

SEMESTER - IV

CODE	COURSE TITLE
18NDUCP04	PRACTICAL IV – International Cuisine

Category	CIA	ESE	L	T	P	Credit
Core	20	30	--	--	45	2

Preamble

The course encourages the students to acquire knowledge and understanding of cuisines around the world in connection with practical experience of cooking and preparation of international classic recipes.

Course Outcomes

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1.	Identify the relationship between climate, topography, and diet of the region and the use of herbs, spices, oils and vinegars.	K3
CO2.	Interpret regional foods and related terminology which aids them in identifying the similarities and differences between the cuisines of the countries.	K2
CO3.	Solve nutritional needs of diverse clients in health care and other food service settings in collaboration with or under the direction of health care professionals.	K3
CO4.	Plan menus to accommodate the nutritional, dietary, cultural and regional requirements, and personal preferences of clients.	K3
CO5.	Demonstrate and apply their knowledge on international cooking techniques into recipe development.	K2

Mapping with Programme Outcomes

COs	PO1	PO2	PO3	PO4	PO5
CO1.	S	S	S	S	S
CO2.	S	S	M	M	S
CO3.	S	S	S	S	S
CO4.	S	S	S	S	S
CO5.	S	S	S	S	S

S- Strong; M-Medium; L-Low

Syllabus

I. The Cuisine of India

II. International Cuisines

1. The Cuisine of Africa

2. The Cuisine of China

3. The Cuisine of Italy

4. The Cuisine of Japan

5. The Cuisine of Mexico

6. The Cuisine of Middle East

7. The Cuisine of Srilanka

8. The Cuisine of UK

9. The Cuisine of USA