



SIR MOHAMED YUSUF SEAMEN WELFARE FOUNDATION

Training Ship Rahaman

PROGRAMME OUTCOME

BACHELOR OF SCIENCE (NAUTICAL SCIENCE)

This course is designed to assist a prospective navigating officer in achieving the minimum standards of competence for officers in charge of navigational watch on ships of 500 GT or more as specified in Regulation II/1, Table A-1 of STCW 1978, as amended.

This course is aimed at preparing the trainee to develop a right attitude towards tasks and duties assigned to him during the on-board training programme in learning the job of being a ship's officer and in achieving the overall standard of competence as required.

BACHELOR OF SCIENCE (MARITIME HOSPITALITY STUDIES)

- a) To familiarize and give an adequate exposure to the students with basic concepts of maritime hospitality business/services.
- b) To create young professionals with sound knowledge, practical skills and attitude for the maritime hospitality industry.
- c) To make students aware of current trends in business

BACHELOR OF ARTS (CULINARY ARTS)

- 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.
- e) To gain leadership skills and imbibe a customer focused orientation through an understanding of the role of a team leader / supervisor.



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B.Sc. in Maritime Hospitality Studies

SEMESTER –I

COURSE OUTCOME

1. Maritime Studies-I (Theory)

After completion of this module, the student shall be able to:

- List common documents required for sailing onboard a merchant vessel.
- State common terms on position, direction and movement of ship
- List merchant ship types and their functions □ State rough weather precautions
- List down the common provisions of Drugs and Alcohol policies and MARPOL 73/78.
- Develop Inter personal skills required of seamen.

2. Food Production-I (Theory)

Students will be able to –

- Explain the purpose and safety precautions while using each equipment.
- List the methods of cooking and explain the advantages and disadvantages.
- Explain the importance of mise-en-place, various textures with examples of food items and the principles of using the recipes effectively
- List the types and explain the Characteristics of the following ingredients.

Food Production-I (Practical)

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate -

- Action required in case of fire, faulty equipment or similar situation.
- Safety precautions pertaining to use of electrical and mechanical equipments.
- Knife Handling Skills
- Cuts of vegetables
- Method of cooking
- Demonstration of Egg dishes.
- Orientation of Indian herbs and spices.
- Concept of baghar in bharta.
- Concept of binding and deep frying and thickening.
- 'Dum' techniques
- Demonstration of stock, soups and sauce and lasing of egg yolk.
- Concept of 'blanching' and 'baking'.
- Orientation to herbs used in continental cuisine.
- Recipe, structure and method/s of making gravy
- Cleaning and fabrication of fish



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- Stages of heating sugar
- Discussion of popular Indian snacks/breakfast items
- Discussion of popular sandwiches
- Golden rules of making tea/coffee.
- Discussion of popular South Indian snacks/breakfast items
- Derivatives of dosa/idli, types of chutneys.
- Discussion of popular pizza toppings, burger stuffing.
- Popular milk shakes

3. Food & Beverage Service-I (Theory)

On completion of this module- the trainee shall be able to –

- Define Hospitality Industry and explain difference between food & Beverages service a shore and on board.
- Explain organization of F & B Department & their attributes.
- Explain service procedure & different services on board.

Food & Beverage Service-I (Practical)

On completion of this module the student shall have a thorough knowledge and be able to :

- Identify cutlery, crockery, glass & hollowware, special F&B equipments.
- Demonstrate - Napkin folding
- Lay & relay of table cloth
- A la carte and table d' hote cover
- Receive guest
- Demonstrate - Silver service and clearance

4. Accommodation & Facility Management-I (Theory)

On completion of this module- the trainee shall be able to –


- Describe role of accommodation and facility management in hospitality sector.
- Familiarize with front office as well as housekeeping department of different types of hotels.
- Know maintenance program carried out in hotels.

5. Soft Skills & Corporate Communication

On completion of this module- the trainee shall be able to -

- State the concept of communication.




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- List the types, elements, channels, barriers and importance of communication
- Write the official letters and reports in compliance with the handouts/manuals
- Speak over telephone as per the script given in manual
- List do's and don'ts of presentations

6. Cost & Financial Management-I

On completion of this module- the trainee shall be able to -

- Calculate profits; describe fixed, semi-variable and variable costs.
- List the means of preventing costs.
- Tabulate ABC analysis, purchase requisition & purchase orders.
- List objectives and importance of store keeping
- Write down the methods of receiving, recordkeeping, storing, control and proper storage of materials
- Describe 'production planning', price a menu
- Analyze a menu as per menu engineering principles
- Tabulate and analyze daily material consumption

7. Food Science – I

On completion of this module- the trainee shall be able to

- Understand the importance of personal and food hygiene in Food Service Industry
- Know pest control practices.
- Know about biological, chemical and physical food Hazards in HACCP.
- list the types of colloids in food
- Describe the browning reaction in food with its causes and effects.



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SEMESTER – II

COURSE OUTCOME

1) Maritime Studies-II (Theory)

After completion of this module, the student shall be able to –

- List the safety precaution one has to observe onboard in day-to-day operations and Survival at Sea
- Fire extinguishing systems
- Demonstrate the basic first aid given in case of casualty onboard in compliance with the training manual of PEFA.

Maritime Studies-II (Practical)

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate –

- Personal Safety & Social Responsibilities
- Personal Survival Technique
- Fire Prevention & Fire Fighting
- Proficiency in Elementary First Aid
- Augmentation Course.
- Harbour visit or familiarization of ship by using audio-visual aids.

2) Food Production-II (Theory)

Students will be able to explain –

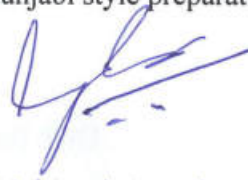
- Preparation of stocks, clear soups, consommé, its garnishes and accompaniments.
- Preparation of Basic Mother Sauces and its Common derivatives.
- The factors that give good quality to meat and cooking methods of meat.
- List various cuts of meat and poultry and state its characteristics and uses.

Food Production-II (Practical)

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate -

- Importance of famous international soup like mulligatawny, gazpacho, minestrone,
- Discuss the concept of 'plan of work' and importance of colour combination in menu.
- Preparation of vegetable
- Preparation of popular barbeque sauce, raitas, marinade, and use of liaisoning agents
- Orientation to alkanet (rattan jog) and mace, popular edible mushrooms, Goan non vegetarian preparation, India starters, Punjabi style preparation, yakhani,




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- Techniques of making vegetable halwas like carrot, bottle gourd, beetroot etc.
- Discussion of brown stock to brown sauce to demi-glaze and its derivatives.
- Cleaning and fabricating fish for Indian preparation
- Provencale style of cooking.
- Difference in pommes duchess, pommes marquise and pommes william.
- Browning reaction in food (deep frying of bread for shahi –tukra)
- Discuss and demonstrate consommé, shorba,
- Concept of homemade pasta
- Trimming a tenderloin and cutting bones into chops
- Ratios of ingredients in Chinese batters. Stir fried cooking.

3) Food & Beverage Service-II (Theory)

On completion of this module- the trainee shall be able to

- Explain types of breakfast, courses of breakfast & stimulating beverage prepared & served.
- Explain function of control system, different plans & payment.
- Define menu, types of menu & menu compiling.

Food & Beverage Service-II (Practical)

On completion of this module the student shall have a thorough knowledge and be able to demonstrate -


- Service of English and continental breakfast service.
- Room service
- Tea / coffee service
- High tea service
- Menu compiling
- Laying of covers and food service for the compiled menu
- Order taking, preparing KOT and food service in restaurant.

4) Accommodation & Facility Management-II (Theory)

On completion of this module- the trainee shall be able to –

- Know basics and importance of front office
- Rules of the house for the front office staff
- Know about guestroom furniture, fixture and fittings.
- Interior decoration of the hotel room.




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Accommodation & Facility Management-II (Practical)

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate –

- Daily cleaning and servicing of departure room, vacant room, VIP room, under repair guest room.
- Spring cleaning of room,
- Cleaning of public area
- Cleaning as special projects
- Room inspection procedure

5) Environmental Studies

On completion of this module- the trainee shall be able to know -

- Definition, scope and importance of environmental studies.
- Renewable and non-renewable resources & associated problem
- Role of an individual in conservation of natural resources.
- Equitable use of resources for sustainable lifestyles.
- Introduction to genetic species and ecosystem diversity
- Climate change, global warming.
- Human population & the environment and understanding existence and co-existence.

6) Cost & Financial Management-II

After studying this module, the students will be able to -

- Know the basic accounting concepts and importance of Accounting
- Understand subsidiary books and classify cash and credit transaction,
- Draft format of various types of cash book, purchase & sales book, analytical petty cash book.
- Write down the Journal Entries and do the Posting in to Ledger Accounts.
- Prepare different subsidiary books.



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SEMESTER III

COURSE OUTCOME

1) Maritime Studies-III (Theory)

After completion of this module, the student shall be able to –

- Describe standard marine communication phrases required during emergency operation.
- List down the procedure of crowd management during emergencies in passenger/ cruise ships.
- List down the procedures one has to follow onboard during emergencies.

Maritime Studies-III (Shipboard computer applications)-(Practical)

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate -

- Handling the computer and peripherals.
- Operating system
- Advanced features and document management
- Creating and updating crew list
- Account of wages
- Work done report
- Provision inventory and accounting
- Planned maintenance system, inventory control of spares
- Making use of database to store and retrieve data
- Running a query on the stored data

2) Food Production-III and Patisserie (Theory)

On completion of this module the student shall have a thorough knowledge and be able to –

- Know various types of games and preparation method.
- Learn about charcuterie Products.
- Do cooking, fabrication of meat, poultry & seafood.
- Know ingredients used in bread making.
- Know about different bakery products.

Food Production and Patisserie I (Practical)

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate -




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- Use of secondary seasoning.
- Thickening and binding agent.
- Importance of proper mise-en-place in Chinese cuisine.
- Preparation of pancake in woks and non-stick pans
- Orientation to Charcuterie Products.
- Working in Tandoor
- Introduction to breakfast cooking.
- Introduction to Chinese Cuisine, Italian Cuisine, Pilipino Cuisine, Mexican Cuisine, Caribbean Cuisine
- Properties of raw material
- Different variation of bread
- Preparation of different pastry.

3) Food & Beverage Service-III (Theory)

On completion of this module- the trainee shall be able to –

- Explain various types of wines, spirits, beer, liqueurs & aperitifs, cocktails & mocktails.
- Define alcoholic beverage terms.

Food & Beverage Service-III (Practical)

On completion of this module the student shall have a thorough knowledge and be able to demonstrate service of -


- White wine
- Red wine
- Sparkling wine
- Spirits
- Beer

4) Accommodation & Facility Management-III (Theory).

On completion of this module- the trainee shall be able to –

- Room reservation
- Registration procedure
- Departure procedure
- Hotel design considerations
- Designing and planning a restaurant
- Formulation of project report / feasibility report.




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5) Cost & Financial Management-III

After studying this module, the students will be able to

- Find out different types of errors of errors
- Know the definition, meaning, features, Specimen & different methods of trial balance
- Able to find different types of errors and rectification of the same
- Able to understand the different methods of depreciation
- Know the meaning, definition and importance of provision and reserve.

6) Principles of Management

After studying this module, the students will be able to -


- Meaning, definition of management
- Levels of management and its functions
- Concept of PODSCORB
- Planning process
- Organization structure : meaning, type and factors of organization structure.
- Directing, leadership, co-ordination, controlling & MBO.

7) Food Science –III

On completion of this module the student will be able to know –

- Importance of nutrition
- Effect of cooking on various nutrients
- Balanced diet and basic for meal planning
- Food preservation □ Foods adulteration
- Sensory assessment of food quality
- Foods laws, authorities and related standards.




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SEMESTER IV

COURSE OUTCOME

1) Maritime Studies-IV (Theory)

After completion of this module, the student shall be able to know-

- Urgency on board ships
- Communication with emergency services
- Internal communication
- Cruise ship dictionary
- Engineering Dept. organisation onboard ships
- Cold & hot water system onboard
- Air conditioners & refrigeration machinery
- Dry cleaning operations
- Safe use of pesticides
- Electrical equipment
- Laundry equipment
- Maintenance of galley equipment.

Maritime Studies-IV (Practical)

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate -

- Procedures on Oil Tanker
- Procedures on Gas Tanker
- Procedures on Chemical Taker
- Seafarers Public Health Awareness Programme
- Security Training for Seafarers

2) Advance Food Production-IV and Patisserie (Theory)

On completion of this module the student shall have a thorough knowledge and be able to –

- Define/describe/list/illustrate Salads – composition, types, dressings, fillings, garnishes, breads & spreads, flavored butters.
- Know presentation styles & Guidelines.
- Learn vegetables – classification, selection.
- Know methods & effects of cooking, accompaniments, garnishes & various presentations.
- Know pasta and noodles origin, composition, selection, preparation, pairing with sauces, service & the special items that are incorporated in this cookery.



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Food Production and Patisserie II (Practical)

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate -

- Properties of raw materials used in pasta
- Different cuisines like Cuisine for Thailand, Mediterranean Cuisine, Chinese Cuisine, Japanese Cuisine, Sri Lankan Cuisine, Indonesian, Korean, Middle Eastern cuisine, Norwegian cuisine, Russian cuisine, and French and European fine dine dishes.
- Look for substitutes for non available food raw items.
- Variations in different categories, choice of breads, spreads, presentation style etc.
- Cake with butter cream
- How to make figures out of icing cream
- Exposure to creaming method
- Exposure to high ratio cakes
- Cake dipped in flat icing and its presentation style.
- Different styles of making meringues
- Demonstration of fondant.

3) Food & Beverage Service - IV (Theory)

On completion of this module- the trainee shall be able to explain –

- Organization, booking procedure & banquet menu, different function & table plans.
- Gueridon service, types of trolley, their advantages & disadvantage, and their ingredients.
- Explain types, areas of bar, bar stock, bar control, staffing & opening & closing duties of bar.
- Methods and recipes of making cocktails

Food & Beverage Service-IV (Practical)

On completion of this module the student will be able to demonstrate -


- Preparation of cocktails and mock tails
- Gueridon service of Hors d'oeuvre, main course and desserts
- Table setups and arrangements for Banquets & Buffet

4) Accommodation & Facility Management –IV (Theory)

On completion of this module- the trainee shall be able to explain –

- Market demand Personal selling
- Recognize customers motive for buying
- Service and service selling




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- The Linen and uniform room
- Storage of Linen and uniforms
- Linen exchange procedures.
- Integrated pest management
- Principles of kitchen layout and design
- Features of good kitchen

Accommodation & Facility Management –IV (Practical)

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate –

- Cleaning of offices.
- Cleaning of glass, brass and silver article.
- Cleaning of carpet
- Laundry operation
- Flower Arrangement

5) Cost & Financial Management-IV

On completion of this module- the trainee shall be able to explain –

- Introduction, meaning, definition and objectives of financial statements
- Capital expenditure, revenue expenditure and deferred revenue expenditure
- Performa of trading account
- Meaning, need and importance of profit and loss accounts
- Meaning, need and importance of balance sheet.
- Meaning and need of adjustment entries.

6) Entrepreneurship Skills:-

On completion of this module- the trainee shall be able to –

- Define 'entrepreneur' and list types of entrepreneurs, qualities expected from it.
- Illustrate the institutions that promotes entrepreneurship skills in India.
- Need of motivation for entrepreneurship Development
- Entrepreneurship Training
- Introduction and uses of Business plan
- Refining the plan for Bankers and investors.



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SEMESTER V

NOTE:-

Semester V of B.Sc. in Maritime Hospitality Studies is Industrial Training (Practical) so there is not a theory course for this Semester.

INDUSTRIAL TRAINING

On completion of this module, the student shall have a thorough knowledge and will practice

- Punctuality
- Grooming
- Work ethics How to motivate
- Team spirit & team work
- Communication skills
- General discipline
- Attitude




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SEMESTER VI

COURSE OUTCOME

1) Maritime Studies-VI

On completion of this module the student shall be able to-

- State functions of IMO, ISM codes and define ISPS
- List main points of M.S Act 1958, as implemented on galley staff.
- List the important information of Article of agreement for Indian ships and foreign flag ship.
- SOPEP manual, in compliance with the handout given to student.
- MARPOL - 73 / 78
- Marine Insurance
- UNCLOS & its principles
- Territorial waters, contiguous zone and EEZ
- Pollution damage & compensation.

2) Advance Food Production-VI

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate -


- Equipment used in Indian Cooking
- Regional Influences on Indian Cuisine
- Points to consider in menu planning for various volume feeding outlets such as industrial, institutional, mobile catering units.
- Modern developments in equipment manufacture
- Kitchen organization of star category hotels Vs galley of a first class cruise ships/ Vs galley of a merchant vessel.

3) Food & Beverage Service-VI

Candidate will be able to –

- Calculating space requirement for various F&B outlets
- Planning staff requirement for various F&B outlets
- Selecting & planning heavy duty & light equipment
- Beverage Purchasing, Receiving, Storing, Issuing and Production Control
- Licenses and permissions required for Hospitality establishments
- Relevant excerpts of Food Safety Standards act for Catering outlets
- Relevant statutes of Labour laws.




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4) Accommodation & Facility Management-VI

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate -

- Night Audit
- Cash control
- Protection of hotel fund
- Accommodation statistics and yield management.
- The Laundry Process
- Handling Guest Laundry
- Water Conservation and Wastewater Systems
- Waste Management

5) Cost & Financial Management-VI

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate –


- Definition and meaning of business finance
- Definition and meaning of Financial Management
- Types of Finance
- Definition and meaning of Financial Statement
- Types of Financial Statement analysis
- Techniques of Financial Statement analysis
- Comparative & Common size Statement Analysis
- Introduction, Meaning and categories of Sources of Finance
- Securities Finance: Ownership securities and Creditor ship Securities
- Ownership securities
- Meaning, Definition of working Capital
- Concept of working Capital
- Types of working Capital

6) Marketing Management

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate –

- Definition scope and need of Marketing
- Functions of Marketing
- Market Segmentation
- Marketing Mix
- The travel, tourism industry & gaming industry




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- Nature of Travel and Tourism Industry □ Inter relationships within Travel and Tourism Industry
- Why people travel
- Social Impact of Travel
- What is service
- Promotions strategies used in travel and tourism industry.

7) Strategic Management

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate –


- Meaning, definition and nature of strategy.
- Process of strategic management: formulation, planning and evolution.
- Benefits of strategic management
- Process of strategic management
- Organizational mission, vision and objectives
- Business environment
- Evaluation of alternative strategies
- Strategic implementation issues and structures
- Methods of strategic evaluation and control.

8) Human Resource Management

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate –

- Definition of HRM
- Process of HRM
- Changing role of HR management
- Developing HR policies
- Process of HR planning
- Steps in selection procedure
- Meaning & purpose of training
- Definition & purpose of performance appraisal
- Maslow's need hierarchy theory of motivation
- Methods of motivating people
- Objectives of HR accounting & audit
- Definition, features, need & benefits of grievance procedure
- Employees and their unions
- Management need and information system.




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9) Quantity Food Production (Indian Regional Cuisine)


On completion of this module the student shall have a thorough knowledge and be able to prepare food of different regions like Avadh, Tamil Nadu, Punjab, Kerala, Hyderabad, Goa, Rajasthan, Bengal, Maharashtra, Karnataka, Kashmir, Gujarat, Uttar Pradesh, Madhya Pradesh, Bihar, Assam, 37TMeghalaya, 37TMizoram, 37TMeghalaya, 37TSikkim, 37T Tripura And Manipur37T.

10) Project

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate -

- Meaning and objectives of project.
- Types of project
- Project approaches
- Criteria of good research
- Problem faced by researches
- Meaning and need for project design
- Features and important concept relating to project design
- Methods of Data Collection
- Compilation of report
- Presenting the report
- Group Discussion




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BACHELOR OF ARTS (CULINARY ARTS)

SEMESTER –I

THEORY

COURSE OUTCOME

PRINCIPLES OF FOOD PRODUCTION

After completion of the below units, a student will be able to:

- 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, equipment's and fuels used in commercial kitchen.
- Pre-preparation, methods and list the methods of cooking food.

FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE

After completing the below unit students will be able to:

- State the sectors of Food and Beverage Industry
- 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.
- List various types of service and explain their features
- State the techniques in organizing dining room operations

FOOD SAFETY & HYGIENE

After completing this unit students will be able to:

- Define microbes and conditions for growth of microbes
- 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.



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INTRODUCTION TO THE HOSPITALITY INDUSTRY

- State the career opportunities in Hospitality Profession
- 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

- State the properties, nutritional value and quality checks of dairy products, cereals and eggs
- 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

- Frame grammatically correct sentences in English
- Apply the correct conjugation of verbs in sentences
- Frame simple sentences in French



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SEMESTER II

THEORY

COURSE OUTCOME

PRINCIPLES OF FOOD PRODUCTION

Furnish the basics of Food Analysis List the methods of preparation of soups and stocks as mentioned in the syllabus.

- 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

FOOD & BEVERAGE STUDIES

Plan a five course menu of various F&B Outlets as mentioned in the syllabus

- List the courses of French Classical menu
- State various types tobacco
- Classify non-alcoholic beverages
- Explain the KOT Control system

CULINARY MATH

- Perform basic arithmetic calculations with principles of BODMAS
- 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 COMMUNICATION

- List various channels and barriers of Communication
- 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

ENVIRONMENTAL SCIENCE

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.




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SEMESTER III

THEORY

COURSE OUTCOME

INDIAN AND INTERNATIONAL ETHNIC CUISINES

- After completion of this unit student will be able to list the features of Indian cuisine and its early development regional Indian menus.
- 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.

BEVERAGES STUDIES

At The End of unit, I the Students Shall be able To

1. States The Production Process for Wine, Beer and Spirits
2. Demonstrate The Techniques and Procedures for Serving Alcoholic Beverages
3. State the wine coming from different countries depending on their produce
4. They will be able to demonstrate the service style for different wines
5. Pair the different wines with food
6. Explain the production process for beer and other spirits
7. Demonstrate the service methods

FOOD COST CONTROL

- After completion of this unit's students will be able to understand cost analysis overhead cost elements and control of cost
- understand controls- purchase, stores and production
- understand costing, cost dynamics & cost control

PRINCIPLES OF MANAGEMENT

- 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.
- 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 contemporary organization.

NUTRITION & FOOD SCIENCE

- After completion of this unit students will be able to state the relation between food and various factors influencing eating habits
- After completion of this unit students will be able to state the breakup of protein carbohydrate and fat component of food
- 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.





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SEMESTER II

THEORY

COURSE OUTCOME

PRINCIPLES OF FOOD PRODUCTION

Furnish the basics of Food Analysis List the methods of preparation of soups and stocks as mentioned in the syllabus.

- 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

FOOD & BEVERAGE STUDIES

Plan a five course menu of various F&B Outlets as mentioned in the syllabus

- List the courses of French Classical menu
- State various types tobacco
- Classify non-alcoholic beverages
- Explain the KOT Control system

CULINARY MATH

- Perform basic arithmetic calculations with principles of BODMAS
- 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 COMMUNICATION

- List various channels and barriers of Communication
- 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

ENVIRONMENTAL SCIENCE

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.




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SEMESTER IV

THEORY

COURSE OUTCOME

REGIONAL INDIAN CUISINE AND LARDER

- 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.
- After completion of this unit student will be able to state the staff organization duties and responsibilities of larder staff and different larder products.
- After completion of this unit student will be able to state the advance larder preparation, edible and non-edible display products.

MENU DEVELOPMENT AND FUNCTION CATERING

- After completion of this unit student will be able to state the consideration and limits of menu planning.
- 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.

HOSPITALITY FINANCIAL ACCOUNTING

- After completion of this unit student will be able to state the methods of double entry system journal, ledger and subsidiary books.
- 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

HUMAN ASSETS MANAGEMENT

- After completion of this unit student will be able to state the concept theories and manpower planning of HRD.
- 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.

GASTRONOMY

- After completion of this unit student will be able to state the meaning, perception and factors of Gastronomy.
- 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.



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SEMESTER V

THEORY & PRACTICAL

COURSE OUTCOME

EVENT PLANNING & MANAGEMENT

On successful completion of this course students will be able to:

- Apply Management Theories & Principles for Event management.
- Develop an ability to plan for conventions, seminars & events.
- Prepare financial reports and establish source of funding for a new operation.
- Plan events creatively and think strategically.
- Understand the financial, marketing, operational and strategic issues in setting up an event.
- Integrate approaches of time, money (capital), people and other resources.
- Understand the concept of Event Management.

ADVANCED CULINARY ARTS- INDIAN (TANDOOR AND HALWAI)

On successful completion of this course students will be able to:

- Operate tandoor for various preparation of Indian snacks and breads.

ADVANCED FOOD PRODUCTION

Lifestyle food, Religious food, Food with medicinal value, invalid cuisine & traditional practices for cooking.

ADVANCED PASTRY ARTS

On successful completion of this course students will be able to prepare sugar art, Frozen desserts, Ice cream, etc.

FOOD LEGISLATION

On successful completion of this course students will be able to assimilate various food laws. Students will be able to understand the various licenses required for starting a commercial property

FOOD STYLING AND PRESENTATION

On successful completion of this course students will be able to display the cooked food in aesthetic manner. Student will be able understand balance of light, composition and theme while conducting food photography.

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PERSONALITY DEVELOPMENT AND EXECUTIVE SOFT SKILLS

On successful completion of this course students will be able to interact and communicate with his superiors, colleagues and his clients successfully.

INDIAN CULTURE AND TRADITION

On successful completion of this course students will be able to coordinate the importance of food and festival.

STRATEGIC MANAGEMENT

On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate –

- Meaning, Definition and nature of Strategy.
- Process of Strategic Management: Formulation, Planning and Evolution. □ Benefits of Strategic Management
- Process of Strategic Management
- Organizational Mission, Vision and Objectives
- Business Environment
- Evaluation of Alternative Strategies
- Strategic Implementation Issues and Structures
- Methods of Strategic Evaluation and Control

SECURITY AND SAFETY IN CATERING ESTABLISHMENT

On successful completion of this course students will be able to know the safety and security of kitchen and emergency situations handling.

ORGANIZATIONAL DEVELOPMENT & BEHAVIOR

On successful completion of this course students will be able to deal with himself and people around in the most acceptable way he will also be able to deal with stress and stay motivated.

HOSPITALITY SERVICES MARKETING.

On successful completion of this course students will be able to market and sale the product in the form of food or property.




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SEMESTER VI

THEORY & PRACTICAL

COURSE OUTCOME

ADVANCED CULINARY ARTS –INDIAN

After completion of this demo students shall be able to prepare the tandoori and halwai dishes for them.

ADVANCE CULINARY ARTS - INTERNATIONAL

After completion of this demo students shall be able to prepare the international dishes.

CHOCOLATIER

After completion of these module students shall be able demonstrate same in the practical as mentioned in journals.

PROJECT RESEARCH (CULINARY ARTS)

On successful completion of this course students will be able to conduct the research and satisfy his curiosity by self learning.

EXPERIMENTAL AND INNOVATIVE COOKING

On successful completion of this course students will be able to learn different traditional cooking methods.

ADVANCED CULINARY ARTS

After completion of this unit student will be able to:

- List the features of International cuisine.
- To define the features of International cuisine, its history and modern development region wise and will be able to state the preparation methods, Meal structure and regional variation.

FOOD TOURISM

- To know the history and importance of food tourism.
- To know the growing popularity in India
- To understand the festivals and culture around the world and its importance.
- To know the festivals in India who plays major role in tourism.
- Will able to understand the new trends changing in hotels industry and restaurants to promote and encourage food tourism.
- Role of social media in world food tourism





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INDIAN SNACKS

On successful completion of this course students will be able to understand and classify indian snacks in various categories.

INDIAN CONFECTIONARY

After completion of this unit student will be able to:

- List the features of Indian confectionary
- To define the features of Indian confectionary, its history and modern development region wise and will be able to state the preparation methods, Meal structure and regional variation.

KITCHEN FACILITY PLANNING AND ENVIRONMENT CONSCIOUSNESS

After completion of this unit student will be able to:

- Draw a layout of a basic kitchen with structural features, fire safety and will also be able to be environmental consciousness.

ENTREPRENEURSHIP AND RESTAURANT SET-UP

Students should be able to discuss the various facets of the restaurant industry pertaining to techniques to handle finance, marketing and manpower for start-up's. Students should know how to manage risks associated with the business of Start-ups

ECO FRIENDLY PRACTICES IN CULINARY OPERATION

After completion of this unit student will be able to:

- List the features of Indian confectionary
- To define the features of Indian confectionary, its history and modern development region wise and will be able to state the preparation methods, Meal structure and regional variation.

INTRODUCTION TO MARITIME HOSPITALITY

After completion of this unit student will be able to:

- List the features of Indian confectionary
- To define the features of Indian confectionary, its history and modern development region wise and will be able to state the preparation methods, Meal structure and regional variation.




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SEMESTER –I

PRACTICAL

COURSE OUTCOME

PRINCIPLES OF FOOD PRODUCTION

After completion of the below units, a student will be able to:

- 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, equipment's and fuels used in commercial kitchen.
- Pre-preparation, methods and list the methods of cooking food.

FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE

After completing the below unit students will be able to:

- State the sectors of Food and Beverage Industry
- 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.
- List various types of service and explain their features
- State the techniques in organizing dining room operations

ESSENTIAL CULINARY ARTS – INDIAN

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 (Students should be familiar with the recipes of the 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





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- Indian Egg Preparation
- Indian Sweets
- Indian Snacks

ESSENTIAL CULINARY ARTS – INTERNATIONAL (Practical)

On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes.

- Cuts of Vegetables
- Methods of Cooking.
- Egg Cookery.
- Stocks
- Thickening Agents
- Sauces
- Salads & Dressings
- Soups
- Legumes

ESSENTIAL BAKERY & CONFECTIONERY

On completion of this course students will be able to demonstrate the preparation of dishes mentioned in their journals.

- Yeast Bread
- Enriched dough
- International Breads
- Quick Breads
- Cookies
- Custards
- Puddings

RESTAURANT & FOOD SERVICE OPERATIONS

On completion of this course student will be able to:

- Identify the tools and equipment's commonly used in Food and Beverage operations
- Demonstrate basic methods of food and beverage service.

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SEMESTER II

PRACTICAL

COURSE OUTCOME

ESSENTIAL CULINARY ARTS- INDIAN

On completion of this course students will be able to demonstrate the preparation of the dishes mentioned their journal.

ESSENTIAL CULINARY ARTS INTERNATIONAL

On completion of this course students will be able to demonstrate the preparation of the dishes mentioned their journal.-

- Dried Legumes
- Pasta
- Grain
- Pommes de Terre
- Poulet
- Poisson
- Meat
- Hot Desserts
- Cold Desserts

ESSENTIAL BAKERY & CONFECTIONERY

On completion of this course students will be able to demonstrate the preparation of the dishes mentioned their journal

RESTAURANT & FOOD 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.

FUNDAMENTALS OF INFORMATION TECHNOLOGY

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.

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SEMESTER III

PRACTICAL

COURSE OUTCOME

INDIAN ETHNIC CULINARY ARTS (QUANTITY)

After completion of this course student will be able to demonstrate Indian and international (Italian Spanish, French, Chinese and Japanese) ethnic cuisines.

INTERMEDIATE CULINARY ARTS –INTERNATIONAL

After completion of the above practical's students shall be able to plan a menu, indent and demonstrate same in the practical's as mentainted journals by students

INTERMEDIATE BAKERY & CONFECTIONERY

After completion of the above practical's students shall be able to plan a menu, indent and demonstrate same in the practical's as mentainted in journals by students.

APPLIED INFORMATION TECHNOLOGY

After completion of the above unit students shall be able handle official mails

THE PRACTICE OF BUSINESS COMMUNICATION

After completion of the above unit students shall be able to handle corporate documentation and conduct himself well in meetings / conference.



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SEMESTER IV

PRACTICAL

COURSE OUTCOME

INTERMEDIATE CULINARY ARTS-INDIAN

After completion of this course a student shall demonstrate the preparation of menu as stated in their journals. LARDER & SHORT ORDER COOKERY.

LARDER & SHORT ORDER COOKERY

After completion of the above practical students shall be able demonstrate same in the practical as mentioned in journals by students.

INTERMEDIATE BAKERY & CONFECTIONARY

After completion of the above practical students shall be able demonstrate same in the practical as mentioned in journals by students.

FUNCTION CATERING OPERATION

After completion of the above demo students shall be able to demonstrate in different types of function catering operation.

HOSPITALITY INFORMATION SYSTEM

After completion of the above demo students shall be able to state the orientation to material management system.



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