

KONGU ARTS AND SCIENCE COLLEGE

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

ERODE - 638 107

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT 20VCHCA - CULINARY ARTS -REPORT

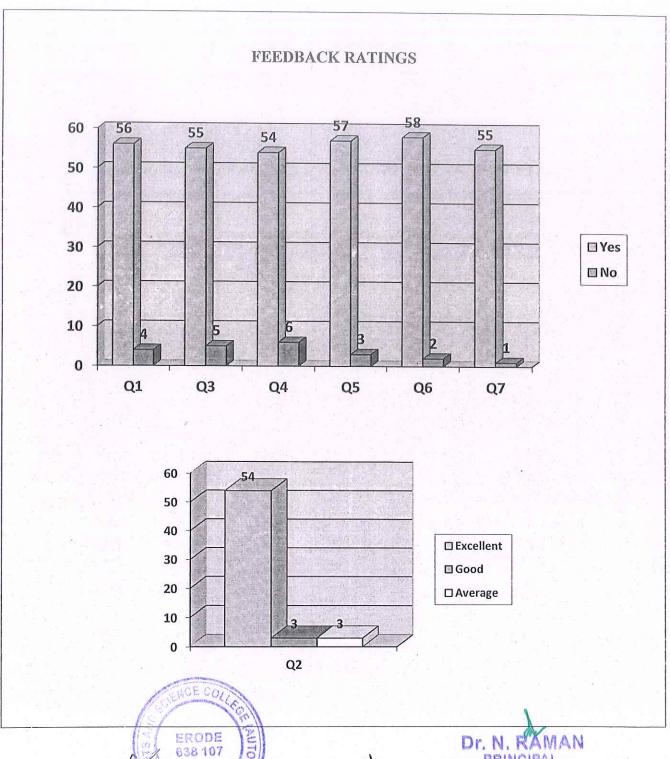
Name of the Value Added Course		26VCHCA-CULINARY ARTS
Course code		20VCHCA
Course Coordinator		Ms. KEERTHIKA A Assistant Professor, CSHM
Date		Starting Date: 23.10.2021 Ending Date: 21.01.2022
Duration of the Course		40 Hours
Total participants Enrolled		60
Successfully Completed		59
Type Of Assessment		Practical N
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		57 out of 59 Students scored above 60% of Marks
Feedback	Question Analysis - Quest	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	
Q4	Well-designed Practical sessions	
Q5	Schedule of the classes and other relevant details have been informed promptly	
Open	Course materials provided were useful	
Q7-	Provides same for self-employment and fulfills the industrial pends ARTS AND SCIENCE CO	
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Course Coordinator

Bring.

PRINCIPAL,
KONGU ARTS AND SCIENCE COLLEGE
(AUTONOMOUS)

Head of the Department NANJANAPURAM, ERODE 638 107

HEAD OF THE DEPARTMENT
DEPARTMENT OF CATERING SCIENCE
AND HOTEL ELAMAGEMENT
KONGUARTS AND SCIENCE COLLEGE
(AUTONOMOUS)

Dr. N. RAMAN
PRINCIPAL
KONGU ARTS AND SCIENCE COLLEGE

NAMUANATURA EROOF LASE (63