

**FOUNDATION OF CONTINENTAL COOKERY****Course Code : 322322****Programme Name/s : Hotel Management & Catering Technology****Programme Code : HM****Semester : Second****Course Title : FOUNDATION OF CONTINENTAL COOKERY****Course Code : 322322****I. RATIONALE**

The course aims to develop technical skills required in the continental cuisine. The primary objective of this course is to equip students with the necessary skills in continental cookery that align with the demands and requirements of the dynamic food industry. By providing a comprehensive curriculum, the course aims to ensure that students are well-prepared to excel and contribute effectively within various sectors of the food industry.

**II. INDUSTRY / EMPLOYER EXPECTED OUTCOME**

The aim of this course is to help the student to attain the following industry identified outcomes through various teaching learning experiences: Assist Continental Chefs in their function.

**III. COURSE LEVEL LEARNING OUTCOMES (COS)**

Students will be able to achieve & demonstrate the following COs on completion of course based learning

- CO1 - Design the basic work flow/layout for effective working in kitchen
- CO2 - Cook stock, soup, and sauces
- CO3 - Store poultry and fish after cutting
- CO4 - Cut red meat appropriately for classical dishes and store it.
- CO5 - Bake bread & cakes of different varieties

**IV. TEACHING-LEARNING & ASSESSMENT SCHEME**

Course Code	Course Title	Abbr	Course Category/s	Learning Scheme					Credits	Paper Duration	Assessment Scheme										Total Marks
				Actual Contact Hrs./Week			SLH	NLH			Theory			Based on LL & TL				Based on SL			
				CL	TL	LL					FA-TH	SA-TH	Total	Practical		SLA					
				Max	Max	Max	Min	Max						Min	Max	Min	Max	Min			
322322	FOUNDATION OF CONTINENTAL COOKERY	FCC	DSC	3	-	8	1	12	6	3	30	70	100	40	25	10	25#	10	25	10	175

**Total IKS Hrs for Sem. : Hrs**

Abbreviations: CL- Classroom Learning , TL- Tutorial Learning, LL-Laboratory Learning, SLH-Self Learning Hours, NLH-Notional Learning Hours, FA - Formative Assessment, SA -Summative assessment, IKS - Indian Knowledge System, SLA - Self Learning Assessment

Legends: @ Internal Assessment, # External Assessment, \*# On Line Examination , @\$ Internal Online Examination

Note :

1. FA-TH represents average of two class tests of 30 marks each conducted during the semester.
2. If candidate is not securing minimum passing marks in FA-PR of any course then the candidate shall be declared as "Detained" in that semester.
3. If candidate is not securing minimum passing marks in SLA of any course then the candidate shall be declared as fail and will have to repeat and resubmit SLA work.
4. Notional Learning hours for the semester are (CL+LL+TL+SL)hrs.\* 15 Weeks
5. 1 credit is equivalent to 30 Notional hrs.
6. \* Self learning hours shall not be reflected in the Time Table.
7. \* Self learning includes micro project / assignment / other activities.

**V. THEORY LEARNING OUTCOMES AND ALIGNED COURSE CONTENT**

Sr.No	Theory Learning Outcomes (TLO's)aligned to CO's.	Learning content mapped with Theory Learning Outcomes (TLO's) and CO's.	Suggested Learning Pedagogies.
1	TLO 1.1 Enumerate the general principles behind layout of kitchens TLO 1.2 Compare the work flow Pattern in kitchens for different layouts. TLO 1.3 Draw the layout of the given area	<b>Unit - I Kitchen organization and layout</b> 1.1 Work flow pattern, Principles behind layout of kitchen 1.2 Layout of receiving areas, Layouts of service and wash-up 1.3 Layouts of Butchery and vegetable mise-n-place area. 1.4 Layouts of Cold Kitchen, Hot kitchen, Garde manger, bakery and confectionary.	Demonstration Case Study Video Demonstrations line plans charts
2	TLO 2.1 Classify different stocks TLO 2.2 Describe the golden rules for making stocks recipes TLO 2.3 Compare the given soups. TLO 2.4 Enumerate Different examples of soups TLO 2.5 Explain the rules for garnishing soups TLO 2.6 State the components for the preparation of the given sauce and state its derivatives TLO 2.7 Use French Culinary Terms A to z	<b>Unit - II Foundation of Continental Cookery</b> 2.1 Stocks, Definition, classification and uses, Rules for making stocks, Standard recipe for 1ltr, Storage 2.2 Soups, Definition, classification with two examples 2.3 Consommé, Definition, Method of preparation and 5 examples 2.4 Garnishes for Soup 2.5 Mother Sauces, Composition and Classification, Uses, 3 derivatives of each. 2.6 French Culinary Terms A to Z	Demonstration Video Demonstrations Case Study Seminar

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<b>Sr.No</b>	<b>Theory Learning Outcomes (TLO's) aligned to CO's.</b>	<b>Learning content mapped with Theory Learning Outcomes (TLO's) and CO's.</b>	<b>Suggested Learning Pedagogies.</b>
3	TLO 3.1 Classify poultry and game. TLO 3.2 Judge the quality of fresh chicken TLO 3.3 Draw the cuts of chicken and enumerate their uses. TLO 3.4 Differentiate between fish and shellfish TLO 3.5 Judge the quality of good fish and shellfish. TLO 3.6 Draw the cuts of fish and enumerate their uses	<b>Unit - III White Meat Cookery</b> 3.1 Poultry and Game, Classification, Selection & Storage 3.2 Cuts of Chicken (diagram and uses) 3.3 Fish and Shellfish Classification, Selection & Storage 3.4 Cuts of Fish (diagrams and uses). 3.5 Local names of fish & Poultry	Demonstration Market Visit Case Study Video Demonstrations Seminar
4	TLO 4.1 Detect the tenderness of meat based on the given factor TLO 4.2 Draw the structure showing cuts of the given meat. TLO 4.3 Critique the quality of the given meat for selection TLO 4.4 Enumerate the uses of the given cuts of meat	<b>Unit - IV Red Meat Cookery</b> 4.1 Classification and Selection of Meat 4.2 Factors affecting tenderness of meat 4.3 Lamb/Mutton (Selection diagram Showing cuts and their 2 uses). 4.4 Pork (Selection, Diagram showing cuts, 2 uses each of pork chops, bacon, ham and sausages). 4.5 Beef/Veal (Selection, Diagram showing cuts and 2 uses of steaks). 4.6 Storages of meats	Demonstration Case Study Market visit Video Demonstrations seminar
5	TLO 5.1 Draw the structure of wheat to understand the composition of flours TLO 5.2 Attribute the role of ingredients in production of bread TLO 5.3 Analyse the steps of bread and cake making and judge the faults to execute remedies. TLO 5.4 Illustrate the examples of bread rolls and bread sticks as an accompaniments to the given menu	<b>Unit - V Foundation of Bread &amp; cake making</b> 5.1 Structure of wheat showing parts(Diagram), Types of wheat, types of Flour and their uses 5.2 Bread, Role of each ingredient, Methods in short, steps of bread making, baking temperature, common faults and remedies 5.3 Five examples of Bread rolls. Soup Sticks 5.4 Cakes, classification, role of each ingredient, methods of making simple sponges, baking temperature, common faults and remedies.	Demonstration Case Study Video Demonstrations Bakery Visit seminar

**VI. LABORATORY LEARNING OUTCOME AND ALIGNED PRACTICAL / TUTORIAL EXPERIENCES.**

<b>Practical / Tutorial / Laboratory Learning Outcome (LLO)</b>	<b>Sr No</b>	<b>Laboratory Experiment / Practical Titles / Tutorial Titles</b>	<b>Number of hrs.</b>	<b>Relevant COs</b>
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<b>Practical / Tutorial / Laboratory Learning Outcome (LLO)</b>	<b>Sr No</b>	<b>Laboratory Experiment / Practical Titles / Tutorial Titles</b>	<b>Number of hrs.</b>	<b>Relevant COs</b>
LLO 1.1 Observe the set up, equipment's and tools of Continental kitchens unit	1	Identify , handle and upkeep the following: i)Handtools and manual equipments used in kitchen and its placement ii)Mechanical Equipments and maintains iii) Cooking Ranges sizes and uses iv) Working table V)Layouts of kitchen	4	CO1
LLO 2.1 Apply the kitchen etiquettes, safety and hygiene and practice of handling hand tools.	2	Practice the following kitchen activities: ( With respect to HACCP guidelines) i) Kitchen etiquette and hygiene. ii) Safety and security in the kitchen. iii) Sharpening and handling of the knife. iv) Organising working table. *	4	CO2
LLO 3.1 Observe the various raw materials and apply the formulae for conversion of weight and volumes	3	Perform the following Kitchen activity: i) Identify and classify, cereals, pulses, condiments, and Spices /millets used in continental cooking. ii) Convert weight, volumes, and temperature using conversion tables.	4	CO1
LLO 4.1 Apply the methods of pre preparation LLO 4.2 Observe the various raw materials ( vegetables)	4	Perform the following Kitchen activity: i) Identify and classify vegetables and fruits. ii) Prepare Cuts - julienne, jardinière, macedoines, brunoise, payassane, mignonnete, dices, cubes, shred, mirepoix *	4	CO2 CO3 CO4
LLO 5.1 Apply the kitchen etiquette and hygiene and practice of handling hand tools. LLO 5.2 Apply the methods of pre preparation and cooking	5	Prepare the following Stock i)White stock ii)Brown stock iii)fish stock iv)Vegetable stock, iv)emergency stock.*	4	CO2 CO3 CO4
LLO 6.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools. LLO 6.2 Practice the cutting techniques used in preparation LLO 6.3 Apply the methods of pre preparation	6	Prepare following variety of mother Sauces. Béchamel, Veloute, Espagnole, Tomato, Hollandaise, Mayonnaise *	4	CO2 CO3 CO4

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LLO 7.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and ingredients LLO 7.2 Practice the techniques and methods used in preparation LLO 7.3 Apply the methods of pre preparation	7	Prepare soup sticks and bread rolls *	4	CO2 CO5
LLO 8.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 8.2 Practice the techniques and methods used in preparation LLO 8.3 Apply the methods of pre preparation and cooking	8	Perform the following Kitchen Activity: i) Identify the Cuts of Poultry ii) Prepare 4 Course basic continental menu and utilize the cuts *	4	CO3
LLO 9.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 9.2 Practice the techniques and methods used in preparation LLO 9.3 Apply the methods of pre preparation and cooking	9	Perform the following Kitchen Activity: i) Identify the Cuts of Fish ii) Prepare 4 Course basic continental menu and utilize the cuts *	4	CO3
LLO 10.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 10.2 Practice the techniques and methods used in preparation LLO 10.3 Apply the methods of pre preparation and cooking	10	Perform the following Kitchen Activity: i) Identify the Cuts of lamb/mutton ii) Prepare 4 Course basic continental menu and utilize the cuts *	4	CO4
LLO 11.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 11.2 Practice the techniques and methods used in preparation LLO 11.3 Apply the sub division, fractionalization methods LLO 11.4 apply the methods of pre preparation and cooking	11	Prepare 4 Course basic continental menu with accompaniments ( 1 appetizer,1Soup,1 entree/fish , 1Dessert.) *	4	CO2 CO3 CO4 CO5
LLO 12.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 12.2 Practice the techniques and methods used in preparation LLO 12.3 Apply the methods of pre preparation and cooking LLO 12.4 Apply the sub division, fractionalization methods	12	Prepare 4 Course basic continental menu with accompaniments ( 1 appetizer,1Soup,1 entree/ fish, 1Dessert.) *	4	CO2 CO3 CO4 CO5

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LLO 13.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 13.2 Practice the techniques and methods used in preparation LLO 13.3 Apply the methods of pre preparation and cooking LLO 13.4 Apply the sub division, fractionalization methods	13	Prepare 4 Course basic continental menu with accompaniments  ( 1 appetizer,1Soup,1 entree/ fish, 1Dessert.)	4	CO2 CO3 CO4 CO5
LLO 14.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 14.2 Practice the techniques and methods used in preparation LLO 14.3 Apply the methods of pre preparation and cooking LLO 14.4 Apply the sub division, fractionalization methods	14	Prepare 4 Course basic continental menu with accompaniments  ( 1 appetizer,1Soup,1 entree/ fish, 1Dessert.) *	4	CO2 CO3 CO4 CO5
LLO 15.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 15.2 Practice the techniques and methods used in preparation LLO 15.3 Apply the methods of pre preparation and cooking LLO 15.4 Apply the sub division, fractionalization methods	15	Prepare 4 Course basic continental menu with accompaniments  ( 1 appetizer,1Soup,1 entree/ fish, 1Dessert.)	4	CO2 CO3 CO4 CO5
LLO 16.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 16.2 Practice the techniques and methods used in preparation LLO 16.3 Apply the methods of pre preparation and cooking LLO 16.4 Apply the sub division, fractionalization methods	16	Prepare 4 Course basic continental menu with accompaniments  ( 1 appetizer,1Soup,1 entree/releve, 1Dessert.)	4	CO2 CO3 CO4 CO5
LLO 17.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 17.2 Practice the techniques and methods used in preparation LLO 17.3 Apply the methods of pre preparation and cooking LLO 17.4 Apply the sub division, fractionalization methods	17	Prepare 4 Course basic continental menu with accompaniments  ( 1 appetizer,1Soup,1 entree/releve, 1Dessert.)	4	CO2 CO3 CO4 CO5

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LLO 18.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 18.2 Practice the techniques and methods used in preparation LLO 18.3 Apply the methods of pre preparation and cooking LLO 18.4 Apply the sub division, fractionalization methods	18	Prepare 4 Course basic continental menu with accompaniments  ( 1 appetizer,1Soup,1 entree/releve, 1Dessert.) *	4	CO2 CO3 CO4 CO5
LLO 19.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 19.2 Practice the techniques and methods used in preparation LLO 19.3 Apply the methods of pre preparation and cooking LLO 19.4 Apply the sub division, fractionalization methods	19	Prepare 4 Course basic continental menu with accompaniments  ( 1 appetizer,1Soup,1 entree/releve, 1Dessert.)	4	CO2 CO3 CO4 CO5
LLO 20.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 20.2 Practice the techniques and methods used in preparation LLO 20.3 Apply the methods of pre preparation and cooking LLO 20.4 Apply the sub division, fractionalization methods	20	Prepare 4 Course basic continental menu with accompaniments  ( 1 appetizer,1Soup,1 entree/releve, 1Dessert.)	4	CO2 CO3 CO4 CO5
LLO 21.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 21.2 Practice the techniques and methods used in preparation LLO 21.3 Apply the methods of pre preparation and cooking LLO 21.4 Apply the sub division, fractionalization methods	21	Prepare 4 Course basic continental menu with accompaniments  ( 1 appetizer,1Soup,1 entree/releve, 1Dessert.)	4	CO2 CO3 CO4 CO5
LLO 22.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and raw materials LLO 22.2 Practice the techniques and methods used in preparation LLO 22.3 Apply the methods of pre preparation and various cooking methods to prepare the given menu LLO 22.4 Apply the sub division, fractionalization methods	22	Prepare 4 Course basic continental menu with accompaniments  ( 1 appetizer,1Soup,1 entree/releve, 1Dessert.)	4	CO2 CO3 CO4 CO5

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LLO 23.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and bakery ingredients LLO 23.2 Apply the methods of pre preparation and baking methods to prepare the products LLO 23.3 Practice the techniques and methods used in preparation	23	Prepare following varieties of bread i)Garlic bread ii)Masala bread *	4	CO5
LLO 24.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and bakery ingredients LLO 24.2 Handling of kitchen equipment and proper weighing of bakery ingredients LLO 24.3 Practice the techniques and methods used in preparation	24	Prepare basic sponge cakes (fatless) *	4	CO5
LLO 25.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and bakery ingredients LLO 25.2 Practice the techniques and methods used in preparation LLO 25.3 Apply the methods of pre preparation and baking methods to prepare the products	25	Prepare basic sponge cakes(with fat) *	4	CO5
LLO 26.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and bakery ingredients LLO 26.2 Practice the techniques and methods used in preparation LLO 26.3 Apply the methods of pre preparation and baking methods to prepare the products	26	Prepare basic sponge cakes(creaming method) *	4	CO5
LLO 27.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and bakery ingredients LLO 27.2 Practice the techniques and methods used in preparation LLO 27.3 Apply the methods of pre preparation and baking methods to prepare the products	27	Prepare basic sponge cakes( foaming method) *	4	CO5
LLO 28.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and bakery ingredients LLO 28.2 Practice the techniques and methods used in preparation LLO 28.3 Apply the methods of pre preparation and baking methods to prepare the products	28	Prepare basic sponge cakes(e.g.pineapple, Vanilla ) *	4	CO5



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LLO 29.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and bakery ingredients LLO 29.2 Apply the methods of pre preparation and various cooking methods to prepare the given menu LLO 29.3 Apply the methods of pre preparation and baking methods to prepare the products	29	Prepare basic sponge cakes(e.g chocolate,Fudge) *	4	CO5
LLO 30.1 Apply the kitchen etiquettes and hygiene and practice of handling hand tools and bakery ingredients LLO 30.2 Practice the techniques and methods used in preparation LLO 30.3 Apply the methods of pre preparation and baking methods to prepare the products	30	Prepare 2 varieties of bread *	4	CO5
<b>Note : Out of above suggestive LLOs -</b> <ul style="list-style-type: none"> <li>*1 Marked Practicals (LLOs) Are mandatory.</li> <li>Minimum 80% of above list of lab experiment are to be performed.</li> <li>Judicial mix of LLOs are to be performed to achieve desired outcomes.</li> </ul>				

## **VII. SUGGESTED MICRO PROJECT / ASSIGNMENT/ ACTIVITIES FOR SPECIFIC LEARNING / SKILLS DEVELOPMENT (SELF LEARNING)**

### **Micro project**

- Conduct a survey of Continental kitchens in the city and critique the Kitchens layout with regards to its food style and service and also safety & hygiene point of view, in groups of four
- Visit local bakery or hotel bakery in your city in a group of four to study the various kinds of breads and served in outlet
- Make a chart and list the English (continental) vegetables around you. Mark the cuts that you can make out of the vegetables
- Visit the vegetable Market for a survey and list the English (continental) vegetables and fruits you see there. Classify them in families and record your observations based on seasonal availability and the price range.
- Conduct a study of emerging changes in the cooking equipment used in continental kitchen and list down the modern equipment's used in continental kitchen
- Conduct survey of hotels Continental kitchen of various categories and restaurants and draw out organizational chart of kitchen staff and also list down the continental dishes served by them, i.n groups of four
- Conduct a survey at continental kitchen, observe the continental sauces with their uses in dishes, meat/poultry preparation and prepare the PowerPoint presentation on it, in groups of four

### **Assignment**

- Prepare List of Breads and cakes at least (10) varieties of each
- Prepare a list of English vegetables & Fruits along with photo
- Prepare a list of English Herbs and its uses in Continental cuisine
- Prepare a list of Modern Equipment's used in continental cuisine
- Prepare a list of Local Fish name and photo and poultry

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- To developed kitchen garden for fresh herbs
- To make short video reels on continental vegetables
- Food Photography and plate presentation

**VIII. LABORATORY EQUIPMENT / INSTRUMENTS / TOOLS / SOFTWARE REQUIRED**

Sr.No	Equipment Name with Broad Specifications	Relevant LLO Number
1	Working Tables SS	All
2	Cooking Ranges (4 gas burners used in institutional kitchens)	All
3	Mixer and grinder (Sujata)	All
4	Sandwich Griller (TCG-811E) 220 watt, Frying pans	All
5	Cooking pans ,utensils, ladles lids SS , sauces pans	All
6	Kitchen Kit (manual tools like Knife ,peeler ,palate knife, measuring cups etc)	All

**IX. SUGGESTED WEIGHTAGE TO LEARNING EFFORTS & ASSESSMENT PURPOSE (Specification Table)**

Sr.No	Unit	Unit Title	Aligned COs	Learning Hours	R-Level	U-Level	A-Level	Total Marks
1	I	Kitchen organization and layout	CO1	3	2	0	4	6
2	II	Foundation of Continental Cookery	CO2	12	4	4	10	18
3	III	White Meat Cookery	CO3	10	8	4	4	16
4	IV	Red Meat Cookery	CO4	12	4	8	6	18
5	V	Foundation of Bread & cake making	CO5	8	2	4	6	12
<b>Grand Total</b>				<b>45</b>	<b>20</b>	<b>20</b>	<b>30</b>	<b>70</b>

**X. ASSESSMENT METHODOLOGIES/TOOLS****Formative assessment (Assessment for Learning)**

- Continuous assessment based on the process and products performance indicators. Each practical will be assessed considering 60%weightage to process 40% weightage to product
- Mid term test, Rubrics for COs Assignments, Self Learning and Terms work , Seminar and Presentation.Rubrics based on Score card on the following parameters : colour,Taste,texture,plating,and sculleryu

**Summative Assessment (Assessment of Learning)**

- End of Term Examination , Viva Voce, Laboratory Performance End of Term Examination Viva-voce lab performance

**XI. SUGGESTED COS - POS MATRIX FORM**

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Course Outcomes (COs)	Programme Outcomes (POs)							Programme Specific Outcomes* (PSOs)		
	PO-1 Basic and Discipline Specific Knowledge	PO-2 Problem Analysis	PO-3 Design/ Development of Solutions	PO-4 Engineering Tools	PO-5 Engineering Practices for Society, Sustainability and Environment	PO-6 Project Management	PO-7 Life Long Learning	PSO-1	PSO-2	PSO-3
CO1	3	-	3	2	2	3	3			
CO2	3	2	3	3	1	3	3			
CO3	3	-	2	2	-	3	3			
CO4	3	-	2	2	-	3	3			
CO5	3	3	3	3	-	3	3			

Legends :- High:03, Medium:02,Low:01, No Mapping: -  
\*PSOs are to be formulated at institute level

**XII. SUGGESTED LEARNING MATERIALS / BOOKS**

Sr.No	Author	Title	Publisher with ISBN Number
1	Wayne Gisslen	Professional cooking	John Wiley and Sons,605,Third avenue, New York
2	Thangam E. Philip	Modern Cookery for teaching &Trade Vol II	Orient Black Swan pvt. Ltd, Hyderabad ISBN 978-81-250-4045-3
3	Bali Parvinder S	Food Production Operations	Oxford University Press, YMCA Library bldg, 1, jaisingh Rd, New Delhi 110001 ISBN 0-19-806181-1
4	Wayne Gisslen	Professional Bakery	John Wiley and Sons,605,Third avenue, New York
5	Arora Krishna	Theory of Cookery	Frank Brothers and co. 4675-A, ansari rd,21, darya ganj New Delhi 110006 ISBN978-81-8409-503-6
6	Bali Parvinder S.	Theory of bakery & Patisserie	Oxford University Press, YMCA Library bldg, 1, jaisingh Rd, New Delhi 110001 ISBN 0-13-978-019948879

**XIII. LEARNING WEBSITES & PORTALS**

Sr.No	Link / Portal	Description
1	<a href="https://asianhotelandcateringtimes.com/">https://asianhotelandcateringtimes.com/</a>	web site giving insights on various catering establishments
2	<a href="https://www.magzter.com/IN/The-Indian-Express-Ltd./Express-Food-%26-Hospitality/Business/?redirect=true">https://www.magzter.com/IN/The-Indian-Express-Ltd./Express-Food-%26-Hospitality/Business/?redirect=true</a>	Gives information on the new trends in food and hospitality
3	<a href="https://dir.indiamart.com/indianexporters/gen_consum.html">https://dir.indiamart.com/indianexporters/gen_consum.html</a>	Giving information's about different advanced equipment's
4	<a href="https://www.youtube.com/watch?v=WzOzwoMKzH4">https://www.youtube.com/watch?v=WzOzwoMKzH4</a>	Giving information on cuts of meat
5	<a href="https://www.youtube.com/watch?v=EGbNI26PPYg">https://www.youtube.com/watch?v=EGbNI26PPYg</a>	Bread making
6	<a href="https://www.youtube.com/watch?v=zAPWS8Xn4YM">https://www.youtube.com/watch?v=zAPWS8Xn4YM</a>	Cake making videos
7	<a href="https://www.typsy.com/">https://www.typsy.com/</a>	Providing videos on soups ,sauces, stocks

