

University of Mumbai



क. वि.प्रा.स.से.(युजी)/आयसीसी/२०२४-२५/४

परिपत्रक :-

सर्व प्राचार्य/संचालक, संलग्नित महाविद्यालये/संस्था, विद्यापीठ शैक्षणिक विभागाचे संचालक/विभाग प्रमुख यांना कळविण्यात येते की, राष्ट्रीय शैक्षणिक धोरण २०२० च्या अमलबजावणीच्या अनुषंगाने शैक्षणिक वर्ष २०२४-२५ पासून एक्झिट पर्याय सह पदवी व पदव्युत्तर अभ्यासक्रम विद्यापिठेच्या दिनांक २७ डिसेंबर, २०२३, ३ फेब्रुवारी, २०२४, २० एप्रिल, २०२४ व २४ मे, २०२४ च्या बैठकीमध्ये मंजूर झालेले सर्व अभ्यासक्रम मुंबई विद्यापीठाच्या www.mu.ac.in या संकेत स्थळावर NEP २०२० या टॅब वर उपलब्ध करण्यात आलेले आहेत.

मुंबई - ४०० ०३२

११ जून, २०२४

Baliram

(प्रा. (डॉ.) बळीराम गायकवाड)

प्र. कुलसचिव

Copy forwarded for information and necessary action to :-	
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4	The Deputy Registrar, Appointment Unit, Vidyanagari dr.appointment@exam.mu.ac.in
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8	The Deputy Registrar, Executive Authorities Section (EA) eau120@fort.mu.ac.in He is requested to treat this as action taken report on the concerned resolution adopted by the Academic Council referred to the above circular.
9	The Deputy Registrar, Research Administration & Promotion Cell (RAPC), rapc@mu.ac.in
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As Per NEP 2020

University of Mumbai



Title of the program

- A-** U.G. Certificate in Maritime Hospitality Studies
- B-** U.G. Diploma in Maritime Hospitality Studies
- C-** Bachelor of Science (Maritime Hospitality Studies)
- D-** Bachelor of Science (Hons.) in Maritime Hospitality Studies
- E-** Bachelor of Science (Hons. with Research) in Maritime Hospitality Studies

Syllabus for

Semester – Sem I & II

**Ref: GR dated 20th April, 2023 for Credit Structure of UG
(With effect from the academic year 2024-25
Progressively)**

University of Mumbai



(As per NEP 2020)

Sr. No.	Heading	Particulars	
1	Title of program O: <u>IMU-507A</u>	A	U.G. Certificate in Maritime Hospitality Studies.
	O: <u>IMU-507B</u>	B	U.G. Diploma in Maritime Hospitality Studies.
	O: <u>IMU-507C</u>	C	B. Sc. (Maritime Hospitality Studies)
	O: <u>IMU-507D</u>	D	B. Sc. (Hons.) in Maritime Hospitality Studies
	O: <u>IMU-507E</u>	E	B. Sc. (Hons. with Research) in Maritime Hospitality Studies
2	Eligibility O: <u>IMU-508A</u>	A	Candidate for being eligible for admission to the degree course of Bachelor of Science – Maritime Hospitality Studies, shall have passed XII standard examination (any stream) of the Maharashtra Board of Higher Secondary Education, any recognized education board or its equivalent board for open and reserved category candidates. Age and Medical fitness certificate as per CDC requirement and as amended. Students will be admitted in the order of merit. Every candidate admitted to the Bachelor of Science – Maritime Hospitality Studies in the affiliated College conducting the course shall have to register himself / herself with the University of Mumbai. OR Passed equivalent academic Level 4.0

	O: <u>IMU-508B</u>	B	Under Graduate Certificate in B. Sc. Maritime Hospitality Studies OR Passed equivalent academic Level 4.5
	O: <u>IMU-508C</u>	C	Under Graduate Diploma in B. Sc. Maritime Hospitality Studies OR Passed equivalent academic Level 5.0
	O: <u>IMU-508D</u>	D	B. Sc. (Maritime Hospitality Studies) with minimum CGPA of 7.5 OR Passed equivalent academic Level 5.5
	O: <u>IMU-508E</u>	E	B. Sc. (Hons.) in Maritime Hospitality Studies with minimum CGPA of 7.5 OR Passed equivalent academic Level 5.5
3	Duration of program R: <u>IMU-516</u>	A	One Year
		B	Two Years
		C	Three Years
		D	Four Years
		E	Four Years
4	Intake Capacity R: <u>IMU-517</u>	60	
5	Scheme of Examination R: <u>IMU-518</u>	NEP 40% Internal 60% External, Semester End Examination Individual Passing in Internal and External Examination	
6	R: <u>IMU-519</u> Standards of Passing	40%	
7	Credit Structure Sem. I - R: <u>IMU-520A</u> Sem. II - R: <u>IMU-520B</u>	Attached herewith	
	Credit Structure Sem. III - R: <u>IMU-520C</u> Sem. IV - R: <u>IMU-520D</u>		
	Credit Structure Sem. V - R: <u>IMU-520E</u> Sem. VI - R: <u>IMU-520F</u>		

8	Semesters	A	Sem. I & II
		B	Sem. III & IV
		C	Sem. V & VI
		D	Sem. VII & VIII
		E	Sem. VII & VIII
9	Program Academic Level	A	4.5
		B	5.0
		C	5.5
		D	6.0
		E	6.0
10	Pattern	Semester	
11	Status	New	
12	To be implemented from Academic Year Progressively	From Academic Year: 2024-25	

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

Sign of the
Offg. Associate Dean
Name of the Associate
Dean
Name of the Faculty

Sign of the
Offg. Dean
Name of the Offg. Dean
Name of the Faculty

Preamble

1) Introduction

BSc Degree in Maritime Hospitality Studies was introduced by the University of Mumbai in the year 2009. The course was designed by an expert committee of members comprising from Academic Council Mumbai University, Director General of Shipping Government of India (DGS) and Shipping companies.

Students are trained not only in special technical skills required of a seafarer but also to develop attitude to meet challenges of a sea career was carefully developed.

The current revision takes care of changes as per NEP 2020 policy Government of India, MLC 2006 and has also incorporated feedback received from various stakeholders especially the employers, Merchant Marine and Cruise Industry.

Syllabus is revised to expand employability of students to exploit the opportunities available in merchant ships, hotel industry and cruise industry nationally and internationally.

2) Aim and Objectives of program -

Aim: -

Aim of this program is to educate students to serve in merchant ships, hotel industry and cruise industry nationally and internationally.

Objectives:-

1. To train students desirous of joining Maritime hospitality and Global hospitality industry with necessary knowledge and skill required to perform their various roles.
2. Improve productivity and enhance job satisfaction.
3. To imbibe attitude and discipline among students as required by Maritime hospitality and Global hospitality industry.
4. To fulfill the industry demand of trained manpower.
5. Enhance customer service and satisfaction.
6. To enhance the share of Indian seafarers in Maritime hospitality industry worldwide.
7. To enhance safety and wellbeing of Indian seafarers

3) Learning / Program Outcomes -

On completion of this program -

- Students will get adequate exposure to basic concepts of maritime hospitality business/services.
- Students will be able to join Maritime hospitality and Global hospitality industry with necessary knowledge and skill required to perform their various roles.
- Students will learn to improve productivity and enhance job satisfaction.

- Students will develop the right attitude and discipline as required by Maritime hospitality and Global hospitality industry.
- Students will fulfill the industry demand of trained manpower.
- Students will learn to enhance customer service and satisfaction.
- Students will enhance the share of Indian seafarers in Maritime hospitality industry worldwide.
- Students will learn safety and wellbeing as required by Indian seafarers.
- Students will be aware of current trends in business.

4) Any other point (if any)

5) Syllabus Committee Members

1)	Dr. Pankaj Deshmukh	Convener, Chairman - BOS in B Sc. Maritime Hospitality Studies
2)	Mr. Paul Koshy	Co – convener
3)	Mr. Cletus Paul	BOS Member
4)	Chef. Siraj Shaikh	BOS Member
5)	Mr. K. Gangadharan	BOS Member
6)	Dr. Anupam Dhoundiyal	Member
7)	Dr. Archana Yendarkar	Member
8)	Mr. Sunil Salunkhe	Member
9)	Mrs. Ashwini Deshmukh	Member
10)	Mrs. Pooja Patil	Member
11)	Mr. Chandan Pardeshi	Member
12)	Mr. R. S. Verma	Member
13)	Chef Alpan Govitrikar	Member
14)	Chef. Rajesh Rai	Member
15)	Mr. Onkar Naik	Member
16)	Mr. Ashish Salian	Hotel Industry expert
17)	Capt. (Dr.) Ashutosh Apandkar	Shipping Industry expert

6) Credit Structure of the Program (Sem I, II, III & IV) (Table as per Parishisht 2 with sign of HOD and Dean)

Under Graduate Certificate in Maritime Hospitality Studies.										
Credit structure Sem I & II										
	R: _____ A									
Level	Semester	Major		Minor	OE	VSC, SEC (VSEC)	AEC, VEC, IKS	OJT, FP, CEP, CC, RP	Cum. Cr. / Sem.	Degree/ Cum. Cr.
		Mandatory	Electives							
4.5	I	Food Production-I (Theory) (C-2)				Food Production-I (Practical) VSC-2		CC-2	22	UG Certificate 44
		Food & Beverage Service-I (Theory) - (C-2)				Food & Beverage Service-I (Practical) SEC-2				
		Maritime Studies-I (Theory) (C-2)								
	R: _____ B									
	II	Accommoda tion & Facility Management I (Theory) (C-2)				Accommoda tion & Facility Management - I (Practical) VSC-2		CC-2	22	
		Cuisine from Seafaring Nations (Practical) (C-2)				Fundamental s of Computers (Practical) SEC-2				
		Food Production- II (Theory) - (C-2)								
	Cum Cr.	12	-	2	8	4+4	4+4+2	4	44	
Exit option: Award of UG Certificate in Major with 40-44 credits and an additional 4 credits core NSQF course/ Internship OR Continue with Major and Minor										

Under Graduate Diploma in Maritime Hospitality Studies

Credit structure Sem III & IV

	R: _____ C									
Level	Semester	Major		Minor	OE	VSC, SEC (VSEC)	AEC, VEC, IKS	OJT, FP, CEP, CC, RP	Cum. Cr. / Sem.	Degree/ Cum. Cr.
		Mandatory	Electives							
5.0	III	Food Production and Patisserie I (Theory) (C-2)				Food & Beverage Service-II (Practical) VSC - (C-2)		FP- (C-2) CC-2	22	UG Diploma 88
		Food & Beverage Service-III (Theory) (C-2)								
		Accommodation & Facility Management II (Theory) (C-2)								
		Basic Hotel Accounting (C-2)								
	R: _____ D									
	IV	8 Food Production- and Patisserie II (C-2)				Maritime Studies-II (Practical) SEC- (C-2)		CEP- (C-2) CC- (C-2)	22	
		Food & Beverage Service IV (Theory) (C-2)								

		Accommodation & Facility Management –III (Theory) (C-2)								
		Bakery and Patisserie -I (Practical) (C-2)								
	Cum Cr.	28		10	12	6+6	8+4+2	8+4	88	
Exit option; Award of UG Diploma in Major and Minor with 80-88 credits and an additional 4 credits core NSQF course/ Internship OR Continue with Major and Minor										

B. Sc. (Maritime Hospitality Studies)

Credit structure Sem V & VI

	R: _____ E									
Level	Semester	Major		Minor	OE	VSC, SEC (VSEC)	AEC, VEC, IKS	OJT, FP, CEP, CC,RP	Cum. Cr. / Sem.	Degree/ Cum. Cr.
		Mandatory	Electives							
5.5	V	10 Maritime Studies-VI (C-2) Advance Food Production (C-2) Food & Beverage Service-V (C-2) Accommodation & Facility Management - IV (C-2) Cost & Financial Management-II (C-2)	4 Accommodation & Facility Management - III (Practical) (C-2) Bakery and Patisserie - II(Practical) (C-2)			VSC-2 Food Styling, Presentation & Photography (Practical) (C-2)		FP/CEP-(C-2)	22	UG Degree 132
	R: _____ F									
	VI	Personality Development and Executive Soft Skills (C-2)						OJT (On-Job Training) -20	22	
	Cum Cr.	40	4	14	12	14	14	34	132	
Exit option: Award of UG Degree in Major with 132 credits OR Continue with Major and Minor										

[Abbreviation - OE – Open Electives, VSC – Vocation Skill Course, SEC – Skill Enhancement Course, (VSEC), AEC – Ability Enhancement Course, VEC – Value Education Course, IKS – Indian Knowledge System, OJT – on Job Training, FP – Field Project, CEP – Continuing Education Program, CC – Co-Curricular, RP – Research Project]

1. Syllabus Details: - B.Sc. in Maritime Hospitality Studies

SEMESTER –I

Course Code	Type of the Course	Per Week		Per Semester		Marks		Credits		Total
		L	P	L	P	TH	PR	L	P	
USMHO101	MM: Major Mandatory 1	2	--	30	--	50	--	2	-	2
USMHO102	MM: Major Mandatory 2	2	--	30	--	50	--	2	-	2
USMHO103	MM: Major Mandatory 3	2	--	30	--	50	--	2	-	2
USMHO104	OE: Open Elective 1	2	--	30	--	50	--	2	-	2
USMHO105	OE: Open Elective 2	2	--	30	--	50	--	2	-	2
USMHO106	VSC: Vocational Skill Course (PR)	--	4	--	60	--	50		2	2
USMHO107	SEC: Skill Enhancement Course (PR)	--	4	--	60	--	50	-	2	2
USMHO108	AEC: Ability Enhancement Course (PR)	--	4	--	60	--	50	-	2	2
USMHO109	VEC: Value Education Course (PR)	--	4	--	60	--	50	-	2	2
USMHO110	IKS: Indian Knowledge System	2	--	30	--	50	--	2	-	2
USMHO111	CC: Co-Curricular Course	2	--	30	--	50	--	2	-	2
TOTAL		14	16	210	240	350	200	14	8	22

SEMESTER – II

Course Code	Type of the Course	Per Week		Per Semester		Marks		Credits		Total
		L	P	L	P	TH	PR	L	P	
USMHO201	MM: Major Mandatory 1	2	--	30	--	50	--	2	-	2
USMHO202	MM: Major Mandatory 2	--	4	--	60	--	50	-	2	2
USMHO203	MM: Major Mandatory 3	2	--	30	--	50	--	2	-	2
USMHO204	Minor	2	--	30	--	50	--	2	-	2
USMHO205	OE: Open Elective 1	--	4	--	60	--	50		2	2
USMHO206	OE: Open Elective 2	2	--	30	--	50	--	2	-	2
USMHO207	VSC: Vocational Skill Course (PR)	--	4	--	60	--	50		2	2
USMHO208	SEC: Skill Enhancement Course (PR)	--	4	--	60	--	50		2	2
USMHO209	AEC: Ability Enhancement Course	2	--	30	--	50	--	2	-	2
USMHO210	VEC: Value Education Course	2	--	30	--	50	--	2	-	2
USMHO211	CC: Co-Curricular Course	2	--	30	--	50	--	2	-	2
TOTAL		14	16	210	240	350	200	14	8	22

SEMESTER I

Sem. – I
NEP 2020 THEORY

Food Production-I (Theory) (C-2)

Syllabus		
Bachelor of Science (Maritime Hospitality Studies)		
Semester I		
Course Code: MHSI1	Food Production - I (Theory)	
Vertical: Mandatory 1		Type: Theory
Total Credits: 02		Hours allotted: 30 Hours
Total Marks: 50	University assessment: 30	College assessment: 20
Objectives of course:- Objectives of course is – 1. To orient students towards the stages of development of cookery. 2. To induct students towards basics of kitchen operations including attributes required in a culinary professional and duties of a chef. 3. To impart knowledge of methods of cooking and properties of kitchen raw materials. 4. Impart basic knowledge standard recipes and galley operations on board.		
Course outcome:- On completion of this course - the trainee shall be able to - 1. Recall historical progression leading to modern cookery including duties and responsibilities of classical kitchen organization and interaction of kitchen with other departments. 2. List basic equipment used in kitchen , explain mise-en-place and common kitchen terms. 3. Describe methods of cooking and properties of kitchen raw materials. 4. Define Menus, standard recipes and basics of raw material management onboard		
Food Production - I (Theory)		30 hours
Modul I	Introduction to culinary profession & operations	
	Culinary as a profession	
	Historical progression leading to modern cookery, Organization of classical kitchen, Responsibilities of kitchen personnel, Attributes of a culinary professional, Levels of skills, Chef as a business executive, Interaction between service and preparation.	
	The basics of kitchen operations	
	Common kitchen hand tools and small utensils, Processing equipment & heavy equipment, Types and care of knives. Mise-en-place, Common culinary term: Indian and Continental.	
Modul II	Raw materials- its properties and management	
	Properties of raw materials	
	Principles of cooking- heat transfer, effect of heat, Cooking methods: dry, moist, medium of fats and its sub-classification, Properties of raw materials: Salt, Flavors & flavorings, Liquids, Fats and oil, Raising or leavening agents, Thickening and binding agents, Egg, Milk and milk products.	
	Material management onboard	
	Menus- definition and types, Standard recipes- structure and development Importance of measuring accurately, Raw material management onboard ships -rob, victualling, indenting, ships chandeliers, monthly provision report, Principles	

	of indenting onboard, Special concerns and care required while indenting onboard ships, Precautions in galley and food stores during rough weather.
Reference	Reference Books:-
	1. Cruising Cuisine, Kay Pastorius, 1997, Warsash Nautical Books 6, Dibles Road, Warsash, Sonthampton 5031, 9 H2, UK 2. Food Production Operations – Parvinder S. Bali-Oxford Publication 3. Kitchen a float galley management & meal preparation, Joy Smith, 2002, Warsash Nautical Books 6, Dibles Road, Warsash, Sonthampton 5031, 9 H2, UK 4. Modern Cookery for Teaching and Trade, Thangam E. Philip, 4th Vol., 1996, Orient Longman Ltd., Mumbai. 5. Modern Cookery Vol I & Vol II, Thangam E. Philip 6. Pizza Toppings, Hamlyn 7. Professional Baking, Wayne Gisslen 8. The care & feeding of sailing crew, Lin Pardey with Larry Pardey, 1995, Warsash Nautical Books 6, Dibles Road, Warsash, Sonthampton 5031, 9 H2, UK 9. Theory of Catering, Kinton Ceserani, 7th, 1996, Hodder & Stoughton Educational, 338, Euston Road, London 10. Theory of Cookery, Krishna Arora, 1988, New Delhi, Frank Bros. & Co.

NEP 2020 THEORY

Syllabus		
Bachelor of Science (Maritime Hospitality Studies)		
Semester I		
Course Code: MHSI2	Food & Beverage Service-I (Theory)	
Vertical: Mandatory 2		Type: Theory
Total Credits: 02		Hours allowed: 30 Hours
Total Marks: 50	University assessment: 30	College assessment: 20
Objectives of course:- Objective of course is to familiarize students with Basic Food and Beverages Service procedures ashore and onboard.		
Course outcome:- On completion of this module- the trainee shall be able to – 1. Define Hospitality Industry and explain difference between food & Beverages service a shore and on board. 2. Explain organization of F & B Department & their attributes. 3. Explain service procedure & different services on board.		
Food & Beverage Service -I (Theory)		30 hours
Modul 1	Introduction To F & B Services Ashore & Onboard	
	Origin of hospitality industry.	
	Introduction To F & B Department	
	Organization of F & B Department of a Hotel, Duties and responsibilities of F&B staff, Attributes and Etiquettes of F & B staff, Auxiliary Areas of F&B Departments and Their Importance, Pantry/ Still Room and activities, Stores, Linen room, Kitchen stewarding, Silver room, Relationship of F&B service with housekeeping, front office, accounts, purchase & stores	
	Hospitality Industry in India.	
	History of popular hotel chains in India, Major characteristics of the Indian hospitality industry, Measures undertaken by government of India to promote hospitality industry, Growth drivers of hospitality industry. Sectors in F & B services, Quick Service Restaurants - Evolution of Popular QSR chains.	
Modul II	F & B Service on Cruise Ships	
	Difference in saloon service on merchant vessels, passenger ships and cruise liners- roles and responsibilities of stewards, cooks, other catering and hospitality personnel, Basic difference in layout of shore based restaurant and dining hall of a cruise ship.	
	Restaurant and its Equipment	
	Difference in furniture designs in ships saloon, Common glassware used in catering operations, their sizes and uses. Hollow ware , cutlery - types and uses, Special cleaning of silver ware - burnishing, polivit , plate powder, silver dip , Crockery - qualities of chinaware, sizes and uses of common crockery items in F&B service, Side board (dummy waiter), Automatic vending machines- types, advantages and disadvantages, Common buffet equipment and its uses.	

	F & B Service Procedures Restaurant Setup Prior to Service, Mise-en-place, Mise-en-scene, Table Service The cover, guidelines for setting up a table, Taking an order, Sequence of service Types of Service, Silver service, English service, American service, Russian service Buffet service, Room service - order taking by phone and door hanger, service Procedure, Advantages, and disadvantages of various types of services. Saloon Service, Cabin service menu, A la carte restaurant on board, Port time lunch buffet, Mid night buffet, Gala buffet and entertainment, Lido deck (pantry fast food) service, Precautions during rough weather
Reference	
	Reference Books:- 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, 5. Food and Beverage Service, Dennis Lillicrap, John Cousins Robert Smith, Fifth, 1998, Hodder and Stoughton Educational, 338 Euston Road, London 6. Food Service Facilities and Planning, Edward A Kazarian, Third, 1989, John Wileyand Sons 7. Professional Food & Beverage Service Management, Brian Varghese 8. The care & feeding of sailing crew, Lin Pardey with Larry Pardey, 1995, Warsash, Nautical Books 6, Dibles Road, Warsash, Sonthampton 5031, 9 H2, UK 9. Waiter and Waitres Training Manual, Sandra J. Dalmer, Kurt W. Kohl, Fourth, 1996, John Wiley

Maritime Studies-I (Theory) (C-2)

NEP 2020 THEORY

Syllabus		
Bachelor of Science (Maritime Hospitality Studies)		
Semester I		
Course Code: MHSI3	Maritime Studies-I (Theory)	
Vertical: Mandatory 3		Type: Theory
Total Credits: 02		Hours allowed: 30 Hours
Total Marks: 50	University assessment: 30	College assessment: 20
Objectives of course:- 1. To familiarise students with ships, and regulation of Shipping Industry. 2. To familiarise students with general administration and safety procedures on board.		
Course outcome:- After completion of this module, the student shall be able to: • List departments of ship, types of ships and functions. common documents required for sailing onboard a merchant vessel. • State rough weather precautions • State common terms on position, direction and movement of ship. • List down the common provisions of Drugs and Alcohol policies and MARPOL 73/78. • List the functions of D. G. Shipping, MMD, Shipping Master, Customs, Immigration, Port Health, Dock Safety, ISM, SOLAS, Port State Control and Flag state inspections.		
Maritime Studies-I (Theory)		30 hours
Modul 1	Familiarization of ships and shipping Industry	
	Ship - Shipboard Organization, Merchant Ship Types and their functions, Life on board, Parts of Ship, Terms defining position and direction of the ship, Terms defining movement of the ship, Draught, Load Line, Jetty, Berth, docks, slips, basins, Dry docks Sea Measures, Articles of Agreement, Signing on/off, offences against discipline, Official Log Book, Personal documents, Drugs and Alcohol policies, Orientation to MLC 2006.(as per DG Trainig circular no. 16 of 2016 or as amendend), MARPOL 73/78	
Modul 2	Orientation to Maritime Administration	
	IMO (Role, structure, objectives and main functions.), D. G. Shipping, MMD, Shipping Master, Customs, Immigration, Port Health, Dock Safety, ISM, SOLAS, Port State Control, Flag state inspections, Personal Safety-PPE, Fire Safety in Galley, Stoways, Rough weather precautions	
Reference		
	Reference Books:- 1. Practical knots and rope works, Bland ford, Percy, W. Tab books Inc 2. 2) Safety and Survival at Sea, 1980, LEE, ECB & Others, New York, WW Norton and co.	

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| | <ol style="list-style-type: none"> 3. 3) Model course crowd management, IMO, London 4. 4) Solas, 2001, Consolidated edition, Mumbai, Sterling Book House 5. 5) Human learning, Jeanne. E.O, Third, 1999, Prentice Hall, New Jersey 6. 6) Learning to learn, Kenneth A. Kiewra, Nelson F. Dubois, 1998, Allyn and Bacon 7. 7) Basic Managerial Skills for all, E.H. Megrath, Third, 1989, Prentice Hall of India Ltd. 8. 8) Managing Time, Dr.R.L.Bhatia, First, 1994, Wheeler Publishing 9. 9) Manage Your Time, Tim Hindle, 1998, Drilling Kindersley 10. 10) Team Building, Glenn Parker, First, 2002, Viva Books Pvt Ltd. Mumbai 11. 11) Leadership Training, Elizabeth M. Christopher, First, 2002, Viva Books Pvt Ltd. 12. Mumbai 13. 12) Relevant DG Shipping MS notices and training circular | |
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Syllabus			
Bachelor of Science (Maritime Hospitality Studies)			
Semester I			
Course Code: MHSI4		Food Production-I (Practical)	
Vertical: VSC		Type: Practical	
Total Credits: 02		Hours allowed: 30 Hours	
Total Marks: 50		University assessment: 30	College assessment: 20
Objectives of course:- Objective of course is to learn about kitchen equipment, safety, knife handling, cuts of vegetables, stock, sauce, method of cooking, cleaning and fabrication of fish and popular Snacks/Breakfast items.			
Course outcome:- On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate - 1. Action required in case of fire, faulty equipment or similar situation. 2. Safety precautions pertaining to use of electrical and mechanical equipments. 3. Knife Handling Skills 4. Cuts of vegetables 5. method of cooking 6. Demonstration of Egg dishes. 7. Orientation of Indian herbs and spices. 8. Concept of Baghar in bharta. 9. Concept of binding and deep frying and thickening. 10. 'dum' techniques 11. Demonstration of stock, soups and sauce and lasing of egg yolk. 12. Concept of 'blanching' and 'baking'. 13. Orientation to herbs used in continental cuisine. 14. Recipe, structure and method/s of making gravy 15. Cleaning and fabrication of fish 16. Stages of heating sugar 17. Discussion of popular Indian Snacks/Breakfast items 18. Discussion of popular sandwiches 19. Golden rules of making tea/coffee 20. Derivatives of Dosa / Idli, types of chutneys			
Food Production-I (Practical)			60 Hours
Activity No.	Menu/ Activity	Remarks/Instructions to Faculty	
	General Instructions: 1. Each student shall be assigned an individual workstation for practical. 2. Total 60 Students. 30 students' batch for each practical with sufficient staff as per guidelines shall be arranged. 3. Conduct minimum any 12 practical.		

1.	- Safety Induction, - Orientation to kitchen equipment	- Action required in case of fire, faulty equipment, or similar situation. - Safety precautions pertaining to the use of electrical and mechanical equipment.
2.	Knife Handling Skills, Cuts of vegetables – Slicing, Chopping, Mincing, Shredding, Chiffonade, Julienne, Paysanne	Raw vegetables may be used to make simple salads and or sandwiches.
3.	- Cuts of Vegetables – Brunnoise, Batons, Dices (small, medium, large), Lozenge, Flueting, Jardinière - Simple egg preparations - Boiled Egg (soft & hard), Poached Egg, Fried Egg (sunny side up, over easy, flipped), Scrambled Egg, Omelettes (simple, stuffed, open & folded), French Toast, Oeufs en cocotte	- Sandwiches/ Soft rolls can be served with eggs wherever possible. - Instruct students about basic seasoning, and cooking methods (like boiling, poaching, frying, broiling etc.) During egg preparations.
4.	- Sambhar - Eggs Curry - Cabbage Foogath - Steam Rice - Kachumber - Semiya Payassam	Garam Masala and Sambhar Masala to be pounded fresh during the practical. Preparation of rice through draining method to be shown to students for Jeera Rice.
5.	- Kachumber Salad - Baingan Bharta - Kadhi Pakora - Vegetable Pulao - Lachha Paratha - Raita - Moong Dal Halwa	- Knife skills (fine chopping) should be monitored for salad preparation. - Orientation of Indian herbs and spices. - Concept of Baghar in bharta to be explained. - Concept of binding and deep frying (in pakora) and thickening (in Kadhi) to be explained. - Absorption and ‘dum’ techniques to be shown to students during pulao preparation.
6.	- Cream of Tomato Soup with Bread Roll - Chicken a’la King - Spinach & Corn Augratin - Herb Rice - Bread Butter Pudding	- Concept of Roux-white and blonde. - Demonstration of white stock and veloute sauce and laisaining of egg yolk. - Demonstration of béchamel sauce. - Concept of ‘blanching’ and ‘baking’. - Orientation to herbs used in continental cuisine.
7.	- Macchar Jhol - Mix Vegetable Dry - Steamed Rice - Sooji Halwa	- Demonstration of Panchphoran Masala - Mustard Oil and its properties. - Steamed method of cooking

8.	• Roast Chicken with Roast Gravy • Roast Potatoes • Buttered Vegetables • Bread Rolls • Caramel Custard	• Ingredients and ratios of making marinade for roasting. • Roast method of cooking to be explained. Orientation to 'yeast raising', gluten, and temperature of fermentation and baking.
9.	• Shammi Kebab with Chutney • Paneer Makhani (Makhani Gravy) • Plain Paratha • Jeera Pulao • Rice Kheer	• Theory behind kebabs (kam-aab) • Technique of dhungaar • Methods of making makhani gravy and popular dishes made out of it
10.	• Puree of lentil • Fish n Chips (Tarter sauce) • Coleslaw • Bread Rolls • Fruit Jelly Custard	• Concept of puree soups • Batter for fried fish • Preparation of Mayonnaise and its popular derivatives. • Correct temperature of oil for frying
11.	• Machi Latpati (Masala Gravy) • Paneer Masaledar • Dal Makhani • Steam Rice • Chapatis • Jalebi	• Recipe, structure and method/s of making Masala Gravy/ Onion-tomato gravy/ vegetable gravy or golden gravy • Popular dishes made up of masala gravy. Cleaning and fabrication of fish
12.	• Cabbage Chowder • Waldrof Salad • Poached Fish with Hollandaise • Creamed Mushroom • Potato Croquettes • Chocolate Mousse	• Orientation to chowders • Poaching technique of fish • Preparation of Hollandaise Sauce
13.	• Murg Kurma • Navratan Kurma • Dal Tadaka • Saffron Rice • Phulka • Gulab Jamun	• Recipe, structure and method/s of making Shahi gravy • Popular dishes made up of Shahi gravy. Orientation to 'saffron'.
14.	• Scotch Broth • Poulet Saute Portuguese • Wilted Spinach • Herbs Rice • Coffee Mousse	• Preparation of tomato sauce and its popular derivatives • Aeration and thickening in mousse

15.	• Murg Saagwala • Subz Miloni • Tomato Coconut Pulao • Chapati • Besan Ladoo	• Recipe, structure and method/s of making Palak puree. • Popular dishes made up of Palak puree • Concept of ‘yakhani’ in Indian cuisine.
16.	• Potage St. Germaine • Grill Chicken with Barbeque Sauce • Char Grilled Veges • Herb Rice • Caramel Custard	• Marinade for chicken • Blanching and shocking procedure • Stages of heating sugar • Baking in water bath
17.	• Upma • Poha • Aloo Paratha with curd • Idli • Sambhar/Chutney	• Discussion of popular Indian Snacks/Breakfast items • Discussion of popular South Indian Snacks/Breakfast items • Derivatives of Dosa/Idli, types of chutneys
18.	• Sandwiches (veg-non veg) - Plain, Grilled, Toasted • Tea/ coffee	• Discussion of popular sandwiches • Golden rules of making tea/coffee

Food & Beverage Service-I (Practical)

NEP 2020 PRACTICAL

Syllabus		
Bachelor of Science (Maritime Hospitality Studies)		
Semester I		
Course Code: MHSI5	Food & Beverage Service-I (Practical)	
Vertical: SEC		Type: Practical
Total Credits: 02		Hours allowed: 30 Hours
Total Marks: 50	University assessment: 30	College assessment: 20
Objectives of course:- Objective of course is to identify cutlery, crockery, glass & hollowware, special F&B equipment. Students will practice napkin folding, cover set up, silver service and clearance.		
Course outcome:- On completion of this module the student shall have a thorough knowledge and be able to : • Identify cutlery, crockery, glass & hollowware, special F&B equipment. • Demonstrate - Napkin folding • Lay & relay of table cloth • A la carte and table d' hote cover • Receive guest • Demonstrate - Silver service and clearance		

Sr. No	Food & Beverage Service-I (Practical)	60 Hours
1	Total 10 practical are to be carried out from the first semester.	
2	Identification of cutlery and crockery	
3	Identification of glass and hollowware	
4	Identification of special F&B equipment	
5	Napkin folding	
6	Laying & relaying of table cloth	
7	A la carte cover set up	
8	Table d' hote cover set up	
9	Receiving guest	
10	Water service	
	Practice of silver service and clearance	
Note:	Total 60 Students. 30 students batch for each practical with sufficient staff as per guidelines shall be arranged.	

SEMESTER II

Sem II

Accommodation & Facility Management I (Theory) (C2) NEP 2020 THEORY

Syllabus		
Bachelor of Science (Maritime Hospitality Studies)		
Semester II		
Course Code: MHSII1	Accommodation & Facility Management - I (Theory)	
Vertical: Mandatory 1		Type: Theory
Total Credits: 02		Hours allotted: 30 Hours
Total Marks: 50	University assessment: 30	College assessment: 20
Objectives of course:- Objectives of course is – 1. to teach working of Accommodation and Facility Management department and 2. to describe main tasks carried out by this department along with cleaning and maintenance.		
Course outcome:- On completion of this course - the trainee shall be able to - 1. Describe role of accommodation and facility management in hospitality sector. 2. Familiarize with front office as well as housekeeping department of hotels.		
Accommodation & Facility Management - I (Theory)		30 hours
Modul I	Introduction To Accommodation & Facility Management	
	Introduction to Hotel	
	Definition and Types of Hotel, Organizational Chart of Hotel, Various Departments in a Large Hotel, Types of Rooms, VIP Classification, Hotel Services, Daily Routines and System of Accommodation Department, Personality traits of Accommodation staff, Accommodation Management in Cruise Industry	
	The Housekeeping Department	
	Housekeeping Department – Definition, Layout of the Housekeeping Department, Importance and Responsibilities of housekeeping Department, Housekeeping Personnel, Coordination with other Department Housekeeping Inventories - Cleaning equipment, Cleaning agent, Guest supplies, Linen	
Modul II	Managing Cleaning and Maintenance	
	Cabin and Public Areas Cleaning	
	Principles of cleaning, The cleaning procedures, Procedure for cabin cleaning, Alleyways, Gangways, Deck, Entrance, Lobbies, Front desk, Elevators, Staircases, Guest corridors, Public rest room, Banquet halls, Dining rooms, Health club, Sauna and solariums, Swimming pool, spas and changing rooms	
	Managing Maintenance	
	Definition and Types of maintenance, Duties and responsibilities of Maintenance Department and staff, State goals of maintenance management system, Forms and documents typically used in maintenance management, Hiring contract maintenance service	
Reference	Reference Books:-	
	1. Hotel housekeeping operations and management, Text Book, Oxford India Raghubalan.G, 2007 xi ,744 p., 647.9401 2. Hospitality Management, Text Book Shroff Pub, Mumbai, Shirke, Gajanan, 2011, 447p., 9789350233	

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| | <ol style="list-style-type: none"> 3. Hotel Engineering Management, Text Book, Shroff Pub, Mumbai, Shirke, Gajanan, 1st, 2014, 240p., 9789351103 4. Hotel Management & Operations, Text Book, John Wiley, New Jersey Rutherford, D.G, 4th ed., 2007, xv,478p., 0-741-4706 5. Housekeeping Management, Text Book, John Wiley, Canada, Matt A. Casado, 2000 xiii, 290p., 0-471-2518 6. Facilities Management and Maintenance, Quah, McGraw-Hill ISE 7. Environmental management for hotels Text Book Routledge London Kirk, David, 1st Edn. 0 ix,131p. 9.78075E+12 8. Hotel convention sales, services, and operations, Text Book Butterworth USA Romero, P.G, 1st, 2009, 312p., 9780750679 9. Hotel Facility Planning Text Book Oxford New Delhi Bansal, Tarun, 3rd, 2012, 322p., 9780198064 10. Facilities Management and the Business of Space, Wes McGregor, Danny Shiem-Shin Then, Arnold Publishers 11. Facilities Management in Networked Organisations, Bob Grimshaw, Blackwell Publishers 12. Facilities Management, Trevor Payne, Chandos Publishing (Oxford) 13. Facility Management: Risks and Opportunities, Bev Nutt, Peter McLennan |
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Cuisine from Seafaring Nations (Practical) (C-2)
NEP 2020 PRACTICAL

Syllabus			
Bachelor of Science (Maritime Hospitality Studies)			
Semester II			
Course Code: MHSII2		Cuisine from Seafaring Nations (Practical) (C-2)	
Vertical: Mandatory 2		Type: Practical	
Total Credits: 02		Hours allotwd: 30 Hours	
Total Marks: 50		University assessment: 30 College assessment: 20	
Objectives of course:- Objective of course is to study cuisine of seafaring nations.			
Course outcome:- On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate - • Importance of proper mise-en-place in Chinese cuisine. • Introduction to Chinese Cuisine, Italian Cuisine, Pilipino Cuisine, Mexican Cuisine, Caribbean Cuisine • Properties of raw material			
Food Production-III and Patisserie (Practical)			60 Hours
Activity No.	Menu/ Activity	Remarks/Instructions to Faculty	
	General Instructions: 1. Each student shall be assigned individual work station for practical. 2. Total 60 Students. 30 students batch for each practical with sufficient staff as per guidelines shall be arranged. 3. Importance of proper plating techniques to be taught and students should be encouraged to use their imagination for balanced and attractive plating. 4. Conduct any 12 practicals.		
1.	• Tom Kha Kai • Plathod Krathieum Prik Thai • Phad Phak Bai Krapaw • Kaho Kaeng Dong	Cuisine for Thailand	
2.	• Gazpacho Soup • Shish Kabab • Moussaka a’la Grecque • Paella a’la Valanciana • Honey Puffs	Mediterrian Cuisine	
3.	• Wonton Soup • Chicken with black beans sauce • Szechwan Egg Plant • Garlic Noodle • Date pancake	Chinese Cuisine	

4.	• Chicken Clear Soup • Shredded chicken with Tangerine • Spicy bean curd • Veg. Fried Rice • Caramel Fried Banana	Chinese Cuisine
5.	• Fish ambul thiyal • Wambatu moju • Parippu • Kottu • Kaloo Dodal	• Srilankan Cuisine
6.	• Miso Soup with egg • Seafood Tempura • Egg Plant with Sherry sauce • Rolled Sushi • Rice with vegetable	Japanese Cuisine
7.	• Sop Ikan Pedas • Satay Ayan • Tunis Tauge • Nasi Goreng • Pancake Pisang	Indonesian
8.	• Kimchi • Daikon Soup • Korean Hot Pot • Namul • Kim Rice	Korean
9.	• Hammous al Tahira • Turkish Kebabs with pita • Spinach Fatayer • Basboosa	Middle Eastern cuisine
10.	• Spring Soup • Visch Koekjes (Fish) • Alesondigas (Meat)	Norwegian cuisine
11.	• Borsch • Russian Salad • Stroganoff • Mushroom Julienne	Russian cuisine
12.	• Barquettes-de-volaille • Consommé ala-juillien • Cote-de-porc Ala-charcutiere • Pommes Duchess • Aborigine Ala-provencale	French
13.	• French onion soup • Seafood Caesar salad • Shashlik de fromage ala mexicaina • Pan grilled fish steak • Bread Basket	European fine dine

14.	• Minestrone Ale Milanese • Pollo Alla- Cacciatora • Lasagne Al-forno con Fungi Pomodori • Risotto Con Funghi • Mele Al-forno	Italian Cuisine
15.	• Chicken adobo • Bulanglang • Tofu arroz caldo • Sinangag	Pilipino Cuisine
16.	• Taco salad • Sopa D'azo • Skewered camarones • Potato donpepe • Chilli corn carne	Mexican Cuisine
17.	• Nakita • Kenon with gravy • Abolo • Creole rice	Caribbean Cuisine

NEP 2020 THEORY

Syllabus		
Bachelor of Science (Maritime Hospitality Studies)		
Semester II		
Course Code: MHSII3	Food Production-II (Theory)	
Vertical: Mandatory 3		Type: Theory
Total Credits: 02		Hours allotted: 30 Hours
Total Marks: 50	University assessment: 30	College assessment: 20
Objectives of course:- Objectives of course is – 1. To orient students to different kinds of stocks and their preparation methods. 2. To impart knowledge of different types of soups, their preparation methods and service. 3. To expose students towards the preparation methods of mother sauces and their derivatives. 4. To furnish basic knowledge of fabrication of meat specially- lamb beef, port and poultry.		
Course outcome:- On completion of this course - the trainee shall be able to - 1. Describe various kinds of stocks, and their preparation methods. 2. Draw the chart showing classification of soups and explain each type of soup. 3. List the mother sauces, explain their preparation style and name common derivatives of each of mother sauces. 4. Explain the basics of fabrication of lamb, beef, pork and poultry.		
Food Production-II (Theory)		30 hours
Modul I	Stocks and soups	
	Stocks	
	Different Kinds of Stocks: White Stocks: White Beef Stock, White mutton stock White Veal Stock, White Chicken Stock. Brown Stock: Brown mutton stock, Brown Veal Stock, Brown Game Stock, Estouffade, Remouillage, Fish Stock.	
	Soups	
	Soups: Classification of soups, Description and cooking methods of thick, thin and cold soups, Preparation of clear soups, consommé, its garnishes and Accompaniments, Specialty soups/ international soups, Garnish and service of soups	
Modul II	Sauces and meat fabrication	
	Sauces	
	Importance of sauces, Preparation of basic mother sauces: Béchamel, Veloute, Espagnole, Hollandaise, Tomato, Mayonnaise. Common derivatives of basic mother sauces.	
	Meat fabrication	
	Factors that give meat good quality. How to judge quality of: a) beef b) lamb c) pork. Cuts of meat (diagrams with common parts and cuts): a) Cuts of lamb b) cuts of pork c) cuts of beef. General guidelines for determining doneness in meats. Working with variety organ meats, types of birds included in poultry Criteria for choosing bird, Popular cuts of poultry, General guidelines for determining doneness in poultry, Trussing a poultry.	

Reference	Reference Books:-
	1. Cruising Cuisine, Kay Pastorius, 1997, Warsash Nautical Books 6, Dibles Road, Warsash, Sonthampton 5031, 9 H2, UK 2. Food Production Operations – Parvinder S. Bali-Oxford Publication 3. Kitchen a float galley management & meal preparation, Joy Smith, 2002, Warsash Nautical Books 6, Dibles Road, Warsash, Sonthampton 5031, 9 H2, UK 4. Modern Cookery for Teaching and Trade, Thangam E. Philip, 4th Vol., 1996, Orient Longman Ltd., Mumbai. 5. Modern Cookery Vol I & Vol II, Thangam E. Philip 6. Pizza Toppings, Hamlyn 7. Professional Baking, Wayne Gisslen 8. The care & feeding of sailing crew, Lin Pardey with Larry Pardey, 1995, Warsash Nautical Books 6, Dibles Road, Warsash, Sonthampton 5031, 9 H2, UK 9. Theory of Catering, Kinton Ceserani, 7th, 1996, Hodder & Stoughton Educational, 338, Euston Road, London 10. Theory of Cookery, Krishna Arora, 1988, New Delhi, Frank Bros. & Co.

Accommodation & Facility Management - I (Practical) VSC
NEP 2020 PRACTICAL

Syllabus		
Bachelor of Science (Maritime Hospitality Studies)		
Semester II		
Course Code: MHSII4	Accommodation & Facility Management-I (Practical)	
Vertical: VSC		Type: Practical
Total Credits: 02		Hours allotted: 60 Hours
Total Marks: 50	University assessment: 30	College assessment: 20
Objectives of course:- Objectives of course is to identify cleaning equipment, cleaning agents, Linen & uniform use in various Departments and cleaning of guest room & public areas in hotel.		
Course outcome:- On completion of this course - the trainee shall be able to - 1. Explain and use cleaning equipment and cleaning agents. 2. Distinguish Linen and uniform use in various Departments. 3. Demonstrate cleaning of guest room and public areas in hotel.		
Accommodation & Facility Management-I (Practical)		60 hours
Pr. No	Activity	
1.	Identification Equipment and Cleaning Agents	
2.	Identification of Linen and Uniform	
3.	Use of Mop and Wringer Trolley	
4.	Arranging Room Attendant's Cart	
5.	Glass Cleaning	
6.	Brass and Silver Polishing	
7.	Bed Making	
8.	Cleaning Guest Bathroom	
9.	Daily Cleaning of Occupied Guest Room	
10.	Daily Cleaning Of Departure Guest Room	
11.	Servicing Of Vacant Guest Room	
12.	Servicing Of VIP Guest Room	
13.	Cleaning Of Under Repair Guest Room	
14.	Cleaning Of Public Area	
15.	Spring Cleaning Of Room	

16.	Deep Cleaning Of Room And Cleaning As Special Projects
17.	Room Inspection Procedure (Check List)
Notes:	Total 60 Students. 30 students batch for each practical with sufficient staff as per guidelines shall be arranged.

Fundamentals of Computers (Practical)
NEP 2020 PRACTICAL

Syllabus		
Bachelor of Science (Maritime Hospitality Studies)		
Semester II		
Course Code: MHSII5	Fundamentals of Computers (Practical)	
Vertical: SEC		Type: Practical
Total Credits: 02		Hours allotted: 60 Hours
Total Marks: 50	University assessment: 30	College assessment: 20
Objectives of course:- Objective of course is to learn about computer applications on shipboard.		
Course outcome:- On completion of this module the student shall have a thorough knowledge and be able to define / describe / list / illustrate - • Handling the computer and peripherals. • Operating System • Advanced Features and Document Management • Creating and updating crew list • Account of wages • Work done report • Provision inventory and accounting • Planned maintenance system, inventory control of spares • Making use of database to store and retrieve data • Running a query on the stored data		
Sr. No	Fundamentals of Computers – (Practical)	60 Hours
1	Basic Hardware Familiarization • Handling the computer and peripherals • Booting the computer, common start up errors and their remedies. Connecting peripherals – keyboard, mouse, monitor, power cables, UPS to the computer and checking all connections • Keyboard layout and functions of different keys • Proper shut down of PC precautions to avoid an improper shut down • Identifying the different hardware parts in the PC • Determining the configuration of the PC	
2	Operating System • The Windows Operating System • Handling files and folders • Creating, opening, renaming, and deleting files and folders. • Performing searches for specific files and folders • Using common keyboard shortcuts to speed up operations • Using windows help	

	• Installation / uninstalling of software • Coping and writing of CDs • Using win zip software • Internet and using browser like explorer • Using email application program • Antivirus software's and removal of virus from PC's networks	
3	Word • Creating and saving documents in Word • Opening, finding, renaming, files and folders • Using page setup, print preview and print commands • Paragraph options, bullets & numbering • Format test using various options in formatting toolbar • Checking spelling & grammar in the document • Using headers & footers • Inserting symbols & pictures • Creating tables in MS Word Advanced Features Word ▪ Mail Merge, Embedding objects in word ▪ Master the tools to organize, edit, format, and present your content ▪ Create visual impact with pictures, diagrams, tables, 3-d effects, and link charts, tables and graphs to live data. Creating hyperlinks to other documents	
4	Excel • Creating workbooks, working with rows, columns, cells and worksheets • Inserting pictures, graphics • Formatting of cells • Using conditional formatting on data in cells Advanced Features Excel • Writing formulas, using logical and trigonometric functions, data sorting and filtering, using fill series, freezing window panes, creating chart and embedding them in excel documents	
5	Document Management : Using document Management Software's to scan documents and store in the right files and folders Shipboard Applications / Databases Shipboard applications ▪ Creating and updating crew list ▪ Account of wages ▪ Work done report ▪ Provision inventory and accounting ▪ Planned maintenance system, inventory control of spares	

6	Data base ▪ Making use of database to store and retrieve data ▪ Running a query on the stored data	
Note:	Total 60 Students. 30 students batch for each practical with sufficient staff as per guidelines shall be arranged.	

Lab Equipment Requirement:-**Equipment (Area/ Laboratory wise)**

Sr. No.	Particulars/ Equipment	Qty. Required
I	COMPUTER LAB	1
6	Server	1
7	Computers	20
8	LAN Networking	As per the requirement
9	UPS (As per the requirement) Recommended	1
II	ACCOMMODATION & FACILITIES MANAGEMENT LAB	1
10	Mock Guest Room	1
11	Color TV with Remote	1
12	Wooden Cabinet	1
13	Cupboard/ Almirah	1
14	Life Jackets	1
15	Safety Helmet	2
16	Bed & bed Linen	2
17	Small Carpet	1
18	Luggage Rack	1
19	Chair	1
20	Writing Table	1
21	Table Lamp	1
22	Bedside Lamp	1
23	Single Beds & Mattress	2
24	Blankets	1
25	Pillows/Pillow Slips	2
26	Small Cushions	3
27	Upholstered Sofa	1
28	Upholstered Chair	1
29	Big Cushions	5
30	Wall Hangings	7
31	Fire Extinguisher	1
32	Laundry Linen Cart	2
33	Chamber Maid Trolley	1
34	Mockup Guest Bathroom with Wash Basin Counter, WC, Bath tub, Mirror and Guest supplies	1 Each
	BUNKER BED	
35	Single Beds & Mattress	2
36	Working Table	1
37	Chair	1

38	Cupboard	1
39	Shower Curtain	1
40	Bed Linen	1 set
	MOCK LAUNDRY SET UP	
41	Cupboard With Racks	1
42	Ironing Board	1
43	Ironing Table	1
44	Stainless Steel Working Table	1
45	Linen Cart	2
46	Washer Extractor/Dryer	1
	EQUIPMENTS / CHEMICALS	
47	Commercial Wet and Dry Vacuum Cleaner (With attachments)	1
48	Commercial Scrubbing cum Polishing Machine (With attachments)	1
49	Cleaning Agents	As per the requirement
50	Chemicals for spotting (as per syllabus)	As per the requirement
III	ADVANCE TRAINING KITCHEN	
1	Work Table Sink	15
2	4 Burner Cooking Range (Both Side Operating)	15
	Frying pan with Long Handle (regular),	30
6	Mixing bowl (16cm)	30
7	Mixing bowl (20cm)	30
5.	Deep Colander	30
6.	High sauce pan with lid deep with helper handle	30
7	Saute pan with lid deep with helper handle (20cm)	30
8.	Low sauce pan with lid deep with helper handle	30
10	Grater	30
11	Rolling Pins	30
12	Colour Coded Chopping Boards	60
13	Griddle with Handle	30
14	Thali 16" Dia	30
15	Strainer SS	30
16	Perforated Round Spoon (Frying Spoon)	30
17	Flat Spoon	30
18	Round Spoon	30
19	Tongs (Pakkad)	30
20	Chapati Tongs (Chimta)	30
	Common Equipments	
1	Chef Demonstration Table	1
2	2 Door Deep Freezer	1

3	2 Door Refrigerator Frost Free	1
4	Electronic Weighing Machine	1
5	Mixer Grinder	1
6	Conical Strainer	1
7	Salamander	1
8	Stock Pot (26 litre)	2
9	Hand Blender	1
10	Lime Squeezer	1
11	Egg Slicer	1
12	MS Baking Tray	10
13	Lighter	2
14	Steak Hammer	1
15	Potato Masher SS	1
16	Scissor	3
17	Brush for Basting	2
18	Mortar and Pastle	3
19	Double Deck Oven With Proving Chambers	1
20	Deep Fat Fryer 2 Compartment	1
21	Pasta Machine	1
22	Combi Oven	1
23	Hot Plate with Griddle	1
24	Pot Rack	2
25	Stock Pot 26ltr.	1
26	Soup Laddle	3
27	Chinese Chopper	1
28	Paddle Bins 120ltr (Wet & Dry)	4
29	Egg Cutter	4
IV	BASIC TRAINING KITCHEN	
1	Work Table with sink	30
2	2 burner cooking range	30
3	Frying pan with lid (regular),	30
4	Mixing bowl (1.4 litre)16cm	30
5	Deep Colander	30
6	High sauce pan with lid deep with helper handle	30
7	Grater	10
8	Rolling Pins	11
9	Colour Coded Chopping Board	60
10	Griddle with Handle	13
11	Thali 16" Dia	14
12	Strainer SS	15
13	Perforated Round Spoon (Frying Spoon)	16
14	Flat Spoon	17

15	Round Spoon	18
16	Perforated Wooden Spoon	19
17	Tongs (Pakkad)	20
18	Chapati Tongs (Chimta)	21
19	Jhara	10
20	Perforated Spoon	10
21	Flat Spoon	10
22	Rice Spoon	10
23	Ladles (different sizes)	10
24	Frying Pan	20
V	BAKERY	
1.	Fridge	1
2.	Salamander	1
3.	Dough kneader with attachments	1
4.	Double deck oven	1
5.	Gas Range (05 Burner)	1
6.	S. S. Almirah	1
7.	Moulds (as per batch size)	30
8.	Cutters (as per batch size)	30
9.	Nozzles and piping bags	1 set each
10.	Trays (as per batch size)	30
11.	Cake stand	1
VI	TRAINING RESTAURANT	
1.	Fridge (Small)	1
2.	Ice Cube Machine	1
3.	Dishwash	1
4.	Bar Display	1
5.	Gueridon trolley	1
6.	Bar chairs	3
7.	Bar Counter	1
8.	Wine Stand	1
9.	Cocktail Shaker	1
10.	Wine Bucket	1
11.	Wooden Almirah	1
12.	Service Table / Side Board	1
13.	Restaurant Table / chairs	5/20
14.	Dinner Plate (Ceramic)	20
15.	Quarter Plate (Ceramic)	20
16.	Soup Bowl (Ceramic)	20
17.	Soup spoon	20
18.	B'fast Tray (Anti skid) Black	6
19.	Red Wine Glass	6

20.	Hi Ball Glass	6
21.	Tom Collins Glass/ Water Goblet	20
22.	Rolly Polly Glass	6
23.	Champagne Saucer	6
24.	Old Fashioned Glass	6
25.	Champagne Tulip	6
26.	white wine Glass	6
27.	Beer Mug	6
28.	Lobster cracker	1
29.	6 cup Tea pot	2
30.	Cup & saucer (Ceramic)	8
31.	Milk pot	2
32.	Sugar pot	2
33.	A. P. knife	20
34.	A.P. Spoon	20
35.	A.P. Fork	20
36.	Menu Stand S.S	5
37.	Oyster Knife	1
38.	Fish fork	20
39.	fish Knife	20
VII	WARE WASHING	
1.	Dish Washer	1
2.	Pot wash sink	1
3.	S. S. Rack	2
4.	Cleaning Chemicals	-
	LIFE SAVING APPLIANCE	As specified in D.G circulars, to conduct STCW courses, as amended.
	FIRE FIGHTING APPLIANCE	
	MEDICAL FIRST AID (MFA)	
	ENGINE ROOM EQUIPMENT	

**Examination
Pattern of Theory Exam**

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

Nature of Examination	Bifurcation of Marks				Time	Total Marks
I. Internal Evaluation for Theory Courses						
Continuous	Sr. No	Examination	Unit	Marks	Time	Total

Internal Assessment (CIA) Assignment						Marks
	1	Class Test	Unit I or on Completed syllabus	10 Marks	30 Min	20 Marks
	2	Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	I & II	10 Marks	Minimum 30 Min per activity.	
II. External Examination for Theory Courses						
Semester End Examination	Question No	Paper Pattern (Theory question paper pattern: Attempt any two out of four questions)	Unit	Marks	Time	Total Marks
	Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	I & II	15 Marks	1 Hr.	30 Marks
	Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	I & II	15 Marks		
	Q. 3	Essay Type Questions (Attempt any one out of two)	I	15 Marks		
	Q. 4	Essay Type Questions (Attempt any one out of two)	II	15 Marks		
	Note:	1. Attempt any two out of four questions. 2. Certified Journal is compulsory for appearing at the time of Practical Exam. 3. To appear examination minimum prescribed attendance is compulsory.				

Pattern of Practical Exam

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

Practical

SEMESTER –I
Food Production-I (Practical) VSC

Food Production-I (Practical):-

Scheme of Examination: (50 marks)

- Candidate will be given a menu comprising of 4 dishes.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipment and working area is also to be done within stipulated time.
- Assessment will be done as follows –
-

External Assessment					Internal Assessment			Total Marks
Colour	Consistency	Taste	Texture	Viva-voce	Journal / Continuous Assessment	Indent Sheet & plan of work	Personal Grooming, Cleaning & Securing	
5	5	5	5	10	10	5	5	50

Food & Beverage Service-I (Practical)

Food & Beverage Service-I (Practical):-

Scheme of Examination (Practical)

Semester end assessment - 50 marks

- Assessment will be done as follows -

External Assessment			Internal Assessment			Total Marks
Activity One	Activity Two	Viva-voce	Journal / Continuous Assessment	Work sheet	Personal Grooming	
10	10	10	10	5	5	50

SEMESTER –II

Cuisine from Seafaring Nations (Practical) (C-2)

Cuisine from Seafaring Nations (Practical)

Scheme of Examination: (50 marks)

- Candidate will be given a menu comprising of 4 dishes.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu he gets.

- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

External Assessment					Internal Assessment			Total Marks
Colour	Consistency	Taste	Texture	Viva-voce	Journal / Continuous Assessment	Indent Sheet & plan of work	Personal Grooming, Cleaning & Securing	
5	5	5	5	10	10	5	5	50

Accommodation & Facility Management - I (Practical) VSC

Accommodation & Facility Management-II (Practical):-

Semester end assessment - 50 marks

- A candidate will be given a 2 activities room cleaning and special cleaning of any surface or area.
- Assessment will be done as follows –

External Assessment			Internal Assessment			Total Marks
Activity One	Activity Two	Viva-voce	Journal / Continuous Assessment	Work sheet	Personal Grooming	
10	10	10	10	5	5	50

Fundamentals of Computers (Practical)

Fundamentals of Computers - (Practical):-

Conduct of Practical Examination (50 marks)

- Assessment will be done as follows –

External Assessment		Internal Assessment			Total Marks
Activity	Viva-voce	Journal / Continuous Assessment	Work sheet	Personal Grooming	
20	10	10	5	5	50

Performance grading:-

The performance grading of a learner shall be on the Ten point ranking system as under:

Semester GPA/ Programme CGPA Semester/ Programme	% of Marks	Alpha-Sign/ Letter Grade Result	Grading Point
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9.00 - 10.00	90.0 - 100	O (Outstanding)	10
8.00 - < 9.00	80.0 - < 90.0	A+ (Excellent)	9
7.00 - < 8.00	70.0 - < 80.0	A (Very Good)	8
6.00 - < 7.00	60.0 - < 70.0	B+ (Good)	7
5.50 - < 6.00	55.0 - < 60.0	B (Above Average)	6
5.00 - < 5.50	50.0 - < 55.0	C (Average)	5
4.00 - < 5.00	40.0 - < 50.0	P (Pass)	4
Below 4.00	Below 40.0	F (Fail)	0
Ab (Absent)	-	Ab (Absent)	0

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

Sign of the
Offg. Associate Dean
Name of the Associate Dean
Name of the Faculty

Sign of the
Offg. Dean
Name of the Offg. Dean
Name of the Faculty

Appendix B

A- Justification for Bachelor of Science (Maritime Hospitality Studies)

1.	Necessity for starting the course:	1 Unique training requirement to work on ships. 2 Ample opportunities in the booming Cruise Industry and Merchant shipping. 3. Opportunity for employment globally in Hospitality industry 4. Excellent self-employment opportunity 5. Opportunity to appear for competitive examination and higher management courses.
2.	Whether the UGC has recommended the course:	Yes
3.	Whether all the courses have commenced from the academic year 2023-24	Yes
4.	The courses started by the University are self-financed, whether adequate number of eligible permanent faculties are available?:	Self-financed Yes
5.	To give details regarding the duration of the Course and is it possible to compress the course?:	Three Years Program. Each course has separate specialization; the course cannot be compressed.
6.	The intake capacity of each course and no. of admissions given in the current academic year:	60
7.	Opportunities of Employability / Employment available after undertaking these courses:	1. Merchant ship 2. Cruise Ship 3. Hotel Industry 4. Airline Industry 5. Event Management 6. Facility Management 7. Self-employment 8. Offshore Installation (Rigs and Platforms) 9. Industrial Catering 10. Institutional Catering 11. Customer care 12. Retail Management

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

Sign of the
Offg. Associate Dean
Name of the Associate Dean
Name of the Faculty

Sign of the
Offg. Dean
Name of the Offg. Dean
Name of the Faculty