

ZSCT's Thakur Shyamnarayan Degree College
Learning Outcomes
 Department of BA CA

Sr. No.	Course	Learning Objectives	Course Outcome	Program Outcome
	USCA101 Principles of Food Production-I	Objective of this course is orientation to development of Culinary as profession, introduction to basic baking techniques and pre-preparation techniques of cooking.	Define aims of cooking, draw organization chart of classical kitchen brigade and list the duties of kitchen staff • List ingredients, tools and equipment used in bakery and the methods of bread and cookies making • List the kitchen, tools, equipments and fuels used in commercial kitchen. • Pre-preparation, methods and list the methods of cooking food.	a) To provide adequate knowledge, skills & exposure in the field of Culinary Arts that commensurate with the requirements of the Industry. b) To prepare students to exploit newly created opportunities in the Culinary Profession both, at the domestic & international level c) To create an additional avenue of self-employment. d) To promote Indian cuisine globally to international students.
	Essential Culinary Arts –Indian- I	Objective of this course is to familiarize the student with the basics of Indian cuisine. Based on the dishes given below, subject faculty can decide minimum 12 activities to be carried out during 1 st Semester of B.A in Culinary Arts.	On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes Familiarisation & Identification of Indian Spices, Herbs & Ingredients Familiarization & Identification of different Types of Indian Masalas Basic Indian Gravies Flavoring & Smoking Techniques Indian Rice Preparation Indian Dal Preparation Indian Breads (Rotis) Indian Vegetable Preparation Indian Fish Preparation Indian Meat Preparation Indian Chicken Preparation Indian Egg Preparation Indian Sweets Preparation Indian Snacks Preparation	e) To gain leadership skills and imbibe a customer focused orientation through an understanding of the role of a team leader / supervisor.
	Essential Culinary Arts	The objective of this course is	On completion of this course students	

	-International	to familiarize the students with international cuisines.	<p>will be able to demonstrate the preparation of the above mentioned dishes.</p> <p>Identification of Tools & Equipment Cuts of Vegetables Methods of Cooking Egg Cookery Stocks Thickening Agents Sauces Salads & Dressings Legumes</p>	
	Essential Bakery & Confectionery	The objective of this course is to familiarize the students with basic baking.	<p>On completion of this course students will be able to demonstrate the preparation of dishes mentioned in their journals.</p> <p>Bread Arts Yeast Breads Enriched Dough International Breads Cookies Custard Puddings</p>	
	Fundamentals of Food & Beverage Service	Objective of this course is to familiarize the students with fundamentals of Food & Beverage department, its sections and duties of its staff and various types of service.	<p>State the sectors of Food and Beverage Industry</p> <ul style="list-style-type: none"> • Draw the Organization chart of Food and Beverage Department of a hotel • Describe the duties and responsibilities of various positions in F&B Department • State the features of various ancillary departments of Food and Beverage • List various equipments used in F&B Department, their specifications and maintenance. 	

			<ul style="list-style-type: none"> • List various types of service and explain their features • State the techniques in organizing dining room operations
	Restaurant & Food Service Operations	The objective of this course is to familiarize the students with basic Food and Beverage service.	<p>On completion of this course student will be able to:</p> <ul style="list-style-type: none"> • Identify the tools and equipments commonly used in Food and Beverage operations • Demonstrate basic methods of food and beverage service. <p>Familiarization with Food & Beverage Service Equipment&their Usage Napkin Folds Stocking of Side Stations Wiping of glassware and wiping of crockery Dining Room Practices & Operating Procedures Accepting & Confirming a Telephonic Reservation of a Guest</p>
	Food Safety & Hygiene	Objective of this course is to familiarize the students with importance of hygiene and Food Safety in Hospitality Industry.	<p>Define microbes and conditions for growth of microbes</p> <ul style="list-style-type: none"> • List the importance and basic principles of HACCP • List micro organisms • Define Food Adulteration and adulterants • State the types and uses of Food Additives • State the importance of Hygiene • List various methods of Food Preservation • State the regulations and regulating bodies governing Food Safety and

			Hygiene.	
	Introduction to the Hospitality Industry	Objective of this course is to familiarize student with Hospitality Industry and prospects of developing a Career in Hospitality.	<p>State the career opportunities in Hospitality Profession</p> <ul style="list-style-type: none"> • Define service industry and its objective • List the impact of travel and tourism on Hotel Industry • State the economic significance of tourism • State the features of Food and Beverage Industry • List popular Chains of hotels • Draw the organization chart of different categories of hotels • State various departments in hotels and their functions 	
	Product Knowledge	Objective of this course is to familiarize the students with various ingredients used in Food Production, Its properties and quality checks	<p>State the properties , nutritional value and quality checks of dairy products , cereals and eggs</p> <ul style="list-style-type: none"> • State the properties , nutritional value and quality checks of vegetables, fruits and herbs • State the properties , nutritional value and quality checks of meat products , fish and Fats and oils 	
	Communication Skills – English & French	Objective of this course is to enhance the communication skills in English/ French required of a Culinary Professional	<p>Frame grammatically correct sentences in English</p> <ul style="list-style-type: none"> • Apply the correct conjugation of verbs in sentences • Frame simple sentences in French 	
	USCA201 Principles of Food	The Objective of this course is to familiarize the student	Furnish the basics of Food analysis	

	Production	towards analysis of food, stocks, soups, salads, eggs, fish and basic Indian cuisine	<p>List the methods of preparation of soups and stocks as mentioned in the syllabus.</p> <ul style="list-style-type: none"> • List the methods of preparation of sauces as mentioned in the syllabus. • List various types of salads • List various cuts of Fish • Define various cuts of meat • State basic principles of baking sponges and pastries • List various masala combinations as mentioned in their learning material 	
	Essential Culinary Arts –Indian -II	The objective of this course is to develop culinary skills in a student required for Indian cuisine	On completion of this course students will be able to demonstrate the preparation of the dishes mentioned their journal.	
	Essential Culinary Arts -International	The objective of this course is to develop culinary skills in a student required for European cuisine	<p>On completion of this course students will be able to demonstrate the preparation of the dishes mentioned their journal.</p> <p>Dried Legumes Pasta Grains Pommes de terre Poulet Poissan Meat Desserts</p>	
	Essential Bakery & Confectionery	The objective of this course is to develop culinary skills in a student required for Bakery and Confectionery Skills.	<p>On completion of this course students will be able to demonstrate the preparation of the dishes mentioned their journal.</p> <p>Cake Making Pastry Sauces & Creams Mousses</p>	

	Food & Beverage Studies	The Objective of this course is to familiarize student with various types of Menus and meal types and give orientation to Non Alcoholic beverages and French classical menu.	Plan a five course menu of various F&B Outlets as mentioned in the syllabus <ul style="list-style-type: none"> • List the courses of French Classical menu • State various types tobacco • Classify nonalcoholic beverages • Explain the KOT Control system 	
	Food & Beverage Guest Service	The Objective of this course is to develop basic skills required to serve in a restaurant/ F&B Service Operations	After completion of this course student will be able to demonstrate planning a five course menu, set up table for the planned menu and service sequence for the same.	
	Culinary Math	The objective of this course is to equip the student with basic arithmetic calculations required for Culinary Professional	Perform basic arithmetic calculations with principles of BODMAS <ul style="list-style-type: none"> • Convert metric system in to imperial • Able to define various measuring units of volume, distance and weight • Calculate food cost percentage of furnished data • List and define inventory valuation methods as per the syllabus • Calculate REVPASH 	
	Business Communications	The objective of this course is to improve the communication skills of the student in French and English as required by a Culinary Professional	List various channels and barriers of Communication <ul style="list-style-type: none"> • State basic restaurant French • Compile reports and write formal letters • Define basic French Culinary Terms • State various types of meetings • Improve presentation skills • Translate French passage to English as mentioned in their learning material 	

	Fundamentals of Information Technology	The objective of this course is to familiarize the student with the basic computer skills required for a culinary professional	After completion of this module a student shall be able to demonstrate the basic skills of working with Word, excel and browsing internet to generate required information.	
	Environmental Science	The Objective of the course is to familiarize the students with the need and ways to conserve the environment.	After the completion of this course the students shall be able to list and define various components of environment, need of its conservation and role of human beings in its conservation as per the learning material provided by Ministry of Human Resources, Govt. of India.	
	USCA 301 Indian and International Ethnic Cuisines	Objective Of this course is to teach them about Indian and international (Italian Spanish, French, Chinese and Japanese) ethnic cuisines	<p>After completion of this unit student will be able to list the features of Indian cuisine and its early development regional Indian menus.</p> <ul style="list-style-type: none"> • After completion of this unit student will be able to define the features of French, Spanish, Italian cuisine, its History and modern development region wise. • And will be able to state the preparation methods of Icing, Butter cream and meringue based sponge, as stated in the syllabus. 	
	Beverage Studies	To make students aware about various alcoholic beverages their preparation processes and serving style	<p>States The Production Process For Wine, Beer And Spirits</p> <p>2. Demonstrate The Techniques And Procedures For Serving Alcoholic Beverages</p> <p>3. State the wine coming from different countries depending on their produce</p>	

			<p>4. They will be able to demonstrate the service style for different wines</p> <p>Explain the production process for beer and other spirits</p> <p>7. Demonstrate the service methods</p>	
	Indian Ethnic Culinary Arts (Quantity)	Objective Of this course Is to teach them about Indian and international (Italian Spanish, French, Chinese and Japanese) ethnic cuisines	<p>After completion of the above practicals students shall be able to plan a menu, indent and demonstrate same in the practicals as maintained journals by students.</p> <p>Avadh Gujrati Bengali Karnataka Etc...</p>	
	Intermediate Culinary Arts - International	Objective Of this course Is to teach them about international (Italian Spanish, French, Chinese and Japanese) ethnic cuisines	<p>After completion of the above practicals students shall be able to plan a menu , indent and demonstrate same in the practicals as mentainted journals by students.</p> <p>Spanish Chinese French Italian japanese</p>	
	Intermediate Bakery & Confectionery	to teach them about breads Pastries ,Viennoiserie and Assorted Entremets'	<p>After completion of the above practicals students shall be able to plan a menu , indent and demonstrate same in the practicals as mentainted in journals by students.</p>	
	Nutrition & Food Science	To make students aware about nutritional facts about various products and balanced diet and various new trends in diet.	<p>After completion of this unit students will be able to state the relation between food and various factors influencing eating habits</p> <ul style="list-style-type: none"> • After completion of this unit students will be able to state the 	

			<p>breakup of protein carbohydrate and fat component of food</p> <ul style="list-style-type: none"> • After completion of this unit students will be able to understand the basic need of vitamins and minerals. • Students will be able to cater new trends in diet 	
	Food Cost Controls	To provide the basic understanding to the students in management controls- purchase, stores and production , costing, cost dynamics & cost control	<p>After completion of this units students will be able to understand cost analysis overhead cost elements and control of cost</p> <ul style="list-style-type: none"> • understand controls- purchase, stores and production • understand costing, cost dynamics & cost control 	
	Principals of Management	To provide the basic understanding to students with reference to working of business organization through the process of management , planning and organization,directing, leadership, co-ordination, controlling & mbo	<p>By the end of the session students will be able to understand the basic principle of management with management process functions and principle. Students will also learn the idea about of new development in management.</p> <ul style="list-style-type: none"> • The students will be able to describe and discuss the elements of effective management. • The students will be able to discuss the elements of effective management like leadership, directing, motivating within the contempary organization. 	
	Applied Information Technology	to develop basic computer skills required by the hospitality professions	After completion of the above unit students shall be able handle official mails, outlooks etc..	

	The Practice of Business Communication	Is to create future entrepreneurs.	After completion of the above unit students shall be able to handle corporate documentation and conduct himself well in meetings / conference.	
	USCA 401 Regional Indian Cuisine and Larder	Objective Of this course is orientation towards Indian regional cuisine and larder preparations	<p>After completion of this unit student will be able to list the heritage of regional Indian cuisine availability of raw material and different community cuisine.</p> <ul style="list-style-type: none"> • After completion of this unit student will be able to state the staff organization duties and responsibilities of ladder staff and different larder products. • After completion of this unit student will be able to state the advance ladder preparation, edible and non-edible display products. 	
	Function Catering Operations			
	Intermediate Culinary Arts-Indian		<p>After completion of this course a student shall demonstrate the preparation of menu as stated in their journals.</p> <p>Konkani Kolhapuri North east cuisine</p>	
	Larder and Short Order Cookery		<p>After completion of the above practical students shall be able demonstrate same in the practical as mentioned in journals by students.</p> <p>Demonstration and preparation of Salads Demonstration and preparation of</p>	

			<p>sandwiches</p> <p>Demonstration and preparation of Cold cuts</p>	
	Intermediate Bakery & Confectionery		<p>After completion of the above practical students shall be able demonstrate same in the practical as mentioned in journals by students.</p> <p>International gateaux and current trends</p>	
	Menu Development and Function Catering	Objective Of this course is to teach them about the menu development and function catering	<p>After completion of this unit student will be able to state the consideration and limits of menu planning.</p> <ul style="list-style-type: none"> • After completion of this unit student will be able to state the different ways of menu presentation and menu design with common methods of menu analysis. • After completion of this unit student will be able to state the process of various function catering. 	
	Gastronomy	The students will be able to understand the food gastronomy	<p>After completion of this unit student will be able to state the meaning, perception and factors of Gastronomy.</p> <ul style="list-style-type: none"> • After completion of this unit student will be able to state history of European Gastronomy and the new contributors to develop the modern Gastronomy. • After completion of this unit student will be able to state the history and growth of Indian Gastronomy. 	

	Hospitality Information System	Objective Of this course is to teach them about the hospitality financial accounting	<p>After completion of this unit student will be able to state the methods of double entry system journal, ledger and subsidiary books.</p> <ul style="list-style-type: none"> • After completion of this unit student will be able to state the different elements of cost, cash book and bank reconciliation statement • After completion of this unit student will be able to state the different steps in final accounting 	
	Hospitality Financial Accounting			
	Human Assets Management	The students will be able to understand the basis functions of HRM	<p>After completion of this unit student will be able to state the concept theories and manpower planning of HRD.</p> <ul style="list-style-type: none"> • After completion of this unit student will be able to state the recruitment and selection process and different aspects of training. • After completion of this unit student will be able to state the meaning and objectives of the industrial relation and how to manage the grievances within the organization. 	
	USCA Event 501 Planning & Management			
	Advanced Culinary Arts- Indian			
	Advanced Food Production			

	Advanced Pastry Arts			
	Food Legislation			
	Food Styling & Presentation			
	Personality Development and Executive Soft Skills			
	USCA 601 Advanced Culinary Arts - Indian			
	Advanced Culinary Arts - International			
	Chocolaterie			
	Project Research (Culinary Based)			
	Experimental and Innovative Cuisine			
	Advanced Culinary Arts			
	Food Tourism			