



MAIC 611: Paak kala (The art of Indian Cuisine) (T)

At the end of this course, students should be able to-

- Describe Indian food culture. (C1)
- Describe characteristics of Indian Cuisine and food commodities. (C1)
- Define basic Indian culinary terminology. (C1)
- Identify kitchen equipment and tools used in Indian cooking. (C3, A2)

MAIC 612: Nashta- Breakfast Cookery (T)

At the end of this course, students should be able to-

- Describe the fundamentals of breakfast cooking in a professional Indian kitchen (C1)
- Illustrate cooking methods with respect to Indian breakfast cookery (C2)
- Identify various of food commodities, equipment used in Indian breakfast (C4)
- Comprehend application of classic recipes of regional Indian breakfast (C3)
- Develop classification of breakfast dishes based on their characteristics (C5)
- Understand the importance of safety measures (C2, A2)

MAIC 613: Uttar Kshetreey Aahar (Cuisines of North India) (T)

At the end of this course, students should be able to-

- Identify the selection criteria for ingredients. (C1)
- Describe about speciality cuisines, staple diets, festival and signature dishes of different regions (A2 C1)
- Discuss about the various cooking methods used in different North Indian regions (C2)

MAIC 614: Dakshina Pradeshika Aahar (Cuisines of South India) (T)

At the end of this course, students should be able to-

- Explain the terminology used in south Indian cooking. (C1)
- Discuss factors influencing the regional cuisine of South Indian cuisine. (C3)
- Describe usage of commodities required in South Indian cooking. (C1)
- Explain the terminology used in south Indian cooking. (C1)

MAIC 615: Paak kala (The art of Indian Cuisine) (Lab)

At the end of this course, students should be able to-

- Describe Indian food culture. (C1)
- Describe characteristics of Indian Cuisine and food commodities. (C1)
- Identify kitchen equipment and tools used in Indian cooking. (C3, A2)
- Demonstrate knife skill and show appropriate cuts of vegetable cooking. (P3, A2)
- Demonstrate ability to cook Indian food using appropriate cooking methods (P3, A2)

MAIC 616: Nashta- Breakfast Cookery (Lab)

At the end of this course, students should be able to-

- Describe the fundamentals of breakfast cooking in a professional Indian kitchen (C1)
- Illustrate cooking methods with respect to Indian breakfast cookery (C2)
- Identify various food commodities, equipment used in Indian breakfast (C4)
- Comprehend application of classic recipes of regional Indian breakfast (C3)
- Demonstrate cooking skills and techniques used in breakfast preparation (C3)
- Develop classification of breakfast dishes based on their characteristics (C5)

MAIC 617: Uttar Kshetreey Aahar (Cuisines of North India) (Lab)

At the end of this course, students should be able to-

- Identify the selection criteria for ingredients. (C1)
- Demonstrate preparation of various dishes. (P3 C2)
- Describe about speciality cuisines, staple diets, festival and signature dishes of different regions (A2 C1)
- Discuss about the various cooking methods used in different North Indian regions (C2)

MAIC 618: Dakshina Pradeshika Aahar (Cuisines of South India) (Lab)

At the end of this course, students should be able to-

- Demonstrate the different Cooking methods and techniques. (P3, A2)
- Describe usage of commodities required in South Indian cooking. (C1)
- Identify kitchen equipment and tools used in South Indian cooking. (C3, A2)
- Demonstrate appropriate knife skills. (P3, A2)
- Explain the terminology used in south Indian cooking. (C1)

MAIC 619: Paak Paryatan (Travel and Food)

At the end of this course, students should be able to-

- Display the ability to perform the requisite tasks as directed during a culinary journey (P3)
- Understand the various types of food travel (C2, A2)
- Understand how to present a food journey (C2, A2)



MAIC 621: Poorv se Paschim (Cuisines of East and West) (T)

At the end of this course, students should be able to-

- Identify the selection criteria for ingredients (C1)
- Describe about speciality cuisines, staple diets, festival and signature dishes of different regions (A2 C1)
- Discuss about the various cooking methods and techniques used in different regions (C2)
- Plan well-balanced regional menu by keeping into consideration availability and price of ingredients (C6)

MAIC 622: Mahabhoj (Volume Catering) (T)

At the end of this course, students should be able to-

- Identify the selection criteria for ingredients. (C1)
- Able to plan menu for quantity food production. (P4, A2)
- Differentiate cooking technique required for various cuisine. (C1)

MAIC 623: Mithai and Namkin (Indian Sweets and Snacks) (T)

At the end of this course, students should be able to-

- Identify the selection criteria for ingredients. (C1)
- Differentiate cooking technique required for various sweets, snacks and savouries. (C2)
- Describe classification of sweets, savouries and snacks based on their characteristics (C1)

MAIC 624: Effective Communication

At the end of this course, students should be able to-

- Distinguish various levels of organizational communication and communication barriers while developing an understanding of communication as a process in an organization.
- Identify common barriers to communication in organizations
- Demonstrate his/her ability to write error free while making an optimum use of correct vocabulary & grammar.
- Draft effective business correspondence with brevity and clarity.
- Create a professional resume that highlights your accomplishments and professional skills.
- Demonstrate verbal and non-verbal communication ability through presentations.

MAIC 625: Research Methodology

At the end of this course, students should be able to-

- Demonstrate knowledge of research processes
- Perform literature reviews using print and online databases and employ American Psychological Association (APA) formats for citations of print and electronic materials
- Describe sampling methods, measurement scales, techniques and appropriate uses of each
- Describe sampling methods, measurement scales, techniques and appropriate uses of each
- Construct a suitable questionnaire for their dissertation study
- Integrate the information to design an appropriate study for dissertation

MAIC 626: Poorv se Paschim (Cuisines of East and West) (Lab)

At the end of this course, students should be able to-

- Identify the selection criteria for ingredients (C1)
- Describe about speciality cuisines, staple diets, festival and signature dishes of different regions (A2 C1)
- Discuss about the various cooking methods and techniques used in different regions (C2)
- Demonstrate preparation of various dishes (P3 C2)
- Application of classic recipes (C3)
- Plan well-balanced regional menu by keeping into consideration availability and price of ingredients (C6)

MAIC 627: Mahabhoj (Volume Catering) (Lab)

At the end of this course, students should be able to-

- Identify the selection criteria for ingredients. (C1)
- Able to plan and prepare menu for quantity food production. (P4, A2)
- Differentiate cooking technique required for various cuisine. (C1)

MAIC 628: Namkin (Indian Savouries and Snacks) (Lab)

At the end of this course, students should be able to-

- Identify the selection criteria for ingredients. (C1)
- Demonstrate preparation of various snacks (P3 C2).
- Differentiate cooking technique required for various cuisine. (C2)
- Describe classification of savouries and snacks based on their characteristics (C1)

MAIC 629: Mithai 1 (Indian Sweets) – (Lab)

At the end of this course, students should be able to-

- Explain the fundamental role of raw materials used in North Indian and East Indian Regional Sweets preparation (C2, C3)
- Classify the different types of North Indian and East Indian Regional sweets preparation (C4, P3, A2)
- Plan the North Indian and East Indian Regional sweets menu (C5)
- Apply the fundamental of cooking techniques on North Indian and East Indian Regional sweets (C3, P3, A2)
- Illustrate the production of Milk based sweets (C3, P3, A2)
- Demonstrate skills of Halwa based sweets (C3, P3, A2)
- Prepare the different types of Pulse & cereal based sweets (C3, P3, A2)
- Apply the basic techniques of Shallow & Deep Fried sweets (C3, P3, A2)
- Explain Shelf Life, grading, Packaging and Storage of Indian sweets (C2, C3)



MAIC 631: Swasthya Aahar (Food and Ayurveda) (T)

At the end of this course, students should be able to-

- Explain Fundamentals of Ayurveda and identify the various constituents of Ayurveda and their characteristics (C2, C3)
- Outline the Three Vital essence of Ayurveda (C2)
- Categorize between Tridosha, Prakruti and Vikruti (C4)
- Identify the concept about Rasa, Virya, Vipakah and Prabhav(C3)
- Explain Dietary recommendations for Vata dosha, Pita dosha, Kapha dosha (C2)

MAIC 632: Entrepreneurship for Culinary Industry

At the end of this course, students should be able to-

- Basic theoretical concepts of entrepreneurship. (C2)
- Formalities for starting a business in India based on the steps identified by the Ministry of Small and medium enterprises. (C5, P7)
- Institutional support available for the budding entrepreneurs (C1)
- Concepts related to product development (C2)
- Basic concepts of small business management (C2)

MAIC 633: Food Sociology & Anthropology of India

At the end of this course, students should be able to-

- Define food sociology and anthropology (C1)
- Explain the Importance of food sociology and anthropology (C2)
- Distinguish the relationship of food with various cultures and societies (C4)
- Describe various food rituals, ritual foods, food taboos and food preferences with an understanding of food and history. (C1)
- Comprehend the relationship between global food systems and ecology. (C2)

MAIC 634: Swasthya Aahar (Food and Ayurveda) (Lab)

At the end of this course, students should be able to-

- Explain Fundamentals of Ayurveda and identify the various constituents of Ayurveda and their characteristics (C2, C3)
- Outline the Three Vital essence of Ayurveda (C2)
- Categorize between Tridosha, Prakruti and Vikruti (C4)
- Identify the concept about Rasa, Virya, Vipakah and Prabhav(C3)
- Explain Dietary recommendations for Vata dosha, Pita dosha, Kapha dosha(C2)
- Display ability to prepare various meals based on the three doshas as prescribed in the Ayurveda (P3,A2)

MAIC 635: Tandoor (Kebabs and Breads) (Lab)

At the end of this course, students should be able to-

- Understand the history, origin and concept (C1)
- Demonstrate preparation of various Kebabs and breads. (P3 C2)
- Comprehend the various types of tandoor and their uses. (A2 C1)
- Understand the process of fabrication and installation. (C1)
- Demonstrate the competencies required in the basic processing of commodities for making Kebabs and Breads. (P3 C2)

MAIC 636: Shakahari Bhojan (Vegetarian Cookery) (Lab)

At the end of this course, students should be able to-

- To familiarize the students with various vegetarian cooking commodities and techniques. (C2)
- Compile the Role and significance of vegetarian food, and nutritional benefits. (C5, P7)

MAIC 637: Mithai 2 (Indian Sweets) (Lab)

At the end of this course, students should be able to-

- Identify specific culinary trends including the cultural and regional cuisines. (C1, P1, A2)
- Apply culinary terminology knowledge to described food products. (C3, P3, A2)
- Describe techniques that can be used to monitor quality of raw ingredients and final products. (C1, P1, A1)
- Use principles of menu planning, producing and food presentation. (C3)
- Identify South Indian and West Indian Regional Sweets such as rice-based sweets, milk-based sweets, Halwa based sweets, Pulse & Cereal based sweets. (C1, P2, A2)
- Develop the technical skills of South Indian and West Indian Regional sweets (C5, P3, A4)
- Plan the fundamental of cooking techniques on South Indian and West Indian Regional sweets (C3, P3, A2)
- Demonstrate skills of Halwas and Sugar Syrup Based Sweets (C3, P3, A2)
- Prepare the different types of South Indian and West Indian Regional's Pulse & Cereal based sweets (C3, P3, A2)

MAIC 638: Practice School* (12 weeks of training)

At the end of this course, students should be able to-

- Demonstrate the ability to work in a professional Indian kitchen. (C3, P4)



MAIC 641: Khadya Sanchar Madhayam (Food and Media) (T)

At the end of this course, students should be able to-

- Understand the Concept of Food & Media.
- Discuss the importance of different Food Media.
- Explain different approaches to communicate about food, including article writing, blogs, recipe writing, restaurant reviewing, cookbook, photography and video production.

MAIC 642: Bharateeya Bhojanalaya (Indian A la Carte Cookery) (Lab)

At the end of this course, students should be able to-

- Demonstrate techniques of restaurant food portioning, plate presentation of Indian food. (P2)
- Identify the selection criteria for ingredients. (C1)
- Able to plan and prepare menu for a la carte food preparation. (P4, A2)
- Differentiate cooking technique required for various Indian cuisine. (C1)

MAIC 643: Khadya Sanchar Madhayam (Food and Media) (Lab)

At the end of this course, students should be able to-

- Understand the Concept of Food & Media
- Express the ability to style food acceptable for photography.
- Construct food that is attractively arranged on the plate or platter, with the proper balance of colour, shape, and texture.
- Discuss the importance of different Food Media.
- Demonstrate ability to perform & communicate within team
- Explain different approaches to communicating about food, including article writing, blogs, recipe writing, restaurant reviewing, cookbook, photography and video production.

MAIC 644: Swashthya Niyantrit Aahar (Nutrition, Wellness and Cooking for Restricted Diets) (Lab)

At the end of this course, students should be able to-

- Describe basic Fundamentals of Nutrition and identify the classes of nutrients and their characteristics. (C1,A2, P4)
- Impart knowledge of all macro and micro nutrients and their role in promotion of health. Prepare and calculate nutritionally sound menus for the Hospitality industry (C2, P4)
- Know the changes and factors which affect texture and consistency that take place when heat is applied to macronutrients. (C2)
- Understand structure and functions of different nutrients in processed foods and detection of adulterants in common food. Also state the benefits of consuming functional foods.(C3, A3)
- Understand special hereditary and current non-communicable diseases diet needs and cater for such customers. (C2)

MAIC 645: Adhunik Bharateeya Bhoj (Modern Indian Cooking) (Lab)

At the end of this course, students should be able to-

- Express the ability to style food acceptable for photography. (C2, P3, A3)
- Apply contemporary/progressive presentation skills(C3,P3.A3)
- Construct food that is attractively arranged on the plate or platter, with the proper balance of color, shape, and texture. (C3, P3, A3)
- Describe the characteristics that make Modern Indian food unique. (C2, P3 A3)
- Demonstrate the ability to manipulate Techniques used in Photography to create beautiful Food blogs and articles. (C3, P3,A3)

MAIC 646: Master Dissertation

At the end of this course, students should be able to-

- Design and execute a meaningful research project in culinary that demonstrates research and solution, by following ethical and sustainable research standards and practices(C5).
- Independently undertake research surveys and fieldwork and be aware of research obligations and pitfalls (C4)
- Articulate research or project methods, procedures, and findings and offer relevant implications emanating from the research findings in this regard (C4)
- Select and apply statistical software, methods as applicable(C4).
- Able to write a research paper in the form a research manuscript to be published with a SSCI/ SCOPUS indexed journals or a comprehensive report submitted for strategic actions.