

Title: Basic international Cookery

Aim:

To provide a basic knowledge of cooking international delicacies from different countries.

Outcome:

At the end of the course the student will be able to prepare a basic international Menu

No	Modules/Practical	No. Hours	Days & Timings
1	Mexican cuisine (3 course menu)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)
2	French cuisine (3 course menu)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)
3	Lebanese cuisine (3 course menu)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)
4	Italian cuisine (3 course menu)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)
5	Chinese cuisine(3 course menu)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays (09:00 AM to 01:00 PM)

Course Duration: 30 hours.

Proposed Timing: Weekends (6 hrs.)

Eligibility: min. age limit of 18

Assessment pattern:

Course Fees: 2,000/-

Resource persons: Mr. Vinayak Harogopp & Prof. Nandakumar G

Method of assessment: each modules/practical will be assessed on the same day (matrix attached)

Feedback: Module or practical wise feedback will be taken in google form

List reference books:

1. International cuisine & food production management by P.S. Bali

Criteria for completion: consolidated marks of each practical will be calculated as grades and then the certificate will be issued.