

University of Mumbai

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विद्याविषयक प्राधिकरणे
सभा आणि सेवा विभाग (ए.ए.एम.एस)
रूम नं. १२८ एम.जी.रोड, फोर्ट,
मुंबई - ४०० ०३२
टेलिफोन नं - ०२२ - ६८३२००३३

(नॅक पुनर्मूल्यांकनाद्वारे ३.६५ (सी.जी.पी.ए.) सह अ++ श्रेणी
विद्यापीठ अनुदान आयोगाद्वारे श्रेणी १ विद्यापीठ दर्जा)

क्र.वि.प्रा.स.से./आयसीडी/२०२५-२६/३७

दिनांक : २७ मे, २०२५

परिपत्रक:-

सर्व प्राचार्य/संचालक, संलग्नित महाविद्यालये/संस्था, विद्यापीठ शैक्षणिक विभागांचे संचालक/ विभाग प्रमुख यांना कळविण्यात येते की, राष्ट्रीय शैक्षणिक धोरण २०२० च्या अमलबजावणीच्या अनुषंगाने शैक्षणिक वर्ष २०२५-२६ पासून पदवी व पदव्युत्तर अभ्यासक्रम विद्यापरिषदेच्या दिनांक २८ मार्च २०२५ व २० मे, २०२५ 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
२७ मे, २०२५


(डॉ. प्रसाद कारंडे)
कुलसचिव

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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.
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As Per NEP 2020

University of Mumbai



Syllabus for Major Vertical – 1 & 4

Name of the Program – B. Sc. (Maritime Hospitality Studies)

Faculty of Interdisciplinary Studies

Board of Studies in Maritime Hospitality Studies

U.G. Second Year Program

Exit Degree

**U.G. Diploma in Maritime Hospitality
Studies.**

Semester

III & IV

From the Academic Year

2025-26

University of Mumbai



(As per NEP 2020)

Sr. No.	Heading	Particulars
1	Title of program O: _____ Program code	B. Sc. (Maritime Hospitality Studies)
2	Exit Degree	U.G. Diploma in Maritime Hospitality Studies.
3	Scheme of Examination R: _____	NEP 40% Internal 60% External Semester End Examination. Individual Passing in Internal and External Examination
4	Standards of Passing R: _____	40%
5	Credit Structure Sem. III – R. IMU-520C Sem. IV – R. IMU-520D	Attached herewith
6	Semesters	Sem. III & IV
7	Program Academic Level	5.00
8	Pattern	Semester
9	Status	New
10	To be implemented from Academic Year	2025-26

Sd/-

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Dr. Pankaj
Deshmukh
Ad-hoc Board of
Studies in
Maritime

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Faculty of
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Studies

Hospitality Studies

Under Graduate Diploma in Maritime Hospitality Studies.

Credit Structure (Sem. III & IV)

Under Graduate Diploma in Maritime Hospitality Studies										
Credit structure Sem III & IV										
	R. IMU-520C									
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 (TH) (C-2)		4	2	Beverage Service (PR) VSC-2 (C-2)	AEC:2	FP: 2 CC:2	22	UG Diploma 88
		Food & Beverage Service - III (TH) (C-2)								
		Basic Hotel Accounting and Book Keeping (TH) (C-2)								
		Traditional Cooking (PR) (C2)								
	R. IMU-520D									
	IV	8 Food Production		4	2	Regional Indian Cuisine	AEC:2	CEP: 2 CC:2	22	

	and Patisserie - II (TH) (C- 2)				- Quantity (PR) SEC (C- 2)				
	Food & Beverage Service IV (TH) (C-2)								
	Advanced Hotel Accounting and Book Keeping (TH) (C-2)								
	Maritime Studies (PR) - (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

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 – Community Engagement Project, CC – Co-Curricular, RP – Research Project]

SEMESTER - III

Vertical – 1 Major

Syllabus

B.Sc. (Maritime Hospitality Studies) (Semester- III)

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

Title of Paper - Food Production and Patisserie - I (Theory) (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	This course aims to impart knowledge of game meat, introducing students to its unique characteristics, handling, and culinary uses. It also exposes students to the preparation methods of charcuterie products, including curing, smoking, and preservation techniques. Additionally, the course furnishes essential knowledge of egg cookery and breakfast preparations, covering both classical and contemporary styles. Lastly, it orients students towards the fundamentals of bread and pastry preparations, providing a foundation in baking techniques and properties of raw material.
2	Vertical:	Major - Mandatory 1
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 External assessment: 30 Internal assessment: 20
7	Objectives of course:- Objectives of course is – - To impart knowledge of game meat. - To expose students towards the preparation methods of Charcuterie products. - To furnish basic knowledge of eggs cookery and breakfast preparations. - To orient students towards basic bread and pastry preparations.	
8	Course outcome:- On completion of this course - the trainee shall be able to - - Define games and describe importance of hanging games - List different methods of preparation of games - Describe the preparation methods of different charcuterie products. - Explain the preparation of popular eggs dishes and other breakfast preparations. - Define bread and pastries with its preparation methods and quality points.	
9	Modules: - Per credit One module can be created	

	Food Production and Patisserie-I (Theory)		30 hours
Modul I	Games, Charcuterie and breakfast cookery		
	Games and Charcuterie		
	Definition of games, hanging games, various types of games, charcuterie products, Curing, drying and smoking sausages, ham and bacon, Other specially processed and cured meats		
	Breakfast cookery		
	Various cooking methods of eggs- Shirred eggs, quiche, scrambled eggs, omelettes, frittatas, Poached, Benedict, Pancakes and toasts (French toast), Breakfast cereals and grains		
Modul II	Introduction to Bakery and Basic Bakery Products		
	Safe food Handling practices, Understanding different types of bread, Ingredients used in bread making, Understanding different methods in bread making, Basic faults in bread making, Pastry, Basic pastries		
10	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.		
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	

Food & Beverage Service - III (TH) (C-2)
Syllabus

Title of Paper - Food & Beverage Service - III (TH) (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	The manufacturing process of alcoholic beverages varies: wine is made by fermenting crushed grapes, spirits (like vodka, rum, or whiskey) are produced by distilling fermented grains or fruits, beer is brewed from malted barley, hops, water, and yeast, while liqueurs are spirits sweetened with added flavors like fruits, herbs, or spices. Each type of alcoholic beverage is unique: wine is valued for its varietal and terroir, beer for its hops and malts, spirits for their strength and complexity, and liqueurs for their sweetness and flavor infusions.
2	Vertical:	Major – Mandatory 2
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 External assessment: 30 Internal assessment: 20
7	Objectives of course: - Objective of course is to familiarize students about various types of alcoholic beverages, like wines, spirits, beers, liqueurs & aperitifs required for Maritime Hospitality industry.	
8	Course outcome: - On completion of this module- the trainee shall be able to - • Explain the manufacturing process if wine, spirits, beer and liqueurs. • List major grape varieties, their characteristics. • List wine major regions of France with popular districts and wines. • Explain the uniqueness of each type of alcoholic beverages. • List brand names of each type of alcoholic beverage.	
9	Modules: - Per credit One module can be created	
	Food & Beverage Service - III (TH) (C-2)	30 hours
Modul - I	Fermented Beverages	
	Wines	
	Introduction	
	Types of wines	
	Viticulture & Vinification	

	Factors affecting the quality of wines Major wine regions of France & Italy and districts Reading a wine label Matching wines with food Fortified wines – types of sherry & port Wine laws of France & Italy Major grape varieties and their characteristics – Pinot Noir, Chardonnay, Shiraz, Gewürztraminer, Sauvignon Blanc, Viognier, Merlot, Cabernet Sauvignon, Gamay Concept of New and Old world wines Champagne Manufacture of champagne Types of champagne Sweetness scale of champagne Brand names of champagne Beer Introduction Ingredients used for making beer Manufacture of beer Types of beer – lager, pilsner, ales, porter, stout. Mixed drinks using beer – shandy, black velvet, red eye, colorado Indian and international brand names of beer Aperitifs – Vermouths, Bitters service of aperitifs	
Module - II	Distilled Beverages	
	Distillation - pot still and patent still methods Alcohol content - proof, OIML scale, sikes scale, Spirits Whisky - manufacture of whisky Types of whiskies, characteristics and brand names – scotch, Irish, bourbon, Tennessee, Canadian Types of scotch whisky Rum – types, manufacturing, Indian & International brand names Vodka- types, Indian & International brand names Brandy , cognac & armagnac – grape varieties, manufacturing, grades, brand names of cognac Gin- types , Indian & International brand names Tequilla – types and brand names Rare/uncommon spirits – poteen, mescal, arrack, feni, akvavit, calvados, pear brandy, slivovitz, pisco, korn, Popular Liqueurs , base flavour / colour, country of origin, Liqueur service	
10	Reference Books	
	1) The International Guide to Drinks, United Kingdom Bartenders' Guild, 1994. 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 7) The Cant Go Wrong Book of Drinks, Shatbhi Basu, First, 1999, Business Publications Inc., 229/A, Krantiveer Rajguru Marg, Girgaon, Mumbai 8) How to Manage a successful bar, Christopher Egerton Thomas, 1994, John Wiley 9) Marketing by Menu, Nancy Loman Scanlon, Third, 1999, John Wiley 10) Pocket Wine Book, Hugh Johnson, Twentieth, 1997, Michelle Beazley, Michelin House, 81 Fulham Road, London SW3 6RB 11) Professional Food & Beverage Service Management, Brian Varghese 12) Spirits and Liquors, Rosalind Cooper, First, 1982 M.P Books, P.O Box 5367, Tucson, AZ 8573 13) The Book Of Wine, Stuart Walton, First, 1997, Joanna Lorenz Annez Publishing Ltd., Hermes House, 88-89 Black Friars Road, London SE1 SHA	
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

Basic Hotel Accounting (TH) - (C-2)
Syllabus

Title of Paper - Basic Hotel Accounting (TH) - (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	Basics of Accounting and Book Keeping – I is a comprehensive course designed to provide students with a solid foundation in financial accounting and book-keeping principles as they apply to the maritime as well as the hospitality industry. This course focuses on financial challenges and opportunities in maritime and hotels and other hospitality operations. By the end of the course, participants will be equipped with the basic skills to understand financial records and able understand background to prepare regular book keeping and planning in various maritime and hospitality sectors.
2	Vertical :	Major – Mandatory 3
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 External assessment: 30 Internal assessment: 20
7	Objectives of course:- Objective of course is to - To provide students with a basic understanding of basic accounting concepts, classification and application of accounting principles. Students can Classify and record accounting transactions in journal book and post transactions from journal to ledger book. To learn to maintain systematic entries in various subsidiary books.	
8	Course outcome:- On completion of this module- the trainee shall be able to To demonstrate a basic understanding of basic accounting concepts, classifications and rules, applying them to accurately record transactions. To recording the accounting transactions in the journal and posting the transactions accurately in the ledger, keeping systematic entries in various subsidiary books.	

9	Modules:- Per credit One module can be created	
	Basic Hotel Accounting and Book Keeping (Theory)	30 hours
Module 1	INTRODUCTION TO ACCOUNTING AND BOOK KEEPING AND JOURNAL.	
	Introduction to Accounting and Book keeping Objective Meaning and Definition of Accounting Objectives and Importance of Accounting Basic Terms of accounts Need for Classification, Classification / Types of Accounts Rules for different accounts for passing Entries Journal Meaning and definition of Journal Specimen of a Journal Steps for recording Transaction in the Journal Practical Problems of Journal	
Module II	LEDGER AND SUBSIDIARY BOOKS	
	Ledger Meaning and Definition and Advantages of Ledger Format and Procedure of Posting Ledger entry Balancing an Accounts Distinction between Journal and Ledger Practical Problems of Ledger Subsidiary Books Meaning, Need and advantages of Subsidiary books Types of Subsidiary books (sub division of journal) Types of Cash Book Practical Problems of all Subsidiary book Text Book :- 1. Hospitality Finance And Accounting – Kieso Weygandt – John Wiley 2. Accounting for the hospitality Industry – By Garry Dick 3. Elements of Accountancy – Arthony, Addison & Wesley 4. Accountancy - R. L. Gupta 5. Financial Accounting, V. H Kishnadwala , A.V. Wandrekar.	
10	Reference Books :- 1. Budgeting, costing and controls, Ozi D’cunha & Gleson D’cunha, 2001, Dicky’s enterprise 2. Food & Beverage Management, Sally Stone & Richard Kotas, 1998 & 1994 3. Accuracy in Food Costing and Purchasing, Francis T. Lynch, Amazon.com 4. Principles of Food, Beverage, and Labor Cost Controls, Paul R. Dittmer and J. Desmond Keefe, amazon.com 5. Book Keeping Accounting, L. N. Chopde., D.H. Choudhari	

11	Internal Continuous Assessment: 40%	External Semester End Examination: 60%
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	(i.e. 20 Marks out of 50 Total Marks)	(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

Traditional Cooking (Practical) - (C-2)
Syllabus

Title of Paper - Traditional Cooking (Practical) - (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to:	This course gives importance of famous international soup like mulligatawny, gazpacho, and minestrone. Important preparation of popular barbeque sauce, raitas, marinade, and use of liaisoning agents are included. Orientation to alkanet (rattan jog) and mace, popular edible mushrooms, Goan non-vegetarian preparation, India starters, Punjabi style preparation, yakhani also included.
2	Vertical:	Major – Mandatory 4
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 External assessment: 30 Internal assessment: 20
7	Objectives of course: - Objective of course is to learn basic information of raw material, cooking methods and techniques of Indian and continental cuisine. Students will also know importance of proper traditional accompaniments and serving style of these menus.	
8	Course outcome: - On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate - 1. Importance of famous international soup like mulligatawny, gazpacho, minestrone, 2. Preparation of popular barbeque sauce, raitas, marinade, and use of liaisoning agents 3. Orientation to alkanet (rattan jog) and mace, popular edible mushrooms, Goan non-vegetarian preparation, India starters, Punjabi style preparation, yakhani, 4. Techniques of making vegetable halwas like carrot, bottle gourd, beetroot etc. 5. Cleaning and fabricating fish for Indian preparation 6. Provencale style of cooking.	

9	Modules:- Per credit One module can be created		
	Traditional Cooking (Practical)		60 hours
	General Instructions: - Each student shall be assigned individual work station for practical. - There shall be one faculty and one assistant for a batch-size of 30 students. - Briefing for practical should induct basic information pertaining to raw material, cooking methods, techniques etc. as it's covered in 1st semester. - Importance of proper plating techniques to be taught of and students should be encouraged to use their imagination for balanced and attractive plating.		
	Activity No.	Menu/Activity	
	I.	- Mulligatwany - Dal Palak - Steamed Rice - Cauliflower &Peas Curry - Chicken Masala - Seviya Kheer	- Importance of Mulligatwany as an International soup - Degree of doneness of cauliflower in north Indian vegetable preparations. - Garnish of Chicken Masala
	II.	- Cream of Spinach - Grill Chicken with Barbeque sauce - Corn & Pineapple au gratin - Herb Rice - Jelly custard.	- Discuss the concept of 'plan of work' i.e sequence to be followed in menu preparation. - Popular versions of Barbeque sauce.
	III.	- Rogini Murg - Dal Makhani - Dum Ka Pulao - Boondi Raita - Gajjar Ka Halwa	- Orientation to Alkanet (rattan jog) and mace. - Procedures of making different raitas. - Techniques of making vegetable halwas (Carrot, Bottle gourd, beetroot etc.)
	IV.	- Gazpacho - Poulet Saute avec sauce Robert - Legume aux fine herb - Pineapple Souffle.	- Gazpacho in an International soup. - Marinade for Chicken preparations. - Discussion of brown stock to brown sauce to demi-glaze and its derivatives. - Liaisoning agents in soufflé.
	V.	- Rasam - Goan fish Curry - Cabbage Thoran - Masala Dal - Tomato Pulao	- Cleaning and fabricating fish for Indian preparation. - Orientation to Goan non-vegetarian preparation
	VI.	- Potage St. - Germaine - Poulet Saute	- Popular Edible Mushrooms - Provencale style of cooking. - Difference in Pommes duchess,

		• Forestier • Aubergine • Provencale • Pommes William • Queen of • Pudding.	pommes marquise and Pommes William.
	VII.	• Chana Masala • Khicdhi • Boondi Raita • Shahi Tukra	• Test of doneness of chole. • Browning reaction in food (deep frying of bread for Shahi –Tukra) • Explain ‘Chandi-verk’.
	VIII.	• Consommé • Homemade Pasta with • Bologna Sauce • Neapolitana Sauce • Bread Butter Pudding	• Correct procedure of making brown stock. • Discuss and demonstrate at least 5 common garnishes of consommé. • Concept of homemade pasta • Explain ‘Al dante’ in context to pasta.
	IX.	• Subz Badami Shorba • Bombil Fry • Varan • Sukha Aloo • Boiled Rice • Koshimbir	• Concept of Shorba and its main flavoring agents. • Popular Shorba preparations. • Popular Indian fried fish preparations.
	X.	• Cabbage Chowder • Fish finger with Tartar Sauce • Mushy Peas • French Fries • Bread Rolls	• Fried Fish is already prepared by students- ask questions on its preparations. • Test the knowledge of students on soups.
	XI.	• Scotch Broth • Fish Orly • Buttered Squash • Spaghetti with Neapolitan Sauce • Bread Butter Pudding	• Marinade and batter for fish preparations.
	XII.	• Minestrone • Carrot and Raisin • Salad • Fish Meuniere with Lemon Butter Sauce • Parsley Potatoes • Haricot Verts • Irish Coffee	• Minestrone as an International soup • Comparison of three traditional fish preparation- fried, orly and meuniere. • Discussion on Irish Coffee.
	XIII.	• Pepper Rasam • Fish Moilee	• Popular versions of payassam

		• Beans Foogath • Shambar • Curd Rice • Chana Dal • Payassam	
	XIV.	• Crab Bisque • Poulet Saute Chasseur • Ratatouille • Potato Layonnaise • Chocloate Mousse	• Concept of passed and unpassed soups.
	XV.	• Lasooni Palak Shorba • Chicken Caldeen • Moong dal with palak • Yakhani Pulao • Mix Vegetable curry • Phirnee	• Concept of coconut extraction. • Preparation of paste for chicken • Concept of 'yakhani' in Indian preparations.
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

Vertical - 4

VSC

Beverage Service (PR) VSC- (C-2)
Syllabus

Title of Paper - Beverage Service (PR) VSC- (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	In this module, the student will learn to take orders and demonstrate the service of White wine, Red wine, Sparkling wine, Spirits, Beer, Liqueurs and Aperitifs.
2	Vertical:	VSC
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 External assessment: 30 Internal assessment: 20
7	Course objective: - Objective of course is to learn the service of white wine, red wine, sparkling wine and spirits.	
8	Course outcome: - On completion of this module the student shall be able to take orders and demonstrate the service of - • White wine • Red wine • Sparkling wine • Spirits • Beer • Liqueurs • Aperitifs	
9	Modules: - Per credit One module can be created	
	Beverage Service (PR) VSC-2 (C-2)	60 hours
	• Laboratory journal to be submitted at the end of each term for assessment. • 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.	

	Activity No.	Menu/Activity	
		Total 10 practical's are to be carried out from the third semester	
	I.	Service of white wine	
	II.	Service of Red wine	
	III.	Service of sparkling wine	
	IV.	Service of spirits	
	V.	Service of Beer	
	VI.	Service of Aperitifs	
	VII.	Service of liqueurs	
	VIII.	Decanting of wine	
	IX.	Guest service	
	X.	Guest service	

10

Reference Books: -

- 1) The International Guide to Drinks, United Kingdom Bartenders' Guild, 1994.
- 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
- 7) The Cant Go Wrong Book of Drinks, Shatbhi Basu, First, 1999, Business Publications Inc., 229/A, Krantiveer Rajguru Marg, Girgaon, Mumbai
- 8) How to Manage a successful bar, Christopher Egerton Thomas, 1994, John Wiley
- 9) Marketing by Menu, Nancy Loman Scanlon, Third, 1999, John Wiley
- 10) Pocket Wine Book, Hugh Johnson, Twentieth, 1997, Michelle Beazley, Michelin House, 81 Fulham Road, London SW3 6RB
- 11) Professional Food & Beverage Service Management, Brian Varghese
- 12) Spirits and Liquors, Rosalind Cooper, First, 1982 M.P Books, P.O Box 5367, Tucson, AZ 8573
- 13) The Book Of Wine, Stuart Walton, First, 1997, Joanna Lorenz Annez Publishing Ltd., Hermes House, 88-89 Black Friars Road, London SE1SHA

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

SEMESTER IV

Food Production and Patisserie-II (Theory) (C2)
Syllabus

Food Production and Patisserie - II (Theory) (C2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	In this course students will learn steps involved in fabrication of fish, different methods of preparation of vegetables & altering its quality, preparation methods of salads, its presentation and preparation of various cakes & creams, popular frozen desserts and dessert sauces.
2	Vertical:	Major – Mandatory 1
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 External assessment: 30 Internal assessment: 20
7	Objectives of course:- Objectives of course is – 1. To impart knowledge of Fish cookery. 2. To expose students towards quality points and precautions to be practiced while preparation of fish. 3. To furnish basic knowledge of procuring vegetables in bulk, its storage and preparation. 4. To orient students towards preparation and presentation of salads. 5. To impart knowledge of cakes and creams used in confectionary	
8	Course outcome:- On completion of this course - the trainee shall be able to - 1. Define the steps involved in fabrication of fish 2. List different methods of preparation of vegetables and altering its quality 3. Describe the preparation methods of salads and its presentation. 4. Explain the preparation of various cakes and creams. 5. Describe popular frozen desserts and dessert sauces.	
9	Modules: - Per credit One module can be created	
	Food Production and Patisserie-II (Theory)	30 hours
Modul I	Fish Cookery, Vegetables and Salads	
	Fish cookery Common classification of fish: i) White Fish (Round), ii) Lean Fish (Flat), iii) oily fish, iv) Shell Fish, How to choose a fish, Cooking methods, Common cuts of fish:- fillet, paupiette, supreme, meuniere, darne, steak, General guidelines for determining doneness in fish, Scaling and trimming fish, Shell fish fabrication	

	Working with lobster, cleaning crab, shrimp, octopus, squid. Opening oysters.		
	Vegetables and Salads		
	Vegetable cookery, Classification of vegetables, Selection of vegetables, Methods of cooking, Effect of cooking on vegetables, Composition of a salad, Types of salad: Pasta salads, Meat and poultry salads, Sea foods salads, Fruit salad, Salad dressing, proper dressing amount, handling and storage		
Modul II	Cakes, Custards, Creams and Frozen Desserts		
	Principles of recipe balancing in cake making & bakery, Different methods of cake making , Cake making faults & its remedies, Preparing a variety of custards and creams, Preparation of sorbets and frozen dessert items, Meringues- preparation, types and uses, Preparation of dessert sauces.		
10	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.		
11	Internal Continuous Assessment: 40% (i.e. 20 Marks out of 50 Total Marks)	External Examination: 60% (i.e. 30 Marks out of 50 Total Marks)	Semester End
	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	

Food & Beverage Service - IV (Theory) (C2)
Syllabus

Food & Beverage Service - IV (Theory) (C2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to:	In this course students will learn planning function catering operations & event management. Students will also get exposure to specialized service like Gueridon and bar operations.
2	Vertical:	Major – Mandatory 2
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 External assessment: 30 Internal assessment: 20
7	Objectives of course: - Objective of course is make students competent in planning function catering operations & event management. Students will also get exposure to specialized service like Gueridon and bar operations.	
8	Learning outcome: - On completion of this module- the trainee shall be able to– 1. Explain organization of banquet department, booking procedure & plan banquet menus, 2. Plan table layout for functions. 3. State types of trollies used for Gueridon service and their unique features, advantages & disadvantages of Gueridon Service. 4. Explain types and areas of bar, opening & closing duties of a bartender. 5. State the methods and recipes of making 10 cocktails and 5 mocktails	
9	Modules: - Per credit One module can be created	
	Food & Beverage Service - IV (TH) (C-2)	30 hours
Module I	Function Catering & Event Management	
	Function Catering Introduction Types of functions- convention, seminar, cocktail parties,	

	reception, exhibition, fashion shows, trade fair, wedding Organization of banquet department Function service staff and responsibilities Function sales – sales packages Booking procedure Function Prospectus Considerations when planning an event menu Banquet and Banquet Protocol Types of banquets – formal, informal and semiformal Banquet Protocols - receiving the guest, seating, Food and beverage service for formal banquets Miscellaneous function catering technology: Function / meeting room set ups – U Shape, auditorium, theatre, hollow square, herringbone set up, board of Directors set up. Area requirement for various function room set up Outdoor catering- pre preparations for an ODC	
Module II	Gueridon and bar service	
	Gueridon service Introduction Types of trolleys Advantages & disadvantages of Gueridon Gueridon equipment General guidelines for Gueridon service Safety points for Gueridon service Gueridon service - carving, jointing, filleting, flambéing Recipes of dishes prepared on a gueridon – Waldorf salad, Caesar salad, Chicken Stroganoff, Steak Diane, Crepe Suzette, Banana Flambe, Pineapple Flambé, Irish coffee	
	Bar Operations Types of bars Area of bar - front bar, back bar, under bar, flooring Opening & closing duties of a barman Bar service – service of spirits, beer Cocktails And Mocktails Methods of making cocktails Recipes of popular cocktails – Manhattan, Mint, Julep, Old Fashioned, Whiskey Sour, Pink Lady, Tom Collins, Gimlet, Long Island Ice Tea, Brandy Alexander, Planters Punch, White Russian,	

	Cuba Libre, Mojito, Pina Colada, Black Russian, Bloody Mary, Blue Lagoon, Screwdriver, Tequila Sunrise, Margarita Draught beer dispensing systems	
10	Reference Book: - 1) The International Guide to Drinks, United Kingdom Bartenders' Guild, 1994. 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 7) The Cant Go Wrong Book of Drinks, Shatbhi Basu, First, 1999, Business Publications Inc., 229/A, Krantiveer Rajguru Marg, Girgaon, Mumbai 8) How to Manage a successful bar, Christopher Egerton Thomas, 1994, John Wiley 9) Marketing by Menu, Nancy Loman Scanlon, Third, 1999, John Wiley 10) Pocket Wine Book, Hugh Johnson, Twentieth, 1997, Mitchelle Beazley, Michelin House, 81 Fulham Road, London SW3 6RB 11) Professional Food & Beverage Service Management, Brian Varghese 12) Spirits and Liquors, Rosalind Cooper, First, 1982 M.P Books, P.O Box 5367, Tucson, AZ 8573 13) The Book Of Wine, Stuart Walton, First, 1997, Joanna Lorenz Annez Publishing Ltd., Hermes House, 88-89 Black	

	Friars Road, London SEI SHA		
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	

Advanced Hotel Accounting and Book Keeping (Theory) (C2) Syllabus

Advanced Hotel Accounting and Book Keeping (Theory) (C2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	Accounting and Book Keeping is a comprehensive course designed to provide students with a solid foundation in financial accounting and bookkeeping principles as they apply to the maritime as well as the hospitality industry. This course focuses on financial challenges and opportunities in maritime and hotels and other hospitality operations. By the end of the course, participants will be equipped with the skills to maintain financial records and prepare financial statements, manage accounts and contribute to regular book keeping and planning in various maritime and hospitality sector.
2	Vertical:	Major – Mandatory 3
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 External assessment: 30 Internal assessment: 20
7	Objectives of course:- To provide students with a basic understanding meaning, features, various methods of Trial balance and practical problem and to find out different types of errors and rectify it Students can Elaborate the meaning, objectives and importance of financial statements, and categorize different types of expenses. Students can determine the need, importance of trading account, profit and loss account and balance sheet. To learn to Resolve various types of adjusting entries and correct postings in financial statements.	
8	Course outcome:- On completion of this module- the trainee shall be able to - State basic meaning, features, various methods of Trial balance and practical problem and to find out different types of errors and rectify it - Elaborate the meaning, objectives and importance of financial statements, and categorize different types of expenses.	

	- Determine the need, importance of trading account, profit and loss account and balance sheet. - Resolve various types of adjusting entries and correct postings in financial statements.	
9	Modules:- Per credit One module can be created	
	Advanced Hotel Accounting and Book Keeping (Theory)	30 hours
Modul I	EXPENDITURE AND TRIAL BALANCE	
	Expenditure Capital expenditure, revenue expenditure and deferred revenue expenditure Distinction between capital expenditure, revenue expenditure Receipts: Distinction between capital receipts, revenue receipts Direct and indirect expenses: Distinction between direct expenses and indirect expenses	
	Trial Balance Definition, Meaning and Purpose of Trial Balance Types of Trial Balance, Specimen of Trial Balance Check List of Debit and Credit Balance Practical Problems of Trial Balance	
Modul II	FINANCIAL STATEMENTS	
	Definition, Meaning and Objectives and importance of Financial Statements Parts of Final Accounts Trading Account: Trading Account Profit and Loss Account: introduction and Specimen of Profit and Loss Account	
	Balance Sheet: Introduction and Classification of Assets and Liabilities Format of Balance Sheet Practical Problems of Simple Final Accounts Regular Adjustments in Final accounts: Closing stock, Prepaid Expenses, Outstanding Expenses, Depreciation, Bad Debts & Provision for Bad debts Practical Problems of Final accounts with Regular Adjustments	
10	Textbook	
	1. Hospitality Finance and Accounting – Kieso Weygandt – John Wiley 2. Accounting for the hospitality Industry – By Garry Dick 3. Elements of Accountancy – Artbony, Addison & Wesley 4. Accountancy - R. L. Gupta 5. Financial Accounting, V. H Kishnadwala, A.V. Wandrekar.	
11	Reference Books	
	1. Budgeting, costing and controls, Ozi D’cunha & Gleson D’cunha, 2001, Dicky’s enterprise 2. Food & Beverage Management, Sally Stone & Richard Kotas, 1998 & 1994	

	3. Accuracy in Food Costing and Purchasing, Francis T. Lynch, Amazon.com 4. Principles of Food, Beverage, and Labor Cost Controls, Paul R. Dittmer and J. Desmond Keefe, amazon.com 5. Book Keeping Accounting, L. N. Chopde., D.H. Choudhari		
12	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%		
13	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc.	Select at least 3	

Maritime Studies (PR) - (C-2)
Syllabus

Title of Paper - Maritime Studies (PR) - (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	In this course students will learn about STCW (Standards of training certification and watchkeeping- as amended) courses directed by International Maritime Organization and familiarization of ship by using audio-visual aids.
2	Vertical:	Major – Mandatory 4
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 External assessment: 30 Internal assessment: 20
7	Course objective: - Objective of course is to learn about STCW courses directed by International Maritime Organization and familiarization of ship by using audio-visual aids.	
8	Course outcome: - On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate - • Personal Safety & Social Responsibilities • Personal Survival Technique • Fire Prevention & Fire Fighting • Proficiency in Elementary First Aid • Security training for seafarers with designated security duties	
9	Modules: - Per credit One module can be created	
	Maritime Studies (Practical)	60 hours
	Note: The conduct of STCW courses is strictly carried out as per the guidelines of D.G Shipping; who in turn being directed by International Maritime Organization, these guidelines may be modified / changed time to time and instructed by D.G Shipping through its training circulars. As of now, the basic five safety courses/ modules under STCW 2010 may be taken in one go for 14 days (12 +2 days). Timetable may be adjusted accordingly.	

	Activity No.	Activity	
	I.	Personal Safety & Social Responsibilities	
	II.	Personal Survival Technique	
	III.	Fire Prevention & Fire Fighting	
	IV.	Proficiency in Elementary First Aid	
	V.	Security training for seafarers with designated security duties	
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

SEC

Regional Indian Cuisine – Quantity (PR) SEC (C-2)
Syllabus

Title of Paper - Regional Indian Cuisine – Quantity (PR) SEC (C-2)			
Course code -			
Sr. No.	Heading		Particulars
1	Description of the course: Including but Not limited to:		In this course students will have thorough knowledge and be able to prepare food of different regions like Avadh, Tamil Nadu, Punjab, Kerala, Hyderabad, Goa, Rajasthan, Bengal, Maharashtra, Karnataka, Kashmir, Gujarat, Uttar Pradesh, Madhya Pradesh, and North-Eastern cuisine
2	Vertical:		SEC
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 External assessment: 30 Internal assessment: 20
7	Course objective: - Objective of course is to know how to prepare Indian regional food in quantity.		
8	Course outcome: - On completion of this module the student shall have a thorough knowledge and be able to prepare food of different regions like Avadh, Tamil Nadu, Punjab, Kerala, Hyderabad, Goa, Rajasthan, Bengal, Maharashtra, Karnataka, Kashmir, Gujarat, Uttar Pradesh, Madhya Pradesh, and North Eastern cuisine		
9	Modules: - Per credit One module can be created		
	Regional Indian Cuisine – Quantity (PR) - (C-2)		60 hours
	Menu No.	Menus	Region/state
	I.	• Tomato Shorba • Murg Wajidali • Malai Kofta • Sheermal • Sevian ka Muzaafar	AVADH
	II.	• Rasam • Kozhi Chettinad • Avrakkai Poriyal • Lemon Rice • Paal Poli	TAMILNADU

	III.	• Kaanji • Makhani Chooze • Dal Makhni • Kadai Paneer • Tandoori Roti • Kesari Kheer	PUNJABI
	IV.	• Puli Rasam • Kozhi Varthakari • Kootu • Malabari Paratha • Purupu Pysam	KERALA
	V.	• Chappali Kabab • Murg Zaffrani • Baghare Baingan • Bakarkhani • Sahi Tukra	HYDERABAD
	VI.	• Amboti Saar • Goan Fish Curry • Prawn Balchao • Cabbage Foogath • Rice • Dodal	GOA
	VII.	• Machchli ka soola • Murg ke Boothe • Paneer Mircha • Phulka • Rice • Jalebi	RAJASTHAN
	VIII.	• Nimki • Kosha mangsho • Ghughi • Lucchi • Rice	BANGALI
	IX.	• Kokam Saar • Mutton Kolhapuri • Kothambir Vadi Rasa • Thali Pith • Shreekhand	MAHARASHTRA
	X.	• Tomato Saar • Kori Gassi • Masuru Anna • Masala Badane Kayi • Mysoor Pak	KARNATAKA
	XI.	• Kashmiri Shorba • Mutton Roganjosh • Navratan Khorma • Saffron Pulao • Shufta	KASHMIR

	XII.	• Patra • Flower and Tamata Shak • Undio • Theplas • Doodha Pak	GUJRAT
	XIII.	• Mutton Kofta • Bindi Ka Salan • Arhar Ki Daal • Allahabad Ki Tehri • Doodhi Halwa	UTTAR PRADESH
	XIV.	• Papad Ki Sabzi • Bhopali Gosht Korma • Sabudana Khichdi • Dal Bafla • Palak Puri	MADHYA PRADESH
	XV.	• Andhra Pepper Chicken • Gutti Vankaya Kura • Pesarattu • Boorelu	ANDRA PRADESH
	XVI.	• Demonstration of: • Thupka (Sikkim) • Tenga (Assam) • Bai (Mizoram) • Egg Daal (Meghalaya) • Misa Mach Poora (Meghalaya) • Awan Bangwi (Tripura) • Aloo Kangmet (Manipur) • Rice	NORTH-EASTERN STATES
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

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

Sr. No.	Particulars/ Equipment	Qty. Required
I	FRONT OFFICE LAB	1
1.	Front Office Counter	1
2.	Computer with printer	1
3.	Key Rack	1
4.	Telephone	2
5.	Luggage Rack	1
II	HOUSEKEEPING LAB	1
1.	Mock Guest Room	1
2.	Color TV with Remote	1
3.	Wooden Cabinet	1
4.	Cupboard/ Almirah	1
5.	Life Jackets	1
6.	Safety Helmet	2
7.	Bed & bed Linen	2
8.	Small Carpet	1
9.	Luggage Rack	1
10.	Chair	1
11.	Writing Table	1
12.	Table Lamp	1
13.	Bedside Lamp	1
14.	Single Beds & Mattress	2
15.	Blankets	1
16.	Pillows/Pillow Slips	2
17.	Small Cushions	3
18.	Upholstered Sofa	1
19.	Upholstered Chair	1
20.	Big Cushions	5
21.	Wall Hangings	7
22.	Fire Extinguisher	1
23.	Laundry Linen Cart	2
24.	Chamber Maid Trolley	1
25.	Mockup Guest Bathroom with Wash Basin Counter, WC, Bathtub, Mirror and Guest supplies	1 Each
	BUNKER BED	
1.	Single Beds & Mattress	2
2.	Working Table	1
3.	Chair	1

4.	Cupboard	1
5.	Shower Curtain	1
6.	Bed Linen	1 set
	MOCK LAUNDRY SET UP	
1.	Cupboard With Racks	1
2.	Ironing Board	1
3.	Ironing Table	1
4.	Stainless Steel Working Table	1
5.	Linen Cart	2
6.	Washer Extractor/Dryer	1
	EQUIPMENTS / CHEMICALS	
1.	Commercial Wet and Dry Vacuum Cleaner (With attachments)	1
2.	Commercial Scrubbing cum Polishing Machine (With attachments)	1
3.	Cleaning Agents	As per the requirement
4.	Chemicals for spotting (as per syllabus)	As per the requirement
III	ADVANCE TRAINING KITCHEN	
1.	Worktable Sink	15
2.	4 Burner Cooking Range (Both Side Operating)	15
3.	Frying pan with Long Handle (regular),	30
4.	Mixing bowl (16cm)	30
5.	Mixing bowl (20cm)	30
6.	Deep Colander	30
7.	High saucepan with lid deep with helper handle	30
8.	Saute pan with lid deep with helper handle (20cm)	30
9.	Low saucepan 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 Equipment:	
21.	Chef Demonstration Table	1
22.	2 Door Deep Freezer	1

23.	2 Door Refrigerator Frost Free	1
24.	Electronic Weighing Machine	1
25.	Mixer Grinder	1
26.	Conical Strainer	1
27.	Salamander	1
28.	Stock Pot (26 litre)	2
29.	Hand Blender	1
30.	Lime Squeezer	1
31.	Egg Slicer	1
32.	MS Baking Tray	10
33.	Lighter	2
34.	Steak Hammer	1
35.	Potato Masher SS	1
36.	Scissor	3
37.	Brush for Basting	2
38.	Mortar and Pastle	3
39.	Double Deck Oven with Proving Chambers	1
40.	Deep Fat Fryer 2 Compartment	1
41.	Pasta Machine	1
42.	Combi Oven	1
43.	Hot Plate with Griddle	1
44.	Pot Rack	2
45.	Stock Pot 26ltr.	1
46.	Soup Laddle	3
47.	Chinese Chopper	1
48.	Paddle Bins 120ltr (Wet & Dry)	4
49.	Egg Cutter	4
IV	BASIC TRAINING KITCHEN	
1.	Worktable with sink	30
2.	2 burner cooking range	30
3.	Frying pan with lid (regular),	30
4.	Mixing bowl (1.4 liter)16cm	30
5.	Deep Colander	30
6.	High saucepan 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	-
VII	COMPUTER LAB	1
1.	Server	1
2.	Computers	20
3.	LAN Networking	As per the requirement
4.	UPS (As per the requirement) Recommended	1
	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

QUESTION PAPER PATTERN (External and Internal)

Examination Semester III & IV Pattern of Theory Exam

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

Nature of Examination	Bifurcation of Marks				Time	Total Marks
I. Internal Evaluation for Theory Courses						
Continuous Internal Assessment (CIA) Assignment	Sr. No	Examination	Modul	Marks	Time	Total Marks
	1	Class Test Total 10 Marks Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each) - 5 Marks Short Notes / Problem. Attempt anyone Questions out of two (a & b) (5 Marks each) – 5 Marks	Modul 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 (Note: - Theory question paper pattern: Attempt any two out of four questions)	Modul	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.					

PRACTICAL EXAM PATTERN (External and Internal)

SEMESTER – III

Pattern of Practical Examination

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

Traditional Cooking (Practical)

Traditional Cooking (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

Beverage Service (Practical) VSC

Beverage Service (Practical):-

Semester end assessment - 50 marks

- Assessment will be done as follows –

External Assessment					Internal Assessment			Total Marks
Grooming	Journal	Activity 1	Activity 2	Viva-voce	Grooming	Journal	Activity	
5	5	5	5	10	5	5	10	50

SEMESTER – IV

Pattern of Practical Examination

Practical Courses Evaluation Scheme for Second Year (UG) under NEP Maritime Studies (Practical)

Maritime Studies (Practical):-

Semester end assessment - 50 marks

- A candidate will be given a 2 activities based on syllabus.
- 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

Regional Indian Cuisine – Quantity (Practical) (C-2)

Regional Indian Cuisine – Quantity (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

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
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

Sd/-

**Sign of the BOS
Chairman
Dr. Pankaj
Deshmukh
Ad-hoc Board of
Studies in
Maritime
Hospitality Studies**

Sd/-

**Sign of the
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Dr. C.A.Chakradeo
Faculty of
Interdisciplinary
Studies**

Sd/-

**Sign of the
Offg. Associate Dean
Dr. Kunal Ingle
Faculty of
Interdisciplinary
Studies**

Sd/-

**Sign of the
Offg. Dean
Prof. A. K. Singh
Faculty of
Interdisciplinary
Studies**