



Program Outcomes: MA (Indian Cuisine and Food Culture)

At the end of the two year's Master of Arts (Indian Cuisine and Food Culture) program, students should be able to-

PO1: Acquire knowledge and skill in Indian culinary practices.

PO2: Demonstrate leadership and teamwork with a positive attitude.

PO3: Communicate effectively in a team as per industry specific norms.

PO4: Display ethical practices in personal and professional environment.

PO5: Identify and apply contemporary food safety and sanitation practices along with traditional principles of wellness and Ayurveda.