

AC – 20/04/2024

Item No. – 8.31 (N) Sem II (5a)

As Per NEP 2020

University of Mumbai



Syllabus for Basket of Minor	
Board of Studies in Maritime Hospitality Studies	
UG First Year Program	
Semester	II
Title of Paper	Food & Beverage Service - II (Theory)
Credits	2
From the Academic Year	Academic Year: 2024-25

Sr. No.	Heading	Particulars
1	Description of the course:	Food & Beverage Service - II (Theory) In today's competitive hospitality industry, hotels that prioritize their food and beverage offerings stand out from the crowd. The hotel industry is a complex and diverse business that prioritizes providing unparalleled hospitality services to its guests. Within this industry, food and beverage (F&B) services play a critical role in delivering an exceptional guest experience. A memorable dining experience can lead to positive reviews and word-of-mouth recommendations, which can help drive new bookings, guest loyalty, and improve the hotel's reputation. Ultimately, hotels that provide high-quality food and beverage services are more likely to have happy and satisfied guests, which is the key to success in the hotel industry.
2	Vertical: Major/Minor/Open Elective /Skill Enhancement / Ability Enhancement/Indian Knowledge System (Choose By √)	√ Minor.
3	Type:	Theory
4	Credit:	2 credits (1 credit = 15 Hours for Theory or 30 Hours of Practical work in a semester)
5	Hours Allotted:	30 Hours
6	Marks Allotted:	50 Marks
7	Course Objectives: Objective of course is to know about classification of non-alcoholic beverages and breakfast course. Students will also know about function of F & B control system and menu compiling.	
8	Course Outcomes: On completion of this module- the trainee shall be able to • Explain types of breakfast, courses of breakfast & stimulating beverage prepared & served. • Explain function of control system, different plans & payment. • Define menu, types of menu & menu compiling.	

9	MODULES: -
	MODULE 1: ..BREAKFAST & NON-ALCOHOLIC BEVERAGES
	Breakfast – English, continental, American, north Indian, south Indian & buffet, Advantages of a buffet breakfast, Non alcoholic beverages Classification of non alcoholic beverages- stimulating, refreshing, Nourishing. Tea, Manufacturing of tea, Types of tea – black tea, green tea, jasmine tea, earl grey, white tea, oolong tea, puer, tisanes, Grades of tea Coffee, Manufacturing of coffee, Coffee (common types) – espresso, instant coffee, filter coffee, de-cafeinated, Irish coffee, Preparation of coffee – general guidelines, coffee percolator, Espresso variants - Espresso Americano, Latte, Cappuccino, Macchiato, Ristretto Espresso Lungo, Doppio, Corretto, Espresso Romano, Espresso Con Panna, Flat White, Mocha , Café Freddo, Affogato, Bicerin, High tea, Types of table waters
	Control Systems - Kitchen order ticket (KOT), Bar order ticket (BOT), Filling up a KOT Types of KOT, KOT control, Methods of billing and payments Different modes of payments – Cash, Credit/ Debit Card, Travelers Cheque, Electronic Fund Transfer – RTGS, NEFT, IMPS & Mobile Wallets, Care to be taken while handling cash, Dealing with international currencies
	MODULE 2: MENU
	History of menu, Types of menu - a la carte & table d hote, children's menu, sr. Citizens menu, therapeutic menu, cyclic menu, California menu. Courses in French classical menu with examples of dishes served, Types of meals- breakfast, brunch, eleveses, lunch, afternoon tea, high tea, dinner, supper Food and accompaniments Service of popular classical dishes Menu compiling, Balancing a menu, Western menu, Indian menu, Cyclic menu for a) merchant ships b) industrial or institutional catering, Menu structure and lay out
10	Textbooks: 1. Cruising Cuisine, Kay Pastorius, 1997, Warsash Nautical Books 6, Dibles Road, Warsash, Sonthampton 5031, 9 H2, UK 2. Food & Beverage Service, Sudhir Andrews, Tata McGraw Hill Publications, New Delhi. 3. Food and Beverage Management, Bernard Davis, Edward Lockwood, Second, 1994, Butterworth Heinemann 4. Food and Beverage Management, Bernard Davis, Edward Lockwood, Second, 1994,

11	Reference Books: 1. Food and Beverage Service, Dennis Lillicrap, John Cousins Robert Smith, Fifth, 1998, Hodder and Stoughton Educational, 338 Euston Road, London 2. Food Service Facilities and Planning, Edward A Kazarian, Third, 1989, John Wiley and Sons 3. Professional Food & Beverage Service Management, Brian Varghese 4. The care & feeding of sailing crew, Lin Pardey with Larry Pardey, 1995, Warsash, Nautical Books 6, Dibles Road, Warsash, Southampton 5031, 9 H2, UK 5. Waiter and Waitres Training Manual, Sandra J. Dalmer, Kurt W. Kohl, Fourth, 1996, John Wiley
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Examination

12	Internal Continuous Assessment: 40%	External, Semester End Examination Individual Passing in Internal and External Examination: 60%
13	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc. (at least 3)	Class Tests, Assignment, Presentation, Project, Role play, Quizzes, Creative writing, etc. (Use minimum any 3 types)

14	Format of Question Paper: for the final examination
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Nature of Examination	Bifurcation of Marks
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I. Internal Evaluation for Theory Courses

Continues Internal Assessment (CIA) Assignment	Sr. No	Examination	Unit	Marks
	1	Class Test	Unit I or on completed syllabus.	10
	2	Continuous Evaluation: Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	I & II	10

II. External Examination for Theory Courses				
Semester End Examination	Question No	Paper Pattern (Theory question paper pattern: Attempt any two from four questions.)	Unit	Marks
	Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	I & II	15
	Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	I & II	15
	Q. 3	Essay Type Questions (Attempt any one out of two)	I	15
	Q. 4	Essay Type Questions (Attempt any one out of two)	II	15
Note:	1. Certified Journal is compulsory for appearing at the time of Practical Exam. 2. To appear examination minimum prescribed attendance is compulsory.			

Sign of the BOS Chairman
Dr Pankaj Deshmukh
Board of Studies in B. Sc. Maritime Hospitality Studies

Sign of the Dean
Name of the Dean
Name of the Faculty