

As Per NEP 2020

University of Mumbai



Syllabus for Minor Vertical 2

Faculty of Interdisciplinary		
Board of Studies in B.Sc. (Hospitality Studies)		
Second Year Programme in Minor (Intermediate Food & Beverage Production & Service)		
Semester	III & IV	
Title of Paper	Sem.	Total Credits 4
Intermediate Food & Beverage Production & Service (Th.)	III/ IV	2
Intermediate Food & Beverage Production & Service (Pr.)	III/ IV	2
From the Academic Year		2025-26

SECOND YEAR B.Sc. (Hospitality Studies)
INTERMEDIATE FOOD AND BEVERAGE PRODUCTION & SERVICE
(THEORY)

NEP CATEGORY:	MINOR
APPLICABLE SEMESTER:	III/ IV
TEACHING HOURS:	30
CREDITS:	2
NUMBER OF HOURS PER/WEEK:	02

COURSE OBJECTIVES:

To develop requisite knowledge & skills in various aspects of Quantity Food Production and Service of Beverage.

COURSE OUTCOME

CO1: Understand volume feeding across various institutional catering sectors and equipment used therein.

CO2: Analyse regional Indian cuisines, evaluate traditional spice blends, gravies, masalas, and factors influencing local food habits.

CO3: Recognize and use Indian culinary terms relevant to professional bulk kitchen operations.

CO4: Explain the introduction, latest trends and bar operations currently followed in the Food & Beverage industry.

CO5: Illustrate bar control systems with latest trends in mocktails & Cocktails.

MODULE	CH NO		TOPIC	HRS
I	1		VOLUME FEEDING: Explore the principles of cooking for large groups, covering:	6
		1.1	Types of Institutional & Industrial Catering (Hospitals, Airlines, Railways, Corporate, Welfare, Defense, Outdoor Parties, Theme Dinner, and Food Festival.	
		1.2	Types of equipment & Factor to be considered while selecting Kitchen Equipment	
	2		INDIAN COOKERY:	8
		2.1	• Introduction to Regional Cooking. • Regional Commodities, Spices & Masalas (Wet & Dry). • Geographical location, Historical background, Availability of raw material (seasonal), Equipment and fuel (special), Staple diet, Specialty Cuisine, Food prepared for festivals and occasions of the following states: - Kashmir, Punjab, Gujarat, Maharashtra, Andhra Pradesh, Kerala, Bengal.	
		2.2	Indian Culinary terms	
			Total	15

INDIAN CULINARY TERMS:

1. Imarti	18. Kofta
2. Balushahi	19. Korma
3. Bharta	20. Panch Phoran
4. Baghar	21. Loochi / Luchi
5. Bhunao	22. Murgh Musallam
6. Bhaturas	23. Neera
7. Charoli	24. Nargisi Kofta Curry
8. Cocum	25. Pachadi
9. Dagad Phool	26. Chingri Malai Curry
10. Dhansak	27. Rogan Josh
11. Dhunaar	28. Rista
12. Dum Pukht	29. Rasgullas
13. Gustaba	30. Shami Kebab
14. Aappam	31. Sandesh
15. Kabab	32. Vindaloo
16. Kalia	33. Wark
17. Khoa	34. Zarda
	35. Ratan Jog

MODULE	CHP NO	TOPIC	NO. OF HOURS
2	1	Introduction to Beverages Industry.	1
		a. Definition of Beverages.	
		b. Classification Chart of Alcoholic and Non-Alcoholic Beverages.	
	2	Recent Trends in Beverages Industry.	2
		a. Traditional Alcoholic Drink, Ready to drink Beverages, Zero Sugar Drinks.	
		b. Sustainability Trends (Kambucha, Boba, Dalgona, Theme Bases).	
	3	Bar Operations.	4
		a. Types of Bar (Hotels, Standalone outlets, Discotheque, Clubs).	
		b. Parts of Bar (Front, Back & Under).	
		c. Dry Day's / Legal Age to Enter a Bar / Drinking Premises (Specific Dates, Emergency Circulars, Dry States).	
		d. Ergonomic Solutions (Adjustable Work Stations, Latest Tool Equipment, Short Breaks).	
	4	Bar Control Systems.	3
		a. Opening & Closing.	
		b. Bar Registers (Stock, Bin Card, & Others).	
		c. Bar Staffing.	
		d. Licenses (Temporary, Permit Room & State Liquor, FSSAI).	
		e. GST (CGST, SGST, IGST, UTGST).	

	5		Mocktails & Cocktails.	3
			a. Definition.	
			b. Styles (Stir, Blend, Muddle, Shake & Layer).	
			c. Latest Trends in Mocktails & Cocktails	
	6		Speaker - Industry Expert	2
			College needs to arrange a speaker from the industry to provide a zest of Beverages & Emerging Trends.	
				15

REFERENCES

1. Thangam Philips - Modern Cookery Vol. 1- Orient Longman - 1997
2. Victor Cererem, Ronald Kinton, David Foscett - Practical Cookery - Aodder & Stoughton – 1999
3. David R. Stevenson - Basic Cookery - Stanley Thornes (Publishes) Ltd. –1991
4. Mohini Sethi, Surjeet Malhan - Catering Management (An Integrated Approach) - Wiley Easter Limited - 1993.
5. Robert Bradnock - India Handbook - Footprint Handbook - 2000.
6. Ranjit Rai - Tandoor (The Great Indian Barbeque) - Viking - 1995.
7. Satarupa Banerjee - Book of Indian Sweets - Rupa & Co - 1994.
8. Purobi Babbar - Rotis & Naans of India - Vakil Fetter & Simon Ltd. - 1994.
9. Inder Singh Kalra - Prashad, Cooking with the Indian Masters - Allied Publishers Ltd. - 1993.
10. Devaki Babbar - Gujrat Nu Jaman - India Book House - 1996.
11. Chandra Padmanabhan - Dakshin - Harper Oollins – 1995.
12. Dennis Lillicrap, John Cousins and Robert Smith- Food and Beverage Service,
13. Larousse Christopher Foulkes- Encyclopedia of Wines-
14. Roy Hayter Food And Drink Service Levels 1 And 2 •Greg Dempsey- The Perfect Cocktail
15. Joanna, Simon- Wine With Food- Simon & Schuster •Dave Broom- Handbook of Whiskey
16. Shatbi Basu- The can't go wrong Cocktail book •Brian Glover- The world encyclopedia of Beer
17. Tom Stevenson- Champagnes and Sparkling Wines guide •Vijay Dhawan- Food and Beverage Service

SECOND YEAR B.Sc. (Hospitality Studies)
INTERMEDIATE FOOD AND BEVERAGE PRODUCTION & SERVICE
(PRACTICAL)

NEP CATEGORY:	MINOR
APPLICABLE SEMESTER:	III/ IV
TEACHING HOURS:	60
CREDITS:	2
NUMBER OF HOURS PER/WEEK:	04

COURSE OBJECTIVES:

To develop requisite knowledge & skills in various aspects of Quantity Food Production and production and service of beverage.

COURSE OUTCOME

- CO 1:** Demonstrate the preparation of Indian, regional cuisine as per their standard recipes.
CO 2: Prepare the plan of work indent, costing sheet and calorie calculation for bulk cooking.
CO 3: Describe the Bar Operations, explain Sommeliership & discuss the latest trends in the Beverage Industry

Each institute will prepare their own menus. Five dishes per Menu that includes

1. Starter - Veg or Non-Veg
2. Main course - Veg or Non-Veg
3. Breads or Rice
4. Dal
5. Dessert

Authentic and Well-known dishes from particular region should be included while compiling the menu.

	PRACTICAL MENUS – SEMESTER III or IV
MODULE	States/ Cuisines
1.	Kashmir. Punjab. Gujarat. Maharashtra. Andhra Pradesh. Kerala. Bengal.

Practical: - 4 hours alternate weeks

Total Menus in Semester 3 or 4: - Menus (7) + Exam Menu (1) = 8 Menus.

Total Hours in Sem.3 or 4: - 8 Menus * 4 hours = 32 Hours.

Conduct of Practical Examination (Semester end assessment) - 25 marks

- Candidate will be given a menu comprising of 5 dishes.
- Indent sheet and plan of work sheet to be filled by the candidate
- Candidates are supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and scullery equipment and working area is also to be done within stipulated time.

Assessment will be done as follows –

Internal			External				
Personal Grooming	Journal	Indenting & plan of work	Texture & Consistency/ Colour/ Taste	Presentation	Cleaning & Scullery	Viva-voce	Total
2	3	5	8	2	3	2	25

MODULE	CH. NO.	PRACTICAL TOPICS
2	1	Layout of a Bar. (Hotel/Standalone/Restaurant).
	2	Organisation of a Bar (Equipment's, Mise-en-Place, Mise-en-Scene).
	3	Planning & Designing a Bar Menu.
	4	Bar Tools. (Peg Measure, Cocktail Shaker, Bar Spoon, Hawthorne Strainer Muddler & Wine Opener).
	5	Sommelier ship (Wine Appreciation).
	6	Demo / Video Presentation of Mocktails & Cocktails. (Stir, Blend, Muddle, Shake & Layer).

Assessment will be done as follows –

Internal			External			
Personal Grooming	Journal	Assignment (Bar Menu)	Activity 1 (Sommelier ship)	Activity 2 (Beverage Service)	Viva-voce	Total
2	3	5	5	5	5	25

Assessment and Evaluation of Marks (Theory Courses)

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

For theory courses with 2 credit points total marks Allotted would be 50

Internal Assessment: 20 marks

External Assessment: 30 marks

Marks Allocation for all Theory Courses:

Internal = 20 marks

Item	Description	Marks Allotted
Assignment	Best of 2 out of 3 assignments	10 marks
Test	• One test. • 10% of total marks to be MCQ/Match the columns • 10% of the total marks to be fill in the blanks/True or false	10 marks

Duration of the test: 20 minutes for 10 marks test

External (Semester end exam) = 60%

Questions	Paper Pattern	Unit Modules	Mars Allotted
Q.1	Match the Column/Fill in the blanks/Multiple Choice Questions (1/2 Mark each)	From both modules	10 marks
Q.2	Answer in 1 sentence (1 mark each)	From both modules	10 marks
Q.3	Short notes / descriptive answers /diagrams (Answer any 2 out of 4)	2 questions per module to be set. Each student will choose 1 question per module.	10 marks

Duration of the semester end exam: 1 hour for 30 marks theory exam.

Letter Grades and Grade Points:

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/-

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