

As Per NEP 2020

University of Mumbai



**Syllabus for
Basket of Open Elective (OE)
Vertical 3**

Faculty of Humanities

Board of Studies in Culinary Arts

UG First Year Program

Semester

I

Title of Paper

Food & Beverage Service - I
(Practical)

Credits

2

From the Academic Year:

2025-26

University of Mumbai
Syllabus for Open Elective (OE)
(Semester – II)

Food & Beverage Service - I (Practical)

Title of Paper - Food & Beverage Service - I (Practical)		
Course Code -		
Sr. No.	Heading	Particulars
1	Description of the course:	This course is to equip students with the essential skills and knowledge required for the identification and proper handling of cutlery, crockery, glassware, hollowware, and special food and beverage (F&B) equipment. Throughout the course, students will gain practical experience in essential service techniques, including napkin folding, table cover setups, and the use of silver service. Additionally, the course will focus on the principles of efficient clearance, ensuring students understand the importance of organization and precision in a professional hospitality setting. By the end of the course, students will be proficient in these critical aspects of dining service, preparing them for careers in the hospitality and food service industries.
2	Vertical: Major/Minor/Open Elective /Skill Enhancement / Ability Enhancement/Indian Knowledge System (Choose By √)	Open Elective.
3	Type:	Practical
4	Credit:	2 credits (1 credit = 15 Hours for Theory or 30 Hours of Practical work in a semester)
5	Hours Allotted:	60 Hours
6	Marks Allotted:	50 Marks Internal Exam 20 marks External Exam 30 marks

7	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.
8	Course outcome: - On completion of this module the student shall have thorough knowledge and be able to - • Identify cutlery, crockery, glass & hollowware, special F&B equipment. • Demonstrate - Napkin folding • Lay & relay of tablecloth • A la carte and table d' hote cover • Receive a guest • Demonstrate - Silver service and clearance
9	MODULES: - Food & Beverage Service - I (Practical)
	Total 10 practical are to be carried out from the first semester.
	1. Identification of cutlery and crockery
	2. Identification of glass and hollowware
	3. Identification of special F&B equipment
	4. Napkin folding
	5. Laying & relaying of tablecloth
	6. A la carte cover set up
	7. Table d' hote cover set up
	8. Receiving guest
	9. Water service
	10. Practice of silver service and clearance
Note:	Total 60 Students. 30 students per batch for each practical with sufficient staff as per guidelines shall be arranged. Daily lunch service / guest service activities will be a part of the practical, Each student has to carry out a minimum of 2 lunch service duties and this needs to be documented in the journal as well.
10	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 Wiley and Sons Nutrition Text Book Elsevier New York Marcus, J.B., 1st Edn. 2013 ix, 648p.	
11	Internal Continuous Assessment: 40% (i.e. 20 Marks out of 50 Total Marks)	External Semester End Examination: 60% (i.e. 30 Marks out of 50 Total Marks)
	Individual Passing in Internal and External Examination: 40%	
12	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment, etc.	Select at least 3

Examination

PRACTICAL EXAM PATTERN (External and Internal)

SEMESTER – I

Pattern of Practical Examination

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

Food & Beverage Service (Practical) – (C2)

**Food & Beverage Service (Practical):-
Semester end assessment - 50 marks**

Assessment will be done as follows –

13	Format of Question Paper: for the final examination					
Nature of Examination	Bifurcation of Marks					
	Semester end assessment - 50 marks					
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

Sd/-

**Sign of the BOS
Chairman,
Chef Siraj Shaikh,
Board of Studies in
Culinary Arts**

Sd/-

**Sign of the Offg.
Associate Dean,
Dr. Suchitra Naik
Faculty of
Humanities**

Sd/-

**Sign of the Offg.
Associate Dean,
Dr. Manisha Karne
Faculty of
Humanities**

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**Sign of the Offg.
Dean,
Prof. Dr. Anil Singh
Faculty of
Humanities**