

## As Per NEP 2020

# University of Mumbai



| Syllabus for<br>Basket of Minor Courses |         |
|-----------------------------------------|---------|
| Board of Studies in Hospitality Studies |         |
| UG First Year Programme                 |         |
| Semester                                | II      |
| Title of Paper                          | Credits |
| I) Basic Food Production & Service      | 2       |
| From the Academic Year                  | 2024-25 |

| Sr. No. | Heading                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Particulars                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1       | <b>Description the course :</b><br><br><b>Including but Not limited to :</b>                                                                                                                                                                                                                                                                                                                                                                                | <b>Basic Food Production &amp; Service</b><br>The Food Production & Service Course of the BSc in Hospitality studies deals with the preparation of food and beverages as well as the service of them. This covers all sectors of the hospitality as well as the entertainment sector.<br><br>Hotels, Motels, Resorts, Clubs, Banks, Retail and High Scale Multi-storied complexes, Cinema Multiplexes, Hospitals, Restaurants, Bars, Pubs, etc. |
| 2       | <b>Vertical :</b>                                                                                                                                                                                                                                                                                                                                                                                                                                           | Minor                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| 3       | <b>Type :</b>                                                                                                                                                                                                                                                                                                                                                                                                                                               | Theory                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| 4       | <b>Credit:</b>                                                                                                                                                                                                                                                                                                                                                                                                                                              | 2 credits                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| 5       | <b>Hours Allotted :</b>                                                                                                                                                                                                                                                                                                                                                                                                                                     | 30 Hours                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| 6       | <b>Marks Allotted:</b>                                                                                                                                                                                                                                                                                                                                                                                                                                      | 50 Marks                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| 7       | <b>Course Objectives:</b> <ol style="list-style-type: none"> <li>1. To acquire an understanding of the food production department, including key terminologies, procedures, and organizational structures.</li> <li>2. To develop a keen interest in the food production department and to impart theoretical knowledge of culinary.</li> <li>3. To understand the concepts of Menu Planning, French Classical Menu and Non-Alcoholic Beverages.</li> </ol> |                                                                                                                                                                                                                                                                                                                                                                                                                                                 |

| 8      | <b>Course Outcomes:</b> <ol style="list-style-type: none"> <li>1. Understand various methods of cooking.</li> <li>2. Explain the preparation of Stocks, Soups, Salads and Sauces.</li> <li>3. Understand Basics of Bread preparation, Menu planning and Indian Cookery.</li> <li>4. Explain principles of menu planning and courses of the French Classical Menu.</li> <li>5. Classify alcoholic and non-alcoholic beverages.</li> <li>6. Explain in room dining, the control system in food and beverage service and technological advancement in the food service industry.</li> </ol> |     |                                                                      |     |
|--------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|----------------------------------------------------------------------|-----|
| MODULE | CH NO                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |     | TOPIC                                                                | HRS |
| I      | 1                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |     | <b>Methods of Cooking</b>                                            | 3   |
|        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 1.1 | Modes of Heat Transfer                                               |     |
|        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 1.2 | Definition & Classification Chart with examples                      |     |
|        | 2                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |     | <b>Stocks, Sauces, Soups, Salads</b>                                 | 3   |
|        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 2.1 | Stocks - Definition, Classification Chart & Composition              |     |
|        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 2.2 | Sauces - Definition, Classification Chart, Composition & Derivatives |     |
|        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 2.3 | Soups – Definition Classification Chart, Composition & Examples      |     |
|        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 2.4 | Salads - Definition Classification Chart, Composition & Examples     |     |
|        | 3                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |     | <b>Basic Menu Planning</b>                                           | 3   |
|        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 3.1 | Points to be considered while planning a Menu.                       |     |
|        | 4                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |     | <b>Indian Cookery</b>                                                | 3   |
|        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 4.1 | Basic Spice Blends and Gravies.                                      |     |
|        | 5                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |     | <b>Methods of Bread Making</b>                                       | 3   |
|        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 5.1 | Types of Bread                                                       |     |
|        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 5.2 | 10 Indian Breads ( Name, Type & Country of Origin)                   |     |

| MODULE | CH NO. |      | TOPIC                                                                               | HRS |
|--------|--------|------|-------------------------------------------------------------------------------------|-----|
| II     | 1      |      | <b>Menu</b>                                                                         | 1   |
|        |        | 1.1  | Origin and definition                                                               |     |
|        |        | 1.2  | Carte du jour                                                                       |     |
|        |        | 1.3  | Plat du jour                                                                        |     |
|        |        | 1.4  | California menu                                                                     |     |
|        |        | 1.5  | Take-away menu                                                                      |     |
|        | 2      |      | <b>Principles of Menu Planning</b>                                                  | 1   |
|        |        | 2.1  | Points considered while planning a menu.                                            |     |
|        | 3      |      | <b>French Classical Menu 1</b>                                                      | 2   |
|        |        | 3.1  | Hors d'oeuvre / Potage / Oeuf - Definitions and examples of each                    |     |
|        |        | 3.2  | Farineux / Poisson / Entrée - Definitions and examples of each                      |     |
|        | 4      |      | <b>French Classical Menu 2</b>                                                      | 1   |
|        |        | 4.1  | Relevé / Sorbet / Rôti / Legumes - Definitions and examples of each                 |     |
|        |        | 4.2  | Entremets / Fromage / Savoureux / Dessert / Café - Definitions and examples of each |     |
|        | 5      |      | <b>Breakfast</b>                                                                    | 1   |
|        |        | 5.1  | Types of breakfast – Continental / American / Indian                                |     |
|        |        | 5.2  | Menus and Service                                                                   |     |
|        | 6      |      | <b>Tea service</b>                                                                  | 1   |
|        |        | 6.1  | Afternoon tea - menus and service                                                   |     |
|        |        | 6.2  | High tea – menus and service                                                        |     |
|        | 7      |      | <b>Non-Alcoholic Beverages</b>                                                      | 1   |
|        |        | 7.1  | Classification of non-alcoholic beverages – Nourishing/Stimulating/Refreshing       |     |
|        |        | 7.2  | Tea – types and preparations                                                        |     |
|        | 8      |      | <b>Coffee, Cocoa and Water</b>                                                      | 1   |
|        |        | 8.1  | Origin and manufacture                                                              |     |
|        |        | 8.2  | Types and brands                                                                    |     |
|        |        | 8.3  | Table and Carbonated Water – types and brands                                       |     |
|        | 9      |      | <b>Alcoholic Beverages</b>                                                          | 1   |
|        |        | 9.1  | Classification chart                                                                |     |
|        | 10     |      | <b>In Room Dining</b>                                                               | 1   |
|        |        | 10.1 | Equipment required.                                                                 |     |
|        |        | 10.2 | IRD procedures                                                                      |     |
|        |        | 10.3 | In room services – Mini Bar                                                         |     |

|           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |             |                                                                                                       |          |
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|           | <b>11</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |             | <b>Control system</b>                                                                                 | <b>1</b> |
|           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>11.1</b> | KOT and BOT                                                                                           |          |
|           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>11.2</b> | Simple control system                                                                                 |          |
|           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>11.3</b> |                                                                                                       |          |
|           | <b>12</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |             | <b>Technological advancement in food service industry</b>                                             | <b>1</b> |
|           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>12.1</b> | Technology and the guest order and service Process                                                    |          |
|           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>12.2</b> | Order entry and output devices.                                                                       |          |
|           | <b>13</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |             | Career Opportunities in the Food Service Industry                                                     | <b>1</b> |
|           | <b>14</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |             | Glossary                                                                                              | <b>1</b> |
| <b>11</b> | <b>Reference Books:</b> <ol style="list-style-type: none"> <li>1. Philip Dowell &amp; Adrian Barley – The Book of Ingredients – Mermaid Books – 1987</li> <li>2. Wayne Gisslen – Professional Baking – John Wiley &amp; Sons – 1994</li> <li>3. Parvinder S. Bali - Food Production Operations</li> <li>4. Krishna Arora - Theory of Cookery – 2<sup>nd</sup> – 1992</li> <li>5. Wayne Gisselen - Professional Cooking – 4<sup>th</sup> – 1992</li> <li>6. Wayne Gisselen - Professional Baking – 2<sup>nd</sup> – 1994</li> <li>7. Bernard Davis - Food Commodities - 4<sup>th</sup> – 1998</li> <li>8. Food and Beverage Service – Dennis Lillicrap and John Cousins – Eighth Edition</li> <li>9. Food and Beverage Service – R Singaravelavan – Oxford University Press – Second Edition</li> <li>10. Food and Beverage Service and Operation Management – KCK Rakesh Kadam / VRK Chainickaa – UDH Publishers and Distributors</li> <li>11. Food and Beverage Management – Davis and Stone</li> </ol> |             |                                                                                                       |          |
| <b>12</b> | <b>Internal Continuous Assessment: 40%</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |             | <b>External, Semester End Examination 60% Individual Passing in Internal and External Examination</b> |          |
| <b>13</b> | <b>Continuous Evaluation through:</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |             | <b>Class Tests, Presentation, Assignment</b>                                                          |          |

14

**Format of Question Paper:**

Theory Courses Evaluation Scheme for First Year (UG) under NEP

For theory courses with 2 credit points total marks Allotted would be 50

Internal Assessment: 20 marks

External Assessment: 30 marks

| Nature of Examination                                                                                                               | Bifurcation of Marks |                                                                                                |                                                                                   |       | Time   | Total Marks |
|-------------------------------------------------------------------------------------------------------------------------------------|----------------------|------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------|--------|-------------|
| I. Internal Assessment for Theory Courses                                                                                           |                      |                                                                                                |                                                                                   |       |        |             |
| Continues Internal Assessment (CIA) Assignment                                                                                      | Sr. No               | Examination                                                                                    | Module                                                                            | Marks | Time   | Total Marks |
|                                                                                                                                     | 1                    | Class Test                                                                                     | Module I or on Completed syllabus                                                 | 10    | 30 Min | 20          |
|                                                                                                                                     | 2                    | Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial |                                                                                   | 10    | 30 Min |             |
| Note: Class Test<br>1. MCQ's – 5 marks.<br>2. Answer in One line -10 marks.<br>3. Answer in brief (3 out of 6 questions) -15 marks. |                      |                                                                                                |                                                                                   |       |        |             |
| II. External Assessment for Theory Courses                                                                                          |                      |                                                                                                |                                                                                   |       |        |             |
| Semester End Examination                                                                                                            | Question No          | Paper Pattern (Theory question paper pattern: All questions are compulsory.)                   | Unit                                                                              | Marks | Time   | Total Marks |
|                                                                                                                                     | Q. 1                 | Match the Column/Fill in the blanks/Multiple Choice Questions (1/2 Mark each)                  | From All modules                                                                  | 5     | 1 Hour | 30          |
|                                                                                                                                     | Q. 2                 | Answer in one sentence (1 Mark each)                                                           | From All modules                                                                  | 10    |        |             |
|                                                                                                                                     | Q. 3                 | Short Notes (Attempt any 3 out of 6)                                                           | 3 questions per module to be set. Each student will choose 1 question per module. | 15    |        |             |

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