

KONGU ARTS AND SCIENCE COLLEGE

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)

ERODE - 638 107

DEPARTMENTOFCATERING SCIENCE& HOTEL MANAGEMENT 19VCHMC-MODERN COOKERY - REPORT

Name of the Value Added Course	19VCHMC-MODERN COOKERY
Course code	19VCHMC
Course Coordinator	Ms. KEERTHIKA A Assistant Professor, CSHM
Date	Starting Date: 08.07.2019 Ending Date: 25.09.2019
Duration of the Course	40 Hours
Total participants Enrolled	75
Successfully Completed	66
Type Of Assessment	Practical
Course Outcome	On Completion of this course the students will be able to Will gain basic knowledge of cooking techniques involved in kitchen. Shall know the basic knowledge of Indian foods. Can enrich their skills and knowledge in fusion and innovative cooking
Outcome Attainment	66 out of 66 Students scored above 60% of Marks

Feedback Ouestion Analysis-Ouestions Asked

Q.No.	Parameters
Q1	The Course content was in line with my expectations
Q2	General content of the Course
Q3	The Course provided additional knowledge and skill
Q4	Well-designed Practical sessions
Q5	Schedule of the classes and other relevant details have been informed promptly
Q6.	Course materials provided were useful
Q7	Provides scope for self-employment and fulfills the industrial needs

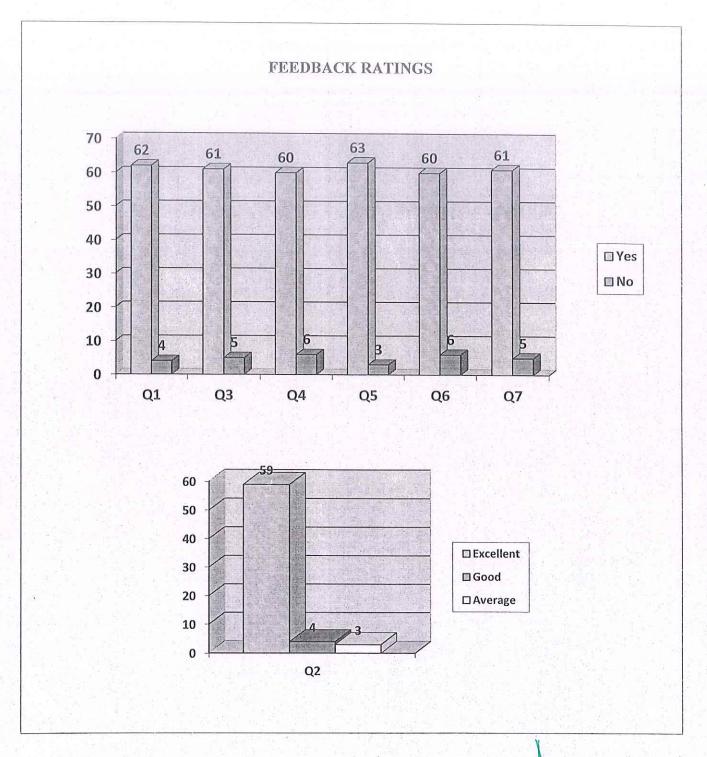
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Head of the Department

Head of the Department

HEAD OF THE DEPARTMENT DEPARTMENT OF CATERING SCIENCE AND HOTHLUANA GENERIT KONGU ARUS AND HOTHCE COLLEGE

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