

Ramaiah University of Applied Sciences

New BEL Road, MSR Nagar, Bangalore – 560054



**RAMAIAH
UNIVERSITY
OF APPLIED SCIENCES**

PO, PSO & CO

**Programme: Bachelor of Vocation (B.Voc)
in Culinary Operations**

Programme Code: 509

**Programme Outcome (PO)
Programme Specific Outcome (PSO)
Course Outcomes (CO)**

**Director – Training and Lifelong Learning
Ramaiah University of Applied Sciences**

**Registrar
M.S. Ramaiah University of Applied Sciences
Bangalore - 560 054**

Faculty of Art and Design

Programme Name: B. Voc. In Post-Harvest Technology

Programme Outcomes (POs)

After undergoing this course students will be able to:

1. To impart knowledge on general education including Food Science and Nutrition General Science, Basic French and fundamentals of computers
2. To procure, store and process ingredients for the preparation of varied menus
3. To prepare and present popular cuisines creatively with efficient use of material
4. To create an awareness on evolving technologies and trends in operating profitable catering establishments
5. To empower students to be entrepreneurs in the field of culinary operations
6. To impart knowledge on managerial subjects and general subjects like Principles of Management, Accountancy, Customer Relationship, Staff Management, Behavioral Skills, Communication Skills for successful operation of catering establishments

Programme Specific Outcomes (PSOs)

After undergoing this course, the student will be able to:

1. Knowledge and Understanding
2. Practical Skills and
3. Capability/Transferable Skills

Knowledge and Understanding

1. Identify ingredients, assess their quality and describe the process of purchasing and storing ingredients
2. Explain the principles of menu planning, cooking food and understand culinary French
3. Explain the different types of professional kitchens and catering operations
4. Discuss the importance of safety regulations, cost control and labour laws

Practical Skills

After undergoing this course, the student will be able to :

1. Prepare world cuisine menus with the application of the principles of cooking
2. Prepare world cuisine menus for large scale commercial food production
3. Use modern technology for the creation of innovative culinary products for the global scenario
4. Plan and execute menus with the application of principles of nutrition, cost and quality control

Capability/Transferable Skills

1. Develop a project report to set up a modern catering operation
2. Manage operations, finances, accounting and tax calculations for a given catering establishment
3. Communicate effectively and handle emergency situations
4. Effectively Deal with customers



Course Outcomes (COs)

Course Title & Code: Professional Kitchen Operations (VGE069)

After undergoing this course students will be able to:

- CO-1. Explain the basic operations of a professional kitchen with regard to history and functions
- CO-2. Explain the various personnel in the kitchen and their duties and responsibilities
- CO-3. Discuss hygiene requirements in professional kitchen
- CO-4. Explain the types of equipment and their safety operating procedures
- CO-5. Describe the different types of cuisine, menus and service offered in hotel
- CO-6. Discuss the regulatory bodies and career opportunities in food production

Course Outcomes (COs)

Course Title & Code: Food and Beverage Terminology (VGE075)

After undergoing this course students will be able to:

- CO-1. Explain the importance of terminology in food and beverage production
- CO-2. Classify and give examples of food and beverage glossary of terms
- CO-3. List types and names of kitchen equipment and restaurant equipment
- CO-4. Describe terminology related to cooking technique and cooking methods
- CO-5. Explain menu terms of popular international cuisines
- CO-6. Discuss contemporary cuisines, celebrity chefs, famous restaurants and signature dishes

Course Outcomes (COs)

Course Title & Code: Communication for Chefs (VGE067)

After undergoing this course students will be able to:

- CO-1. Identify effective communication practices and techniques to overcome communication challenges within the workplace.
- CO-2. Recognise different styles of communication that they and their colleagues use to communicate and make decisions.
- CO-3. Select ways to adapt their communication style and methods to create understanding and engagement with others.
- CO-4. Use communication techniques to enhance their communication with others.
- CO-5. Differentiate between verbal and non-verbal communication in a professional environment
- CO-6. Create a robust resume and write effective business letters



Course Outcomes (COs)

Course Title & Code: Basic Food Preparation Skills (VCO001)

After undergoing this course students will be able to:

- CO-1. Explain food safety aspects and demonstrate the required qualities of a professional chef
- CO-2. List and describe food ingredients and equipment used in professional cooking
- CO-3. Demonstrate proficiency in knife skills
- CO-4. Exhibit skills of pre-preparation of food ingredients
- CO-5. Demonstrate skills of using cooking methods to prepare menu items
- CO-6. Practice cooking with focus on quality

Course Outcomes (COs)

Course Title & Code: Cooking Techniques and Methods (VCO002)

After undergoing this course students will be able to:

- CO-1. Classify cooking techniques
- CO-2. Demonstrate cooking techniques for Indian, Chinese and Continental cuisines
- CO-3. Explain methods of cooking
- CO-4. Describe special cooking techniques and methods
- CO-5. Exhibit skills of carving fruits and vegetables
- CO-6. Demonstrate skills of processing and preparing food products

Course Outcomes (COs)

Course Title & Code: Basics of Indian Cookery (VCO003)

After undergoing this course students will be able to:

- CO-1. Demonstrate skills of processing food ingredients efficiently and safely
- CO-2. Demonstrate proficiency in using food commodities in Indian preparation
- CO-3. Practice use of masalas, gravies and dough's in the preparation of Indian dishes
- CO-4. Practice use of gravies in the preparation and presentation of Indian dishes
- CO-5. Prepare and present basic Indian breakfast, snacks and beverage menus
- CO-6. Demonstrate skills of combining and cooking ingredients to produce basic Indian food products

Course Outcomes (COs)

Course Title & Code: Food Groups and Nutrients (VGE025)

After undergoing this course students will be able to:

- CO-1. Explain food science and nutrition
- CO-2. Discuss food groups and effect of heat on nutrients
- CO-3. Describe functional properties of food
- CO-4. Explain flavoring ingredients

- CO-5. Discuss food preservation and nutrients
- CO-6. Explain catering system followed in food industry

Course Outcomes (COs)

Course Title & Code: Computer Fundamentals (VGE0103)

After undergoing this course students will be able to:

- CO-1. Describe types of computer hardware, software, networks, search engines and browsers
- CO-2. Explain email etiquette and ethics for business communication
- CO-3. Perform fundamental tasks of Microsoft application and use email for communication
- CO-4. Demonstrate fundamental file management abilities
- CO-5. Discuss techniques, skills and tools necessary for latest computing practice
- CO-6. Demonstrate skills of communication in a professional manner on social media platform

Course Outcomes (COs)

Course Title & Code: Accompaniments and Garnishes (VCO0108)

After undergoing this course students will be able to:

- CO-1. Explain the importance of food accompaniments in food preparation
- CO-2. Explain the accompaniments served in different cuisines
- CO-3. Describe the role of accompaniments in classical and popular dishes of world
- CO-4. Describe the basic accompaniments served in French Classical Menu
- CO-5. Explain the basic functions of garnishes in food plating and presentation
- CO-6. Discuss the garnishes used in classical dishes for different courses

Course Outcomes (COs)

Course Title & Code: Basic Continental Cookery (VCO004)

After undergoing this course students will be able to:

- CO-1. Explain the characteristics of Continental cuisine
- CO-2. Describe and plan continental menu for various courses
- CO-3. Exhibit proficiency in planning and preparing dishes of the menu
- CO-4. Explain the basic concepts of Continental cuisine
- CO-5. Demonstrate the suitable methods to prepare dishes
- CO-6. Exhibit skills in presenting continental dishes

Course Outcomes (COs)

Course Title & Code: Basic Pan Asian Cookery (VCO005)

After undergoing this course students will be able to:

- CO-1. Explain the regions of Pan Asian Cuisine



- CO-2. Discuss the key elements of Cuisine
- CO-3. Explain processing and storing of ingredients in professional kitchen
- CO-4. Describe the basic concepts of cooking and presentation of regional Pan Asian cuisine
- CO-5. Demonstrate the suitable methods to prepare dishes
- CO-6. Exhibit skill in presenting Pan Asian products

Course Outcomes (COs)

Course Title & Code: Basic Baking and Confectionery (VCO006)

After undergoing this course students will be able to:

- CO-1. Explain principles and characteristics of ingredients used in the preparation of basic bakery products
- CO-2. Demonstrate the ability to use equipment and understand basic bread preparation
- CO-3. Demonstrate skills of in preparing basic pastry products
- CO-4. Demonstrate skills of preparing sponge cakes tea cakes and various icing
- CO-5. Demonstrate skills of preparing hot and cold desserts
- CO-6. Discuss the modern trends and the role in bakery industry

Course Outcomes (COs)

Course Title & Code: Culinary French and Communication (VGE044)

After undergoing this course students will be able to:

- CO-1. Explain French grammar concepts and culinary related vocabulary
- CO-2. Describe French culinary terms and menu concepts
- CO-3. Practice reading, writing and speaking skills in French
- CO-4. Demonstrate communication skills in spoken and written French
- CO-5. Develop menus using French culinary terms for different scenarios
- CO-6. Appraise the evolution of French culture and gastronomic traditions

Course Outcomes (COs)

Course Title & Code: Recipe Writing and Food Costing (VGE066)

After undergoing this course students will be able to:

- CO-1. Explain the role of recipe writing and food costing in commercial outlets CO2 Describe the methods followed in writing recipe
- CO-2. Discuss the importance of recipe standardization in food production operations
- CO-3. Explain the role of recipe writing and food costing in commercial outlets CO2 Describe the methods followed in writing recipe
- CO-4. Describe food costing procedures in food and beverage production
- CO-5. Describe pricing methods in different food production operations
- CO-6. Calculate food cost percentage for menus



Course Outcomes (COs)

Course Title & Code: Principles of Food and Beverage Management (VGE031)

After undergoing this course students will be able to:

- CO-1. Describe role and concepts of food and beverage management in hotel
- CO-2. Discuss the dimensions of the framework P-O-L-C (Planning Organizing Leading Controlling)
- CO-3. Discuss the role and responsibilities of food and beverage management
- CO-4. Explain the importance of food and beverage staffing in hotels
- CO-5. Discuss the dynamics of effective leadership, motivation, communication and coordination
- CO-6. Examine the consumer trends of food and beverage management

Course Outcomes (COs)

Course Title & Code: Quick Service Food Products (VCO007)

After undergoing this course students will be able to:

- CO-1. Explain the concept and trends in quick service food products with different brands
- CO-2. Develop recipes of different countries used in quick service
- CO-3. Demonstrate the cooking skills in preparing quick service food products
- CO-4. Demonstrate the writing skills for standardizing recipes of the product
- CO-5. Discuss the working style of quick service food products
- CO-5. Compare the menus of different quick service outlets

Course Outcomes (COs)

Course Title & Code: World Cuisines-Lunch and Dinner (VCO008)

After undergoing this course students will be able to:

- CO-1. Describe world cuisine and types of dining concepts
- CO-2. Distinguish between regional cuisines of the world
- CO-3. Describe the characteristics of regional and popular global menus
- CO-4. Demonstrate skills of in preparing various dishes of continental cuisine
- CO-5. Demonstrate skills of in preparing various dishes of oriental cuisine
- CO-6. Discuss the factors influencing trends in global cuisines

Course Outcomes (COs)

Course Title & Code: World Cuisines-Breakfast, Brunch and High Tea (VCO009)

After undergoing this course students will be able to:

- CO-1. Describe Breakfast, Brunch and High Tea concepts
- CO-2. Distinguish between regional cuisines of the world

- CO-3. Describe the characteristics of regional and popular global menus
- CO-4. Demonstrate skills of in preparing various dishes of Breakfast, Brunch and High Tea
- CO-5. Demonstrate skills of in preparing various
- CO-6. Discuss the factors influencing trends in global cuisines

Course Outcomes (COs)

Course Title & Code: General Science for Chefs (VGE060)

After undergoing this course students will be able to:

- CO-1. Explain the chemical properties of food
- CO-2. Explain the aims and objectives of cooking food
- CO-3. Evaluate the effects of cooking on food and nutrients
- CO-4. Describe the effects of food spoilage and shelf life
- CO-5. Assess the properties of food in creating food products
- CO-6. Discuss modern cooking concepts

Course Outcomes (COs)

Course Title & Code: Menu Planning, Development and Design (VGE102)

After undergoing this course students will be able to:

- CO-1. Explain menu planning and its role in commercial food outlets
- CO-2. Summarise menu concepts of food and beverage outlets
- CO-3. Explain menus offered in food and beverage operations
- CO-4. Describe planning and developing menus
- CO-5. Discuss designing of menus for food and beverage outlets
- CO-6. Explain menu marketing and its importance

Course Outcomes (COs)

Course Title & Code: Personality Development and Interviews (VGE076)

After undergoing this course students will be able to:

- CO-1. Explain personality profile to meet professional standards
- CO-2. Demonstrate effective business correspondence skills
- CO-3. Develop competencies required for workplace professionalism
- CO-4. Demonstrate effective leadership skills
- CO-5. Demonstrate professional grooming, attitude and behavior
- CO-6. Display professional interpersonal skills



Course Outcomes (COs)

Course Title & Code: Advanced Indian Cookery (VCO010)

After undergoing this course students will be able to:

- CO-1. Explain the concept of Indian cuisine with regard to ingredients and methods of cooking
- CO-2. Discuss menus and presentation techniques which are popular for relevant cuisines
- CO-3. Exhibit skills of recipe writing, budgeting and indenting for Indian cookery
- CO-4. Demonstrate skills of preparation and presentation of advanced menus of relevant cuisines
- CO-5. Create and develop standard recipes for Indian food products for cuisine
- CO-6. CO6 Exhibit skills in the preparation and presentation of menus in Indian cookery

Course Outcomes (COs)

Course Title & Code: Creative Patisserie (VCO011)

After undergoing this course students will be able to:

- CO-1. Explain the role of patisserie products in commercial food production
- CO-2. Classify, prepare and present various patisserie products
- CO-3. Demonstrate essential skills in creation of innovative patisserie products
- CO-4. Exhibit skills of patisserie product styling and presentation
- CO-5. Develop standard recipes with costing for patisserie menus
- CO-6. Design contemporary menus for regional patisserie outlets

Course Outcomes (COs)

Course Title & Code: Food Plating Techniques (VCO012)

After undergoing this course students will be able to:

- CO-1. Explain food plating techniques and principles used in fine dining restaurants
- CO-2. Describe food styling and presentation of products
- CO-3. Create food plating techniques using appropriate commodities
- CO-4. Discuss food styling techniques popular in the food industry
- CO-5. Explain the role of props in food presentation
- CO-6. Explain the food styling trends

Course Outcomes (COs)

Course Title & Code: Food and Beverage Marketing (VGE106)

After undergoing this course students will be able to:

- CO-1. Describe the nature and role of food and beverage marketing in hotel
- CO-2. Illustrate the significance of people, process and physical evidence in hotel Marketing
- CO-3. Identify and analyse various service promotion mix strategies for hotel industry

- CO-4.** Discuss the implications of changing consumer needs of hotel marketing
- CO-5.** Discuss the recent trends in marketing segmentation of hotel industry
- CO-6.** Review guest feedbacks and recommend an appropriate marketing mix for a hotel

Course Outcomes (COs)

Course Title & Code: Food and Beverage Control (VGE119)

After undergoing this course students will be able to:

- CO-1.** Describe elements of cost, their importance in hotel industry
- CO-2.** Calculate cost and profit of food and beverage operations in hotels
- CO-3.** Explain menu price techniques for starting a hotel business
- CO-4.** Discuss the cost control techniques for hotel business
- CO-5.** Explain the role of standard recipes in commercial cooking
- CO-6.** Discuss methods of cost control for profitability in commercial cooking

Course Outcomes (COs)

Course Title & Code: Food and Wine Pairing (VGE012)

After undergoing this course students will be able to:

- CO-1.** Identify grape varieties and the wine making process.
- CO-2.** List the classic grape varieties and explain the steps in the wine-making process
- CO-3.** Classify wines with examples of brands and popular wines
- CO-4.** Describe the characteristics of wines
- CO-5.** Explain the principles of food and wine pairing
- CO-6.** Discuss classic cultural food and wine combinations

Course Outcomes (COs)

Course Title & Code: Specialisation Elective-I (VCO013)

After undergoing this course students will be able to:

- CO-1.** Explain the role of culinary art in commercial food production
- CO-2.** Discuss menus and presentation techniques which are popular for relevant cuisines
- CO-3.** Exhibit skills in the planning and execution of menus of cuisines using appropriate presentation techniques
- CO-4.** Demonstrate skills of preparation and presentation of advanced menus of relevant cuisines
- CO-5.** Create and develop standard recipes for innovative food products for cuisines
- CO-6.** Exhibit skills in the preparation and presentation of luxury foods and menus

Course Outcomes (COs)

Course Title & Code: Food Writing and Photography (VCO014)

After undergoing this course students will be able to:

- CO-1. Describe menu items in a clear and attractive manner
- CO-2. Develop recipes in a professional manner using industry formats
- CO-3. Demonstrate skills of writing food essays and articles
- CO-4. Demonstrate skills of food styling and food photography
- CO-5. Discuss the food trends and the role of food writing in the industry
- CO-6. Conduct restaurant and food reviews

Course Outcomes (COs)

Course Title & Code: Project Work (VCO015)

After undergoing this course students will be able to:

- CO-1. Identify successful food businesses and document key points
- CO-2. Develop a business idea with reference to food businesses
- CO-3. Create a business plan for a food business
- CO-4. Evaluate the elements of the business
- CO-5. Create a report with all elements of starting a food business
- CO-6. Present the project report using a suitable format

Course Outcomes (COs)

Course Title & Code: Culinary Business Concepts (VGE029)

After undergoing this course students will be able to:

- CO-1. Explain concepts of conventional and unconventional culinary businesses
- CO-2. Explain aspects of commercial culinary businesses and service styles
- CO-3. Classify and differentiate between various culinary business concepts
- CO-4. Examine infrastructural and financial requirements for culinary businesses
- CO-5. Discuss the legal and marketing requirements for starting a culinary business in India
- CO-6. Assess popular trends in culinary business operations

Course Outcomes (COs)

Course Title & Code: Sustainable Facilities Planning (VGE0117)

After undergoing this course students will be able to:

- CO-1. Explain principles of facility planning and objectives
- CO-2. Explain the design and layout of various types of catering units
- CO-3. Describe sections of the work area in hotel kitchens
- CO-4. Classify specialised catering kitchens with functions

- CO-5. Describe conservation and hygiene requirement while planning facilities
- CO-6. Discuss regulatory requirement considered while planning catering units

Course Outcomes (COs)

Course Title & Code: Food Production Management (VGE045)

After undergoing this course students will be able to:

- CO-1. Describe organisation chart, job description, job specification and skills for chefs in commercial food production
- CO-2. Explain the role of quality management in commercial food production
- CO-3. Describe procedures followed in effective inventory management
- CO-4. Discuss the importance of yield management and menu analysis in food production operations
- CO-5. Explain forecasting, planning and revenue control procedures in food and beverage production operations
- CO-6. Describe inventory, quality and control procedures used in profitable food production operations

Course Outcomes (COs)

Course Title & Code: Specialization Elective - II (VCO016)

After undergoing this course students will be able to:

- CO-1. Identify cuisine and explain the role in global cuisines
- CO-2. Discuss the recipe writing and development menus for relevant cuisines
- CO-3. Exhibit skills in planning, costing and pricing menus
- CO-4. Demonstrate skills in processing, preparation and presenting products of relevant cuisines
- CO-5. Create standard recipes for innovative dishes for cuisines
- CO-6. Discuss the food styling techniques and create food photographs

Course Outcomes (COs)

Course Title & Code: Innovative Cookery (VCO017)

After undergoing this course students will be able to:


- CO-1. Explain the significance of innovative cookery in food production
- CO-2. Demonstrate the signature dishes of famous of your cuisine
- CO-3. Exhibit skills in the planning and execution of dishes for the innovative food
- CO-4. Create and develop standard recipes for innovative food products for your cuisine
- CO-5. Exhibit skills in the preparation and presentation of given exotic ingredients
- CO-6. Discuss the menus followed in restaurants for molecular gastronomy

Course Outcomes (COs)

Course Title & Code: Event Management (VCO018)

After undergoing this course students will be able to:

- CO-1. Distinguish type of events and styles of service and sponsorship for events
- CO-2. Plan and develop menu with food and wine
- CO-3. Create standardized recipe and costing of recipe and controls
- CO-4. Plan duties and responsibilities of event personal
- CO-5. Plan ancillary requirements for events
- CO-6. Discuss the financial requirements for implementing events



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