

KONGU ARTS AND SCIENCE COLLEGE

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

ERODE - 638 107

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT 19VCHCS – ART OF BAKING AND COOKING – REPORT

Name of the	Value Added Course	ART OF BAKING AND COOKING
Course code		19VCHCS
Course Coordinator		Mr. S. Karthikeyan Assistant Professor, Catering Science & Hotel Management
Date		Starting Date: 08.07.2019 Ending Date: 29.09.2019
Duration of the Course		40 Hours
Total participants Enrolled		67
Successfully Completed		61
Type of Assessment		Practical
Course Outcome		 On Completion of this course the students will be able to Can enrich their skills and knowledge in cooking. Will gain basic knowledge of cooking techniques. Shall know the basic recipe of foods around the worl
Outcome Attainment		61 out of 61 Students scored above 60% of Marks
Feedback Q	uestion Analysis – Questi	ions 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	
	Well-designed Practical sessions	
Q4	Schedule of the classes and other relevant details have been informed promptly	
Q4 Q5	Schedule of the classes	and other relevant details have been informed promptly
	NCE CO.	and other relevant details have been informed promptly ded were useful

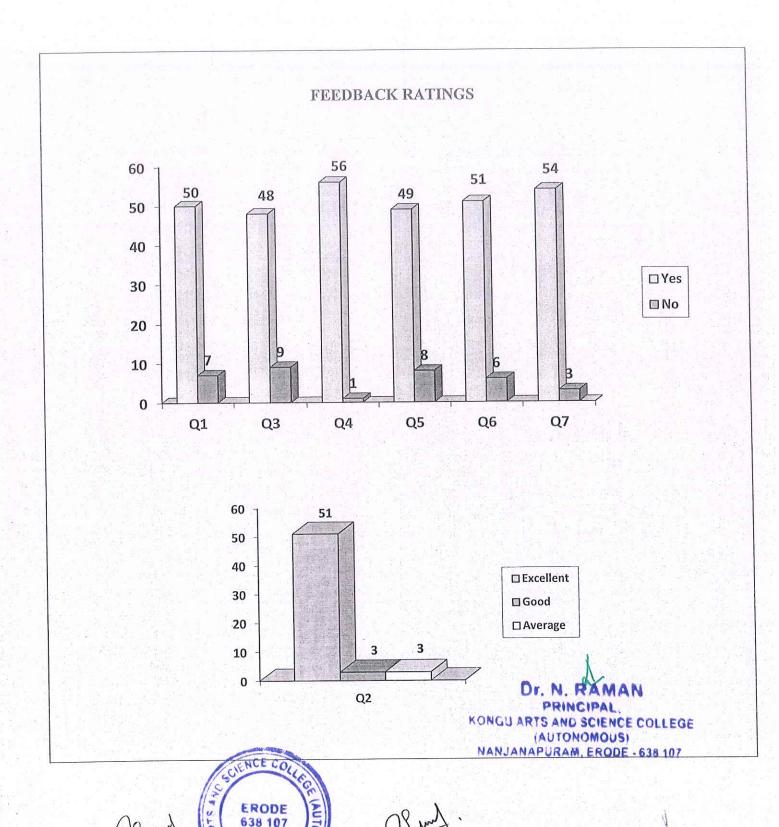
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Course Coordinator

Head of the Department TMENT DEPARTMENT OF CATERING SCIENCE

AND HOTEL MANAGEMENT KONGU ARTSAND SURINGE COLLEGE (AUTCHOMOCE) Principal PRINCIPAL, KONGU ARTS AND SCIENCE COLLEI (AUTONOMOUS) NANJANAPURAM, ERODE - 638 101