



Sheila Raheja  
Institute of  
Hotel Management

Affiliated to the University of Mumbai

**B.Sc. Hospitality Studies**  
**Course Outcomes**  
**Semester-III/IV**

**FOOD PRODUCTION & PATISSERIE III**  
**USHO 301**  
**THEORY**

**COURSE OBJECTIVES**

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

- Explain Menu planning and its application to bulk cooking in sectors of hotel and various catering business
- Distinguish regional Indian culinary preparation, cooking techniques and spices as per their state of origin.
- Explain the types, method of cake and pastry making; and summarise each ingredient used.
- Explain the uses & maintenance of heavy-duty equipment's used in bulk cooking. And illustrate the processes of requisition & procuring ingredients for Quantity production
- Classify regional Indian cuisine as per their geographical location, heritage, eating habits, seasonal availability of ingredients, traditional equipment's, staple diet and festive cooking.

**COURSE OUTCOMES**

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

**CO1-** Explain Menu planning and its application to bulk cooking in sectors of hotel and various catering business

**CO2-** Distinguish regional Indian culinary preparation, cooking techniques and spices as per their state of origin.

**CO3-** Explain the types, method of cake and pastry making; and summaries each ingredient used.

**CO4-** Explain the uses & maintenance of heavy-duty equipment's used in bulk cooking. And illustrate the processes of requisition & procuring ingredients for Quantity production

**CO5-** Classify regional Indian cuisine as per their geographical location, heritage, eating habits, seasonal availability of ingredients, traditional equipment's, staple diet and festive cooking.



Principal  
Sheila Raheja Institute of Hotel Management  
Raheja Education Complex, Opp. Colgate Ground



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**Semester-III/IV**

**FOOD PRODUCTION AND PATISSERIE III**  
**USHO 301**  
**PRACTICAL**

**COURSE OBJECTIVES**

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

- Cakes and pastries as per their standard recipes.
- Indian, regional cuisine as per their standard recipes.
- Plan of work indent, costing sheet and calorie calculation for bulk cooking.

**COURSE OUTCOMES**


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

**CO1-** Demonstrate cakes and pastries as per their standard recipes.

**CO2-** Demonstrate the preparation of Indian, regional cuisine as per their standard recipes.

**CO3-** Prepare the plan of work indent, costing sheet and calorie calculation for bulk cooking.



  
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