

# St.Mary's College (Autonomous)

Re-accredited with 'A+' Grade by NAAC Thoothukudi, Tamilnadu

#### CERTIFICATE COURSE

**OFFERS** 

A certificate course on

# Cookery

For the academic year - 2022-2023



### Certificate Course

#### Aim:

To enhance the students intention of cooking to see that the food undergoes a physical and at times chemical changes and that the end result is edible and acceptable.

#### Benifits:

- +Enhance cooking skills. Even if you Know cooking can still enhance your Cooking skills.
- +Get familiarized with your kitchen.
- +Increase cultural awareness.
- +Improve self-confidence.

### Certificate Course

Course title: Cookery

Year: 2022 - 2023

S.No	Date
1.	01.09.2022
2.	02.09.2022
<i>3</i> .	05.09.2022
4.	06.09.2022
5.	07.09.2022
6.	08.09.2022
7.	09.09.2022
8.	12.09.2022
9.	13.09.2022
10.	14.09.2022
11.	16.09.2022
<i>12</i> .	06.10.2022
<i>13</i> .	07.10.2022
× 14.	× 10.10.2022
<i>15.</i>	11.10.2022



Course title: Cookery

Year:2022 - 2023

Instructor: Dr. Siluvai Kirubagari Aneeshia

### Cooking with fire

- 1. Chiken Nuggets
- 2. Fruit Custard
- 3. Cheese balls
- 4. Paneer tikka
- 5. Kara paniyaram
- 6. Carrot halwa
- 7. Momos
- 8. Vegetable cutlet
- 9. Veg Noodles
- 10. Sauce
- 11. Chilli Chicken



Course title: Cookery

Year: 2022 - 2023

Inctructor: Dr. Siluvai Kirubagari Aneeshia

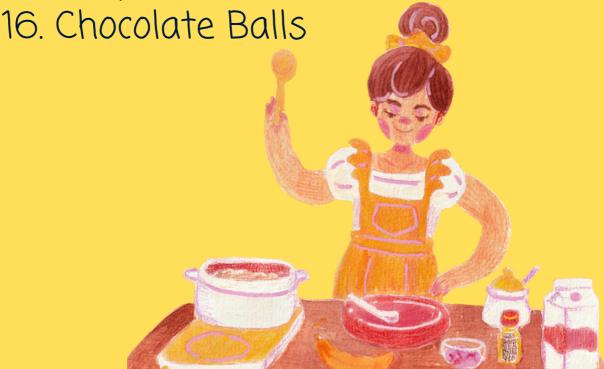
### Cooking without fire

12. Vegetable Sandwich

13. Milk Shake

14. Poha Curd Rice

15.Panipoori



## Grade Sheet

Course title: Cookery

Year: 2022 - 2023

Inctructor: Dr. Siluvai Kirubagari Aneeshia

#### ST.MARY'S COLLEGE(Autonomous), THOOTHUKUDI CERTIFICATE COURSE 2022-2023- Cookery (SSC)

S. No.	Names	Register Number	Department	(20 Marks)	Practical (25 Marks)	Attendance (5 Marks)	Total (50Marks)	Percen- tage	Grade	
1	Rofina.R	USBA17	BBA	19	25	5	49	98	Α	
2	Swetha.T	USBA21	BBA	17	23	5	45	90	Α	
3	Anushya Clara.K	USEN01	English	14	22	4	40	80	Α	
4	Ramya.K	USPS15	Psychology	19	24	3	46	92	Α	
5	Jenifer.C	USPS06	Psychology	17	22	5	44	88	Α	
6	Freeda Ruby Judith.R	USPS05	Psychology	17	22	4	45	90	Α	
7	Jeni Kalpana.R	USCA19	Commerce A	19	24	5	48	96	Α	
8	Janani.S	USCB11	Commerce B	13	24	5	42	84	Α	
9	Queen Rose Corera.M	USCB21	Commerce B	16	24	5	45	90	Α	
10	Santhiya.S	USCB26	Commerce B	17	24	5	46	92	Α	
11	Sorna Varsha.S	USCB28	Commerce B	18	25	5	48	96	Α	
12	Ummusalmal Affrose.M	USCB34	Commerce B	17	25	5	47	94	Α	
13	Vijayalakshmi.P	USCB35	Commerce B	13	23	5	41	82	Α	
14	Vishnu Priya.R	USCB37	Commerce B	17	23	5	45	90	Α	

## Attendance Sheet

Course title: Cookery

Year: 2022 - 2023

Inctructor: Dr. Siluvai Kirubagari Aneeshia

C-No	Names.	6// x x	2/9	5/9	6/9	7/9	8/9	9/6	12/9	13/9	16/4	0	0	7	1	0.	1.1
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2	BBA. Rofina .R. Swetha .T.	X	X	X	X	X	×	X	8.	X	X	4	X	x	X	~	
		+	-	-						,	A	x	X	X	×	X	
	English.	-	-				-					-				-	+
3.	Antishya Clara. K.	1	X	X	X	X	X	X	X	a	X	a	_			×	+
	Psychology.								-				0	X,	Δ.	X	
4.	Ramya. K.				-	_							_				
5 .	Jenner.C.	X	×	×	2	_	2	2	X	X	a	x	0	a	X	X	
6.	Kanishka Devi.B.	X	X	a	0	2	0	0	-	0		4	X	X	X	X	-
7.	Kanishka Devi.B. Freeda Luby Judith.R.	X	X	X	X	X	X	X	a	x	2	a	a	a	a	X a X	+
							- 1			,	(A)	-	0	X	X	X	+
0	B. Com · Sec · A.												-	+	+	_	1
8.	Jeni Kalpana k.	1	X	X	X	a	4	X	X	X	X	P	×	1	,	X +	
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9	B.com Sec. B.									_	-	-	_	1	1	1	
10	Janani .S.	X	X	X	X	X	X	X	X	X	X	P	X	( )	X.	X	4
	Queen Rose Corera.M. Santhiya .S.	- X	^	1	X	X	X	X	1	X	X	P	12	1 3	X	X :	X
12.	Sorna Varsha. S.	×	~	~	X	^	X	X	1	X	X	10	1	4	X	λ.	X
	Ummusalmal Affrose M.	X	X	1	×	X	^	X	X	X	×	10	, -	X	X.	X	X
14	Vijaya lakshmi. P.	X	X	X	×	X	V	X	×	2	2	1	-2	+	X	X	X
15	Vishhu Priya.R.															X	
	, , ,	1	1	-	^	4	1	1	^	1	1	1	-	4	4	1	*
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		-11					-			+	-	+		_			-



Course title: Cookery

Year: 2022 - 2023

Inctructor: Dr. Siluvai Kirubagari Aneeshia



#### Report of Certificate Course

Cookery course was offered as certificate course For SELF UG students from September 2022 - October 2022 to all I UG students (2022-2023) Dr.C Siluvai kirubagari Aneeshia was the instructor. The course was held after regular college hours from 2:00 pm - 4:00 pm. The students were made to do many variety of dishes in both cooking without fire and cooking with fire.

The students were made to write exam
in the end of the programme
and were issued grade levels
According to their Percentage of attendance.
14 students benefited out
of this programme.

### Take away of the course

\* Cooking involves important life skills, particularly patience, problem-solving, and creativity.

\* Cooking classes are short courses that aim to provide ideas and hands-on experience in specific areas related to food preparation, food presentation, and food appreciation.

#### For further details contact

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