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Course Outcomes

B.Sc. Culinary Arts

Year 1

Semester I

Title of the paper: Foundation Course in Culinary Arts Theory - 1 (CAC001)

<u>Objective</u>	The aim is to introduce the student to the basic culinary skills required to work in a professional kitchen.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: - Evaluate the changes in food products, their preparations, relate with culinary terminology and compare the use of different equipment and tools according to the requirements.

Title of the paper: Foundation Course in Culinary Arts Practical - 1 (CAC002)

<u>Objective</u>	The aim is to familiarize the student to basic kitchen operations and skills required to work in a professional kitchen.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: - Execute proper vegetable cuts, justify different cooking methods and produce cold and hot sauces and their derivatives - Prepare stocks, soups, salads, sandwiches, hors d'oeuvres and egg dishes

Title of the paper: Foundation Course in Bakery and Pastry Arts Theory - 1 (CAC003)

<u>Objective</u>	The aim is to introduce the student to methods and techniques used in the preparation of bakery, pastry and confectionary.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Justify the raising agents and their properties and relate



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	<p>them to kneading of dough and resting periods, bread faults, different preparation techniques and hydration percentages.</p> <ul style="list-style-type: none"> • Identify and prepare different types of local, national and international breads, recommend ingredients and flavors for bread making and explain their influence on the bread quality and nutrition. • Prepare creams, mousses, meringues, sauces, gelatins using different stabilizers and thickeners. • Plan dessert buffets and confection plated desserts
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Title of the paper: Foundation Course in Bakery and Pastry Arts Practical - 1 (CAC004)

<u>Objective</u>	The aim is to introduce the student to various methods and techniques used in the preparation of bakery, pastry and confectionary.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Practice different preparation techniques and hydration percentages, kneading techniques, resting periods and identify bread faults • Prepare different types of local, national and international breads, experiment with ingredients and flavors and observe their influence on the bread quality and experiment bread baking in firewood oven. • Prepare different creams, custards, mousses, meringues, jams and fruit preparations, simple decoration items with chocolate, sugar and sauces and practice with various stabilizers and thickeners. • Execute dessert buffets and plated desserts



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Title of the paper: Hygiene, Health and Safety (CAC005)

<u>Objective</u>	The aim is to introduce the student to health, hygiene and sanitation which is followed in the hospitality sector. The student shall gain basic understanding in food safety aspects to promote good health.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Analyze the importance of personal hygiene and sanitary practices to be followed by food handler.• List the general guidelines for cleaning equipment's and understand the necessity of proper waste disposal as per HACCP.

Title of the paper: Applied Communications (CAS001)

<u>Objective</u>	The aim is to identify barriers to communication and explain the characteristics of an effective communicator, create awareness of aural communication and active listening in the industry.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Apply knowledge of human communication and language processes e.g., interpersonal, intrapersonal, small group, organizational from multiple perspectives.• Understand and evaluate key theoretical approaches used in the interdisciplinary field of communication.• Effectively demonstrate verbal and written communication.

Title of the paper: Culinary French (CAS002)

<u>Objective</u>	The aim is to introduce the student to the basic vocabulary used in the hospitality industry and to communicate with guests
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to:



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	<ul style="list-style-type: none"> • Create awareness about the importance of French in the hospitality operations and acquire the correct pronunciation of French terminology. • Use standard phrases in French in kitchen and restaurant operations and perform the four language skills of listening, speaking, reading and writing.
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Title of the paper: Fundamentals of Accounting (CAN001)

<u>Objective</u>	The aim is to equip the student with basic financial knowledge required for Culinary Profession
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Apply the fundamental accounting concepts that underlie accounting practices. • Evaluate the importance of financial accounting within the hospitality sector.

Title of the paper: Introduction to Drama (CAN002)

<u>Objective</u>	The aim is to encourage the student to develop confidence while performing on stage, public speaking, group discussions, elocution and debates.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <p>Explore one's personal skills and creativity, increase accuracy of self - analysis and self-confidence through role plays.</p>

Title of the paper: Social Psychology (CAN003)

<u>Objective</u>	The aim is to prepare the student to understand the social psychology and human behavior.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Understand the major concepts in psychology, apply



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	<p>basic research methods in psychology, including research design, data analysis, and interpretation.</p> <ul style="list-style-type: none"> • Use critical and creative thinking, skeptical inquiry
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Year 1

Semester II

Title of the paper: Food Production Operations - Indian Cuisine theory - 1 (CAC006)

<u>Objective</u>	The aim is to introduce the student to the basics of Indian cuisine and the functioning of a quantity kitchen.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Plan for quantity food production with regard to space allocation, equipment selection and staffing and select the equipment required for mass/volume catering • Practice menu planning and indenting for various volume catering outlets such as industrial, institutional, mobile catering units.

Title of the paper: Food Production Operations - Indian Cuisine Practical – 1 (CAC007)

<u>Objective</u>	The aim is to familiarize the student to basic kitchen operations and skills required to work in a professional Indian kitchen.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Identify Indian spices, pulses, sweetening agents and compose different preparations using Indian gravies • Compare the traditional home style cooking to industrial cooking methods • Recommend fusion of traditional Indian food with modern techniques • Plan and organize a theme dinner



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Title of the paper: Foundation Course in Food and Beverage Service Theory (CAC008)

<u>Objective</u>	The aim is to introduce the student to F&B sector, its organization, planning and execution and to create an overview of trends and the link to cuisine.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Recall different types and sectors of food and of service industry, including the personnel staff organization and identify various types of restaurants and their characteristics, organization.• Summarize the duties and responsibilities of F&B personnel.• Identify the auxiliary departments of the restaurant and familiarize with different types service and selling techniques used in F&B outlets

Title of the paper: Foundation Course in Food and Beverage Service Practical (CAC009)

<u>Objective</u>	The aim is to introduce the student to F&B sector, its organization, planning and execution and an overview of trends and the link to cuisine.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Present different table set-ups, identify and demonstrate several service styles and wine service in front of the guest• Execute proper service flow from receiving the guest, to order taking, drink and food serving, clearing and billing and warm farewell, taking into account table hygiene, etiquette and showmanship.



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Title of the paper: Basic Nutrition (CAO001)

<u>Objective</u>	The aim is to introduce the student to the role of nutrients in maintenance of health, digestion, absorption and its utilization in the body and learn the basic steps of meal planning.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Explain the significance of food in our daily life and define the food habits, in relation to energy, wellness and health.• Identify the changes of nutrients before, during and after the cooking process.• Recommend the significance of nutrition labeling and describe the different special diets and identify allergies and intolerance of food

Title of the paper: Report Writing Skills (CAS003)

<u>Objective</u>	The aim is to enable the student to write reports in an organized and systematic manner to support events conducted
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Describe what report writing actually entails and perfecting your writing style, using correct and consistent spelling and abbreviations.• Demonstrate writing the report.

Title of the paper: Computer Applications (CAN004)

<u>Objective</u>	The aim is to introduce the student to various computer applications used in the hospitality industry and gain practice to use them in daily life.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Complete specified tasks in order to appropriately present



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	<p>a document using an industry standard word processor and prepare a presentation for delivery using industry standard software.</p> <ul style="list-style-type: none"> • Develop website to put online all content related to recipes, food photographs, Menus for events etc.
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Title of the paper: Introduction Course in Beverages (CAO002)

<u>Objective</u>	The aim is to introduce the student to the production process and service of different types of non-alcoholic and alcoholic beverages.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Differentiate and serve non-alcoholic and alcoholic beverages • Use beverages in food preparation

Title of the paper: Food and Beverage Controls (CAO003)

<u>Objective</u>	The aim is to introduce the student to different cost control methods and systems used in the F&B sector, its planning, designing and application at work
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Understand menu management, types of menu, menu engineering, pricing strategies and budgeting. • Evaluate stock quantities in relation of food requirements, wastages in food preparations, spoilage and storing mistakes.

Title of the paper: Personality Development (CAS004)

<u>Objective</u>	The aim is to enhance positive attributes of personality and human behavior and develop inter personal skills.
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<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Apply inter personal and leadership skills in their professional career.
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Title of the paper: Gastronomic Tourism (CAO004)

<u>Objective</u>	The aim is to introduce the student to the social, cultural and environmental gastronomic tourism in regards to people, places and celebrations.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Understand the history and importance of gastronomic tourism and new trends changing in the hotel industry and restaurants to promote and encourage gastronomic tourism

Year 2

Semester III

Title of the paper: Foundation Course in Culinary Arts theory - 2 (CAC010)

<u>Objective</u>	The aim is to enhance the basic culinary knowledge and equip the students to work in a professional kitchen.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Understand continental cuisine and the use of ingredients • Understand the responsibilities and functions of the larder and the preparation techniques of Charcuterie

Title of the paper: Foundation Course in Culinary Arts practical - 2 (CAC011)

<u>Objective</u>	The aim is to enhance the basic culinary knowledge and equip the student to work in a professional kitchen.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Prepare simple continental menus and evaluate the



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	<p>cooking method used, material involved and cutting techniques presented.</p> <ul style="list-style-type: none"> • Prepare meat, poultry and seafood for Forcemeat, Pates, and Galantines, execute a cold buffet setup and display of various cold cuts.
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Title of the paper: Foundation Course in Bakery and Pastry Arts Theory - 2 (CAC012)

<u>Objective</u>	The aim is to enhance the skills of the student to the methods and techniques used in the preparation of pastry and confectionary.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Compose variations of hot and cold plated desserts using new technologies. • Create advanced cake, tarts and dessert preparations

Title of the paper: Foundation Course in Bakery and Pastry Arts Practical - 2 (CAC013)

<u>Objective</u>	The aim is to enhance the skills of the student to methods and techniques used in the production of pastry and confectionary.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Experiment with new techniques and apply new technologies for dessert preparations • Prepare ice-cream, sorbet and variations of hot and cold plated desserts • Prepare Indian traditional desserts with modern techniques

Title of the paper: Introductory Course in Food Microbiology (CAO005)

<u>Objective</u>	The aim is to gain basic knowledge of different microorganisms that can lead to spoilage of food and understand the role of
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	microbes in fermentation, spoilage, food borne illnesses and their preventive measures.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Examine the core areas leading to food contamination and classify the different contaminants, types of Microorganisms and the use of probiotics • Describe the preservation methods and latest packaging techniques available in food industry • List the different types of diseases and their sources and state the preventive measures involved in outbreaks of diseases

Title of the paper: Fine Arts in Culinary (CAN005)

<u>Objective</u>	The aim is to introduce the artistic elements of culinary arts from plating, planning theme events, sculpturing and modelling, packaging, presentation and publishing.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Understand various techniques of calligraphy on various food products, modelling techniques in food preparation, develop, design, advertise and package a food product

Title of the paper: Mass Media in Gastronomy (CAO006)

<u>Objective</u>	The aim is to provide the student with the knowledge of food photography and the possibility of promotion through mass media.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> • Understand the importance of food photography in today's life and the role of mass media in relation to food photography



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	<ul style="list-style-type: none"> • Create setups and arrange products in an appealing manner and make use of table top setup to photograph products
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Title of the paper: Introduction to Wines (CAO007)

<u>Objective</u>	The aim is to introduce the student to production, classification and evaluation of wines.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Classify and appreciate wines, understand the viticulture and vinification process.

Title of the paper: Computer Applications in Food Production (CAO008)

<u>Objective</u>	The aim is to introduce the student to kitchen related software and learn how to use them in a professional kitchen.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Prepare recipe costing, menu costing, budgets for menus, food and beverage requisitions. • Generating relevant reports

Year 2

Semester IV

Title of the paper: Food Production Operations - Indian Cuisine Theory – 2 (CAC014)

<u>Objective</u>	The aim is to equip the student with skills to operate and manage a traditional and modern Indian kitchen operations
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Understand Indian food culture and traditions and explain about community cuisines of India, Indian tradition, cooking utensils and festival cooking • Create menus according to Ayurveda and highlight its



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	health benefits
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Title of the paper: Food Production Operations - Indian Cuisine Practical - 2 (CAC015)

<u>Objective</u>	The aim is to equip the student with skills to operate and manage a traditional and modern Indian kitchen operations
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Prepare Indian dishes and present food preparations in traditional and modern ways• Prepare a degustation menu for food trials and evaluation

Title of the paper: Introduction to International Cuisines- Theory (CAC016)

<u>Objective</u>	The aim is to create an overview of Cuisine, traditions and products of different countries around the world.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: - Understand the historical events that influenced / changed the food culture and emblematic dishes, typical products of different countries and their origin.

Title of the paper: Introduction to International Cuisines - Practical (CAC017)

<u>Objective</u>	The aim is to impart skills in preparation of International cuisine with varied traditions and products of different countries around the world.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Create menus and conduct events based on International cuisine.• Experiment with fusion cooking using a combination of ingredients, different cooking methods in relation to the origin of recipes.• Practice different ways of cooking like stone cooking,



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	sand cooking, bamboo cooking and charcoal cooking.
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Title of the paper: Carving and Sculpturing Skills (CAO009)

<u>Objective</u>	The aim is to introduce the student to the carving and sculpturing skills used for buffet and displays
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Compose different vegetable and ice carvings, create and design chocolate, butter and sugar sculptures• Present different decoration techniques

Title of the paper: Fundamentals of Entrepreneurship (CAO010)

<u>Objective</u>	The aim is to gain an overview of entrepreneurship and learn how to start their own enterprise
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• To take up special challenges of starting new ventures.

Title of the paper: Slow Food (CAO011)

<u>Objective</u>	The aim is to prepare the student to understand the fundamentals of slow food and to be able to incorporate this into the menu planning.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Analyze the route from farmer to consumer and understand how the food journey influences the consumer

Title of the paper: Interview Facing Skills (CAS005)

<u>Objective</u>	The aim is to prepare the student for career success through advanced knowledge of CV preparation, interpersonal relations, group discussions, professional grooming and personal interviews.
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<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: Prepare themselves with skills, knowledge, attitude, and leadership and presentation skills for suitable job placements.
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Title of the paper: Consumer Behavior (CAN006)

<u>Objective</u>	The aim is to develop advanced skills pertaining to brand management, advertising and consumer research.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Recognize the consumer, their characteristics and relate their behavior to cultural influences.

Year 3

Semester V

Title of the paper: Professional Training, Report and Seminars (CAC018)

<u>Objective</u>	The aim is to provide the student with the actual working environment in an operational hotel and acquire set of practical skills in the areas of gastronomy, and to prepare respective report and presentation for open seminars.
<u>Learning Outcomes</u>	At the end of the training, the students will have the ability to: <ul style="list-style-type: none">• Develop 'employability skills' which will assist in progressing towards a career in gastronomy

Year 3

Semester VI

Title of the paper: Kitchen Management - International Cuisine (CAC019)

<u>Objective</u>	The aim is to implement learnings in a real life setting and enhance working skills in order to operate a fine dining restaurant.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to:



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	<ul style="list-style-type: none"> Plan, manage and operate a full-fledged fine dining restaurant, which will be open to public to put to test all the acquired skills.
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Title of the paper: Kitchen Management - International Cuisine (CAC019)

<u>Objective</u>	The aim is to implement learnings in a real life setting and enhance working skills in order to operate a fine dining restaurant.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> Plan, manage and operate a full-fledged fine dining restaurant, which will be open to public to put to test all the acquired skills.

Title of the paper: Introductory Food Science (CAC020)

<u>Objective</u>	The aim is to create a publication of research conducted on Gastronomy or Food Industry
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> Acquire knowledge of various concepts of Food Science and the composition of food.

Title of the paper: Gastronomic Science (CAC021)

<u>Objective</u>	The aim is to conduct experimental cuisine using the principles of food science.
<u>Learning Outcomes</u>	<p>At the end of the course, the student will have the ability to:</p> <ul style="list-style-type: none"> Innovate and create dishes through experiments using the concepts of food science.



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Title of the paper: Food and Wine Pairing (CAO012)

<u>Objective</u>	The aim is to introduce the student to wines of the world and the sensorial combinations with food
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Appraise the principles of wine pairing and recall the flavor profiles of classic New World and Old World wines.• Contrast food and wine pairing.

Title of the paper: Hospitality Law (CAO013)

<u>Objective</u>	The aim is to introduce the student to various laws relevant to the hotel industry.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Recognize the importance of the legal dimension to professional activity in the hospitality industry;• Interact at an appropriate level with regulatory and professional legal opinion;• Have an appropriate knowledge and understanding of the range and detail of laws applicable to the main areas of the hospitality industry;• Analyze issues in the hospitality industry with a heightened logical focus

Title of the paper: Facility Management (CAO014)

<u>Objective</u>	The aim is to enable the student to design a well- planned kitchen and also to consider the environment in order to implement best practices towards a sustainable kitchen.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none">• Plan and design a commercial kitchen to facilitate smooth



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	workflow.
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Title of the paper: Marketing Management 1 (CAN007)

<u>Objective</u>	The aim is to introduce the student to various concepts of marketing strategies, practices and new techniques which vary with the demands and needs of the consumers.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Understand the importance of marketing management.

Title of the paper: Cruise Catering (CAO015)

<u>Objective</u>	The aim is to introduce the student to galley operations in cruise catering.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Understand the galley operations in cruise line.

Title of the paper: Environment Management (CAN008)

<u>Objective</u>	The aim is to create awareness and protect the environment.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Demonstrate environmental consciousness, analyze, identify the causes, effect on environment due to various factors and suggest the relevant action at the individual and industrial levels for the environmental conservation.

Title of the paper: Event Management (CAO016)

<u>Objective</u>	The aim is to facilitate the development of students as professionals in the event sector, and develop advanced skills pertaining to the management and marketing of events.
<u>Learning Outcomes</u>	At the end of the course, the student will have the ability to: <ul style="list-style-type: none"> • Identify and comprehend the issues, tasks and procedures



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	involved in organizing and implementing an event.
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