

Bharath

INSTITUTE OF HIGHER EDUCATION AND RESEARCH
(Declared as Deemed - to - be - University under section 3 of UGC Act 1956)

ACCREDITED WITH 'A' GRADE BY NAAC

17/05/2022

Chennai

From
Dr S Praveen Kumar,
Professor & Head,
Department of Management Studies,
Bharath Institute of Higher Education and Research,
Chennai

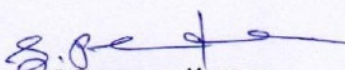
To
The Dean Engineering
Bharath Institute of Higher Education and Research,
Chennai


Sub: Permission to conduct value- added course: Basics program of Culinary Skills - reg.,

Respected Sir,

With reference to subject mentioned above, the department proposes to conduct a value-added course titled: **Basics program of Culinary Skills** on 06/06/2022. We kindly solicit your kind permission to commence the program.

Warm Regards,


Dr S Praveen Kumar


DEAN- Engineering



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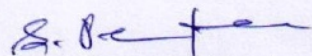
School of Management Studies & Commerce

Circular

Sub: Organising Value-added Course: Basics program of Culinary Skills- reg.,

With reference to the above-mentioned subject, it is to bring it to your notice that School of Management Studies & Commerce, **Bharath Institute of Higher Education & Research** is organising "**Value added course: Basics program of Culinary Skills**". The Course content and registration form is enclosed below.

The application must reach the institution along with all the necessary documents as mentioned. The hard copy of the application should be sent to the institution by registered/ speed post only to reach on or before 01st June 2022; application received after the mentioned date shall not be entertained under any circumstances.


Head of the Department

Encl: A copy of Syllabus & Registration form



Bharath Institute of Higher Education & Research			
School of Management Studies & Commerce			
Participant List- 2022			
Value Added Course: Culinary skills			
S.No	Register Number	Student Name	Remarks
1	U16BC099	KUMAR S	
2	U16BC100	BAIJU V	
3	U16BC101	DEEPTHI G	
4	U16BC102	SELVARAJ R	
5	U16BC103	MAGESH G	
6	U16BC104	LAVANYA S	
7	U16BC105	MOHAMED AKRAM A	
8	U16BC106	ANNIE BEAULAH B	
9	U16BC107	RAJESH R	
10	U16BC108	JOSEPH MILTON D	
11	U16BC109	SHANKAR P	
12	U16BC111	AATHIYAMMAL V	
13	U16BC112	SELVA VARSHA S	
14	U16BC113	MANIGANDAN R	
15	U16BC114	N SNEHA	
16	U16BC115	MANIMEGALAI P	
17	U16BC116	MANIKANDAN J	
18	U16BC117	GNANA SEKARAN B	
19	U16BC118	K YOUGENDRA KUMAR	
20	U16BC119	SUCHITRA BANU S	
21	U16BC120	ISWARYA S	
22	U16BC122	PRINCE JAYANESAN R	
23	U16BC124	SARANKUMAR P	
24	U16BC125	MOHAMED HUFAILIN	
25	U16BC126	SANGEETHA V	
26	U16BC127	PRAVEEN S	
27	U16BC130	K VIGNESH	
28	U16BC131	MATHIVADHANI C A	
29	U16BC133	SANTHOSH K	
30	U16BC134	LOGESWARAN R	

Bharath Institute of Higher Education & Research				
School of Management studies and Commerce				
Value Added Course: Certificate course on culinary skills			Course Duration:30 Hrs	
S.No	Date	Topic	Time	Hour
1	06-06-2022	Origin of modern cookery	4.00-5.00 Pm	1
2	07-06-2022	Continental cuisine- Indian cuisine	4.00-5.00 Pm	1
3	08-06-2022	Various sections of kitchen-Levels of skills	4.00-5.00 Pm	1
4	09-06-2022	Attitude and behaviour in the kitchen	4.00-6.00 Pm	2
5	12-06-2022	Uniform and protective clothing- Classification of equipments	4.00-5.00 Pm	1
6	13-06-2022	Care and maintenance	4.00-5.00 Pm	1
7	14-06-2022	Aims and objectives of cooking food	4.00-5.00 Pm	1
8	15-06-2022	Various textures	4.00-6.00 Pm	2
9	16-06-2022	Techniques used in pre-preparation	4.00-5.00 Pm	1
10	19-06-2022	Techniques used in preparation	4.00-5.00 Pm	1
11	20-06-2022	Methods of heat transfer	4.00-5.00 Pm	1
12	21-06-2022	methods	4.00-6.00 Pm	2
13	22-06-2022	Personal Hygiene- Environmental Hygiene	4.00-5.00 Pm	1
14	23-06-2022	Food storage and causes of contamination	4.00-5.00 Pm	1
15	27-06-2022	Types of stock- Components of sauces	4.00-5.00 Pm	1
16	28-06-2022	Soups-Classification with examples	4.00-6.00 Pm	2
17	29-06-2022	Structure of egg; Selection of an egg; Uses of eggs;	4.00-5.00 Pm	1
18	03-07-2022	Commodities-Types & Uses	4.00-5.00 Pm	1
19	04-07-2022	Thickening Agents, Herbs, Flour, Rice, Cereals, Pulses, Milk and Milk Products	4.00-5.00 Pm	1
20	05-07-2022	Method of making breads	4.00-6.00 Pm	2
21	06-07-2022	Basic Custards-Pastry Cream; Creaming and Muffin Method	4.00-5.00 Pm	1
22	10-07-2022	Cake and Icing Assembly; Leavening Agents	4.00-5.00 Pm	1
23	11-07-2022	Chocolate Handling Chocolate Tempering - Seeding Method	4.00-5.00 Pm	1
24	12-07-2022	The Function of Chocolate in The Baking Process	4.00-6.00 Pm	2

Course Feedback form

Date:12-07-2022

Course Title: Culinary Skills

Name: Sneha

RegNo: U16BCE114

Department: Commerce

S.No	Particulars	1	2	3	4	5
(1. Very Unsatisfied 2. Unsatisfied 3. Neutral 4. Satisfied 5. Very Satisfied)						
1.	objectives of the course clear to you			/		
2.	The course contents met with your expectations				/	
3.	The lecture sequence was well planned				/	
4.	The lectures were clear and easy to understand				/	
5.	The teaching aids were effective				/	
6.	The instructors encourage interaction and were helpful				/	
7.	The level of the course					/
(1. Very poor 2. Poor 3. Average 4. Good 5. Excellent)						
8.	Overall rating of the course:	1	2	3	4	5

Please give Suggestion for the improvement of the course:

Weakness of the course:

Strength of the course:

Excellent

Sneha
Signature

*** Thank you ***

Course Feedback form

Date: 12-07-2022

Course Title: Computer Skills

Name: Mageesh

RegNo: U16BC103

Department: Commerce

S.No	Particulars	1	2	3	4	5
(1. Very Unsatisfied 2. Unsatisfied 3. Neutral 4. Satisfied 5. Very Satisfied)						
1.	objectives of the course clear to you				✓	
2.	The course contents met with your expectations				✓	
3.	The lecture sequence was well planned					✓
4.	The lectures were clear and easy to understand				✓	
5.	The teaching aids were effective				✓	
6.	The instructors encourage interaction and were helpful				✓	
7.	The level of the course					✓
(1. Very poor 2. Poor 3. Average 4. Good 5. Excellent)						
8.	Overall rating of the course:	1	2	3	4	5

Please give Suggestion for the improvement of the course:

Weakness of the course:

Strength of the course:

nice

Mageesh
Signature

*** Thank you ***



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SCHOOL OF MANAGEMENT STUDIES & COMMERCE

CERTIFICATION OF PARTICIPATION

SHANKAR P

has participated in the Value-added course: **Culinary Skills**, a unique and special programme held at **Bharath Institute of Higher Education & Research** on 06/06/2022



Mr. Bharathvajan

COURSE CO-ORDINATOR

Dr S Praveen Kumar

HEAD OF THE DEPARTMENT



Value added course: Basics program of Culinary Skills on 06-06-2022

