

St.Mary's College (Autonomous) Re-accredited with 'A+" Grade by NAAC Thoothukudi, Tamilnadu.

CERTIFICATE COURSE COOKERY

AIM

TO ENHANCE THE STUDENTS INTENTION OF COOKING AND TO SEE THAT THE FOOD COOKED UNDERGOES A PHYSICAL AND AT TIMES CHEMICAL CHANGES AND THAT THE END RESULT IS EDIBLE AND ACCEPTABLE.

BENEFITS COOKING SKILL COOKING SKI

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	2	02.09.2022
	3	05.09.2022
	4	06.09.2022
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	6	08.09.2022
	7	09.09.2022
	8	12.09.2022
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	11	16.09.2022
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	13	07.10.2022
	14	10.10.2022
	15	11.10.2022

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SYLLABUS

>PAN PIZZA > FRENCH FRIES > CUSTARD MILK > PANI POORI > BREAD HALWA > CHOCOLATE SHAKE > CHOCOLATE CAKE > CHICKEN CUTLET > BADHAM MILK > SWEET PANIYARAM > PAAAL KOLUKATTAI > VEGETABLE SOUP > BREAD TOAST > GULAB JAMUN > CHAPATH > CHICKEN GRAVY > PEL POORI

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Report of the Certificate Course 2022-2023

COOKERY

Cookery was offered as a Certificate Course by the college from **September 2022 - October 2022** to the first year undergraduate students. Ms. B. Vinobini Samprasitta Abila, Assistant Professor, P.G. and Research Department of English was the staff in-charge and instructor for the cookery course. The course was held after the regular college hours from 2 p.m. to 4 p.m. The students were made to appear for practical and theory test at the end of the programme and were issued certificates with Grade levels according to their performance and percentage of attendance. A total of 47 students participated and benefitted through this course.

