

AC – 20/05/2025

Item No. – 5.2 (N) (Sem II) (1) (c)

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	II
Title of Paper	Basic Restaurant Operation (Practical)
Credits	2
From the Academic Year	2025-26

Syllabus for Open Elective (OE) (Semester – II)

Basic Restaurant Operation (Practical) (C-2)

Title of Paper - Basic Restaurant Operation (Practical)		
Course Code -		
Sr. No.	Heading	Particulars
1	Description of the course:	This course is to teach students the fundamentals of English and continental breakfast service, as well as tea and coffee service, room service, and restaurant service. Students will gain hands-on experience in laying covers and serving food according to a compiled menu, ensuring that they understand the standards and procedures for each service type. Emphasis will be placed on presentation, timing, and customer service to provide a comprehensive understanding of meal service in different hospitality settings. By the end of the course, students will be equipped with the skills necessary to deliver a seamless and professional dining experience.
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 learn about English and continental breakfast service, tea / coffee service, room service and restaurant service. They will also learn laying of covers and food service for the compiled menu.	
8	Course outcome: - On completion of this module the student shall be able to: • Lay cover and serve English and continental breakfast service.	

	- Organize mise en place for room service and carry out service of food and beverage in room. - Perform service of High tea and other non-alcoholic beverages - Compile menu and lay covers as per the menu. - Perform all tasks at associate level from greeting the guest till presentation of the bill.
9	MODULES: - Basic Restaurant Operation (Practical)
	Total 10 practical are to be carried out from the second semester 1. Breakfast service - English and continental breakfast 2. Room service 3. Tea / coffee service 4. High tea service 5. Menu compiling 6. Practice laying of covers for the compiled menu 7. Food service of the compiled menu 8. Restaurant service - order taking, preparing KOT , food service, clearance, presenting the bill. 9. Guest service - I 10. Guest service - II
	*Laboratory journal to be submitted at the end of each term for assessment
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	
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 – II

Pattern of Practical Examination

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

Basic Restaurant Operation (Practical) – (C2)

**Basic Restaurant Operation (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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Dean,
Prof. Dr. Anil Singh
Faculty of
Humanities**