth semester.

COURSE OUTCOMES

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

CO1- Understand the fundamental principles of kitchen layout and design, recall the essential equipment and tools required for efficient kitchen operation and memorize the basic ingredients and techniques used in soup preparations.

CO2- Recall the basic principles of fish handling, storage, and preparation in a food service setting, list common poultry varieties, their characteristics and identify different types of rice, cereals, and pulses used in culinary applications.

CO3- Recognize the different types of meat, identify various cuts of meat, their characteristics and list common milk and milk product categories with its processing

CO4- Identify different fats and oils used in bakery and pastry, their properties and uses, list the key varieties of tea and coffee, their origins and brewing methods and explain how various thickening agents contribute to the consistency and texture of Indian gravies.

CO5- Identify the historical development of Indian cookery and its evolution over, name the key basic spices commonly used in Indian cuisine, recall the historical origins and influences that have shaped menu planning in the food service industry, understand various types of menus and list basic ingredients and techniques required for making pastries, pastry cream, cocoa and chocolate-based desserts.



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



Sheila Raheja
Institute of
Hotel Management

Affiliated to the University of Mumbai

B.Sc. Hospitality Studies
Course Outcomes
Semester-II

FOOD PRODUCTION AND PATISSERIE
USHO 201
PRACTICAL

COURSE OBJECTIVES

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

- Prepare 4 course dishes such as Salad, Soup, Fish or Chicken and Potato or Rice preparation
- Apply the basics of food production in their daily practical classes and develop their kitchen skills such as filleting the fish, jointing of chicken and using mothers' sauces etc.
- Reproduce basic Indian and continental menus, Breads, pastries, cakes, cookies and doughnuts as per their standard recipes also prepare plan of work and indent for the given menu

COURSE OUTCOMES


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

CO1- Prepare 4 course dishes such as Salad, Soup, Fish or Chicken and Potato or rice preparation.

CO2- Apply the basics of food production in their daily practical classes and develop their kitchen skills such as filleting the fish, jointing of chicken and using mothers' sauces etc.

CO3- Reproduce basic Indian and continental menus, Breads, pastries, cakes, cookies and doughnuts as per their standard recipes also prepare plan of work and indent for the given menu.




Principal

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