

# Post Graduate Diploma in Culinary Arts (PGDCA)

## Programme Educational Objective (PEOs)

The Program Educational Objective of the PGDCA 1 Year Post Graduate Diploma Programme is to:

- PEO1:** Demonstrate technically sound & Competent culinary Professionals with highest standard of culinary knowledge and skills.
- PEO2:** Produce Ethically & Socially responsible Post graduates in the field of Gastronomy Arts.
- PEO3:** Promote entrepreneurial spirit among students through industry and academic Immersion programme.
- PEO4:** Develop leadership & managerial Skills through Student led experiential activities and events.

## Programme Specific Outcome (PSOs)

Post Graduate Diploma in Culinary Arts (PGDCA) is a 1-year Integrated programme with a blend of class room teaching and industry exposure. The Expected Outcome of the Post Graduate Diploma in Culinary Arts Programme is foreseen that on completion of this program the students will be able to:

- PSO1: Core competency in Gastronomy Arts:** Produce Industry ready professional with desired Core Competencies through imparting knowledge & Skills pertaining to gastronomy arts and aligned areas.
- PSO2: Management & Soft Skills:** Develop Culinary Professionals with sound management & Soft skills.
- PSO3: Entrepreneurial Skills:** Produce young budding entrepreneurs in the field of Gastronomy arts through academia and industry led experiential learning modules.
- PSO4: Ethical & Leadership principles:** Practice & Apply ethical & leadership principles in order to manage and run a global Culinary Business

## Program Learning Outcomes/Programme Outcomes / Graduate Attributes

Upon successful completion of this program of study, the graduates shall:

- PO1: Food Safety & Hygiene Understanding:** Develop proper understanding of the hygiene and safety norms in the field of Culinary arts.
- PO2: Gastronomy Knowledge:** Develop knowledge and skills pertaining to gastronomy and understand & Apply the principles and learnings in a multidisciplinary Environment.
- PO3: Critical Thinking & Problem Solving:** Graduates are able to manage conducive working environment qualities problem solving and higher order thinking skills.
- PO4: Planning & Operational Skills:** Demonstrate planning and operational skills require to execute and implement Culinary ventures.
- PO5: Pricing Mechanism & Strategy:** To Identify, analyse and Interpret problems concerning to pricing of commodities and develop competencies in formulating strategies through effective decision making.
- PO6: Impact of Globalization:** Analyse Global Hospitality & Tourism Trends, its effect and acquire perspectives and competencies to become leaders in the field of Globalized hospitality and tourism scenario.
- PO7: Entrepreneurial Skills:** Enhance entrepreneurship skills for career advancement and development through personal & Professional Development, Independence & Reflective Learning.
- PO8: Business and Social Ethics:** Conduct Investigation through Studies and develop effective skills and attitude to deal with challenges related to Hospitality business while adhering to social and ethical Responsibilities.
- PO9: Individual & Team Work:** Carry out tasks both Individual and team work in an efficient & professional manner and learn to adapt diverse work environment in the field of Hospitality & tourism.
- PO10: Communication & Presentation Skills:** Develop an effective Communication & presentation skill through advanced audio visual aids.
- PO11: Project Management:** Demonstrate how the organizational behavior and organizational practices can aid in improving the performances and wellbeing of people at work
- PO12: Knowledge of Substantive law:** Conduct investigations and apply effective Finance & marketing management practices as per Indian conditions.