

University of Mumbai

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विद्याविषयक प्राधिकरणे
सभा आणि सेवा विभाग(ए.ए.एम.एस)
कम 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)

क.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 कारडे)
कुलसचिव

क.वि.प्रा.स.से.वि/आयसीडी/२०२५-२६/३७ दिनांक : २७ मे, २०२५
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4	The Deputy Registrar, Appointment Unit, Vidyanagari dr.appointment@exam.mu.ac.in
5	The Deputy Registrar, CAP Unit, Vidyanagari cap.exam@mu.ac.in
6	The Deputy Registrar, College Affiliations & Development Department (CAD), deputyregistrar.uni@gmail.com
7	The Deputy Registrar, PRO, Fort, (Publication Section), Pro@mu.ac.in
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18	Director, Innovation, Incubation and Linkages, Dr. Sachin Laddha pinkumanno@gmail.com
19	Director, Department of Lifelong Learning and Extension (DLLE), dlleuniversityofmumbai@gmail.com

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3	P.A to Registrar, registrar@fort.mu.ac.in
4	P.A to all Deans of all Faculties
5	P.A to Finance & Account Officers, (F & A.O), camu@accounts.mu.ac.in

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2	Faculty of Humanities, Offg. Dean 1. Prof.Anil Singh Dranilsingh129@gmail.com Offg. Associate Dean 2. Prof.Manisha Karne mkarne@economics.mu.ac.in 3. Dr.Suchitra Naik Naiksuchitra27@gmail.com
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6	The Director, Department of Information & Communication Technology, director.dict@mu.ac.in

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

Revised Syllabus for

Semester – Sem I & II

**Ref: GR dated 20th April, 2023 for Credit Structure of UG
(With effect from the academic year 2025 - 26
Progressively)**

University of Mumbai



(As per NEP 2020)

Sr. No.	Heading	Particulars	
1	Title of program O: _____A	A	U.G. Certificate in Maritime Hospitality Studies.
	O: _____B	B	U.G. Diploma in Maritime Hospitality Studies.
	O: _____C	C	B. Sc. (Maritime Hospitality Studies)
	O: _____D	D	B. Sc. (Hons.) in Maritime Hospitality Studies
	O: _____E	E	B. Sc. (Hons. with Research) in Maritime Hospitality Studies
2	Eligibility O: _____A	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: _____ B	B	Under Graduate Certificate in B. Sc. Maritime Hospitality Studies OR Passed equivalent academic Level 4.5
	O: _____ C	C	Under Graduate Diploma in B. Sc. Maritime Hospitality Studies OR Passed equivalent academic Level 5.0
	O: _____ D	D	B. Sc. (Maritime Hospitality Studies) with minimum CGPA of 7.5 OR Passed equivalent academic Level 5.5
	O: _____ E	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: _____	A	One Year
		B	Two Years
		C	Three Years
		D	Four Years
		E	Four Years
4	Intake Capacity R: _____	60	
5	Scheme of Examination R: _____	NEP 40% Internal 60% External Semester End Examination Individual Passing in Internal and External Examination	
6	R: B. Sc. (Maritime Hospitality Studies) Standards of Passing	40%	
7	Credit Structure Sem. I - R: IMU-520A Sem. II -R: IMU-520B	Attached herewith	
	Credit Structure Sem. III - R: _____ C Sem. IV - R: _____ D		

	Credit Structure Sem. V - R: _____E Sem. VI - R: _____F	
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	2025-26

Sd/-

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

Sd/-

**Sign of the
Offg. Associate
Dean
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**

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)	Mrs. Ashwini Deshmukh	Member
9)	Mrs. Pooja Patil	Member
10)	Mr. Chandan Pardeshi	Member
11)	Mr. R. S. Verma	Member
12)	Chef Alpan Govitrikar	Member
13)	Chef. Rajesh Rai	Member
14)	Mr. Onkar Naik	Member
15)	Mr. Ashish Salian	Hotel Industry expert
16)	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										
	Sem. I - R: IMU-520A									
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 (TH) (C2)				Food Production (PR) VSC- 2			22	UG Certificate 44
		Hotel Front Office-I (TH) (C2)				Hotel Housekeep ing – I (PR) SEC (C-2)				
		Food & Beverage Service-I (TH) - (C2)								
	Sem. II - R: IMU-520 B									
	II	Food Production-II (TH) - (C2)				Cuisine from Seafaring Nations (PR) VSC (C-2)			22	
		Maritime Studies - I (TH) (C2)				Computers fundament als and applicatio ns on shipboard. (TH) SEC-2				
		Food & Beverage Service - II (TH) - (C2)								
	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 NSOF 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 (TH) (C-2)				Beverage Service (PR) VSC-2 (C-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: _____ D									
	IV	8				Regional Indian Cuisine – Quantity (PR) SEC (C-2)			22	
		Food Production and Patisserie - II (TH) (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										

B. Sc. (Maritime Hospitality Studies)

Credit structure Sem V & VI

	R: _____ E									
Level	Semest er	Major		Minor	OE	VSC, SEC (VSEC)	AEC, VEC, IKS	OJT, FP, CEP, CC,RP	Cum. Cr. / Sem.	Degree / Cum. Cr.
		Mandatory	Elective s							
5.5	V	Personality Developmen t and Executive Soft Skills - (TH) (C-2)						OJT-20	22	UG Degree 132
	R: _____ F									
	VI	10 Advance Food Production (TH) (C-2) Food & Beverage Service-V (TH) (C-2) Maritime Studies - II (C-2) Hotel Front Office - II (TH) (C-2) Hospitality Management Accounting (TH) (C-2)				VSC-2 Food Styling, Presenta tion & Photogra phy (PR) (C-2)			22	
	Cum Cr.	28		10	12	6+6	8+4+2	8+4	44	
	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 – Community Engagement Project, CC – Co-Curricular, RP – Research Project]

SEMESTER I

Vertical – 1 Major

Syllabus

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

Food Production - I (Theory) (C-2) NEP 2020 THEORY Syllabus

Title of Paper - Food Production - I (Theory) (C-2)		
Course Code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	Students are introduced to the historical evolution and stages of cookery, from traditional methods to modern culinary techniques. This orientation helps them understand how global cuisines have shaped current cooking practices, and the role of cultural, technological, and nutritional developments in the growth of culinary arts. The program inducts students into the foundational aspects of kitchen operations, emphasizing hygiene, safety, and workflow. Students are also guided on the essential attributes of a successful culinary professional, such as discipline, creativity, teamwork, and time management. Additionally, they are familiarized with the hierarchy of the kitchen brigade system and the key duties and responsibilities of a chef. Students gain comprehensive knowledge of various cooking methods—such as boiling, roasting, grilling, and steaming—and how these techniques affect flavor, texture, and nutrition. They also learn about the properties of kitchen raw materials, including classification, selection, storage, and their reactions during cooking processes. Basic knowledge of standard recipes is imparted to ensure consistency and quality in food preparation. Students are also introduced to galley (shipboard kitchen) operations, highlighting the unique challenges and standards of cooking at sea, including space management, safety procedures, and menu planning in a maritime environment.
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 Internal exam 20 marks External exam 30 marks
7	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.	
8	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. 3. Explain mise-en-place and common kitchen terms. 4. Describe methods of cooking and properties of kitchen raw materials.	
9	Modules: - Per credit One module can be created	
	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, Organization of Cruise liner galley, Modern kitchen brigade for a large hotel, 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 & flavourings, Liquids, Fats and oil, Raising or leavening agents, Thickening and binding agents, Egg, Milk and milk products.	
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

Front Office - 1 (Theory) (C-2)
Syllabus

Title of Paper - Front Office -1 (Theory) (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	Students are introduced to the key functions and daily operations of the front office department, which serves as the first point of contact between the hotel and its guests. This includes handling reservations, guest check-in/check-out, and maintaining guest records. The front office plays a crucial role in shaping the guest experience. Students learn about its importance in creating first impressions, ensuring guest satisfaction, and contributing to the overall image and profitability of the hotel. The front office comprises several key sections, including reception, reservations, cashier, information desk, and telephone exchange. Each section has specific roles and responsibilities, and students gain an understanding of how they work together to ensure smooth operations. Effective front office operations require close coordination with other departments such as housekeeping, food and beverage, and maintenance. Students learn how inter-departmental communication ensures timely service, guest comfort, and operational efficiency. Students study the standard procedures involved in guest arrival and departure, including pre-arrival activities, registration, room allocation, billing, and check-out. Emphasis is placed on delivering a seamless and welcoming experience throughout the guest's stay.
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 Internal exam 20 marks External exam 30 marks

7	Objectives of course:- Objectives of course is – 1. To understand operation of Front office department. 2. To know the importance of front office. 3. To study various sections of front office departments. 4. To understand coordination with other department. 5. To study arrival and departure procedure of guest.	
8	Course outcome:- On completion of this course - the trainee shall be able to - 1. Explain importance and operation of front office, types of hotels and rooms. 2. List various sections of front office departments, basic equipment used in front office, duties and responsibilities of staff. 3. Describe arrival and departure procedure of guest. 4. Explain Message handling, change of room, Locking system in hotels, Types of keys, Control of keys, etc.	
9	Modules: - Per credit One module can be created	
	Hotel Front Office – 1 (Theory)	30 hours
Modul I	Introduction to Front Office	
	1. History and importance of hotel industry 2. Definition of hotel 3. Classification of Hotels and Time Share. 4. Types of Rooms 5. Types of Guests & VIP classification 6. Organizational chart of hotel and Front Office 7. Hotel Lobby and Front Office, Hotel entrance, Size of lobby 8. Reception counter 9. Equipment and furniture 10. Various sections of front office departments like – bell Desk, etc. 11. Staff organization of front office in hotel 12. Guest amenities 13. Departments and sections with which front office communicates and coordinates. 14. Job descriptions of front office staff 15. Tariff structure and Plans 16. Types of Visas and Passport.	
Modul II	Guest cycle	
	1. Pre-arrivals - Room reservation, Pre-registration & Overbooking, Preparing for guest arrival. 2. Receiving Guests - Welcoming and greeting of guest 3. Registration procedure - Registration of room, No show, Rooming of a guest 4. During stay of guest - Message handling, change of room, 5. Departure procedure - Guest history, Guest accounts settlement - Cash and credit, Indian currency and foreign currency, Transfer of guest accounts, Express check out 6. Front Office & Guest Safety and Security - Importance of security systems, Safe deposit, locking system in hotels, Types of keys, Control of keys, accident prevention, Fire safety and firefighting,	

	Crime prevention and dealing with emergency situation,	
10	Reference Books:-	
	1. Hotel Front Office – Training Manua, Sudhir Andrews, McGraw-Hill Education Private Limited. 2010. 2. Hotel Management & Operations, Text Book, John Wiley, New Jersey Rutherford, D.G, 4th ed., 2007, xv,478p., 0-741-4706 3. Hotel housekeeping operations and management, Text Book, Oxford India Raghubalan.G, 2007 xi ,744 p., 647.9401 4. Hospitality Management, Text Book Shroff Pub, Mumbai, Shirke, Gajanan, 2011, 447p., 9789350233 5. Hotel Engineering Management, Text Book, Shroff Pub, Mumbai, Shirke, Gajanan, 1st, 2014, 240p., 9789351103 6. Housekeeping Management, Text Book, John Wiley, Canada, Matt A. Casado, 2000 xiii, 290p., 0-471-2518 7. Facilities Management and Maintenance, Quah, McGraw-Hill ISE 8. Environmental management for hotels Text Book Routledge London Kirk, David, 1st Edn. 0 ix,131p. 9.78075E+12 9. Hotel convention sales, services, and operations, Text Book Butterworth USA Romero, P.G, 1st, 2009, 312p., 9780750679 10. Hotel Facility Planning Text Book Oxford New Delhi Bansal, Tarun, 3rd, 2012, 322p., 9780198064 11. Facilities Management and the Business of Space, Wes McGregor, Danny Shiem-Shin Then, Arnold Publishers 12. Facilities Management in Networked Organisations, Bob Grimshaw, Blackwell Publishers 13. Facilities Management, Trevor Payne, Chandos Publishing (Oxford) 14. Facility Management: Risks and Opportunities, Bev Nutt, Peter McLennan	
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 - I (Theory) - (C-2)
Syllabus

Title of Paper - Food & Beverage Service - I (Theory) - (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	The hospitality industry in India is diverse, vibrant, and rapidly growing. The Food & Beverage (F&B) department is structured to ensure smooth service and coordination. At the top is the F&B Manager, followed by Restaurant Manager, Executive Chef, Banquet Manager, and Bar Manager. Under them are supervisors, captains, stewards, and kitchen staff. This hierarchy helps maintain efficient workflow and quality service across various F&B outlets within the hotel. F&B staff must possess qualities like good communication skills, grooming, politeness, alertness, and teamwork. Their duties include taking orders, serving food and beverages, ensuring guest satisfaction, maintaining cleanliness, and adhering to hygiene standards. They are also responsible for setting up dining areas and coordinating with the kitchen and other departments for smooth service. Onboard service (in ships, cruises, or naval settings) follows a structured procedure due to space and safety constraints. Standard service procedures include meal planning, mise-en-place, plate service, and clearance. Efficiency, safety, and guest comfort are top priorities in onboard F&B operations.
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 Internal exam 20 marks External exam 30 marks
7	Objectives of course: - Objective of course is to familiarize students with basics of Food and Beverages Service procedures ashore and onboard.	

8	Course outcome: - On completion of this module- the trainee shall be able to – 1. Draw the organization chart of the F&B Department of a Hotel. 2. State the attributes, duties and responsibilities of F&B Staff 3. Explain the characteristics of hospitality industry in India. 4. Explain service procedure & different services on board.
9	Modules: - Per credit One module can be created
	Food & Beverage Service - I (Theory) 30 hours
Modul I	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 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, Sideboard (dummy waiter), Automatic vending machines- types, advantages and disadvantages, Common buffet equipment and its uses
Modul II	Restaurant Setup
	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 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.
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 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	
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

**Food Production - I (Practical)
Syllabus**

Title of Paper - Food Production - I (Practical) - (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	Action in case of Fire, Faulty Equipment, or similar situations is very important. In case of a fire or faulty equipment, immediate action is crucial. This includes staying calm, switching off power/gas sources, using the correct type of fire extinguisher, and notifying the supervisor or emergency services. Evacuation procedures should be followed as per the safety protocol, and no attempt should be made to fix electrical faults without authorization. All kitchen equipment must be used as per manufacturer guidelines. Hands should be dry when using electrical appliances, and machines must be switched off before cleaning. For knife safety, proper grip, correct cutting techniques, use of a chopping board, and regular sharpening are essential. Knives should never be left in sinks or used improperly to avoid accidents. Students are taught basic vegetable cuts such as julienne, brunoise, dice, and chiffonade, which are essential for presentation and uniform cooking. Egg dishes demonstrated may include boiled eggs, poached eggs, scrambled eggs, omelets, and fried eggs — each requiring different techniques and levels of heat control. Students are introduced to a variety of Indian herbs and spices such as turmeric, cumin, coriander, cardamom, bay leaf, and curry leaves. Emphasis is placed on their flavors, aromas, and health benefits, along with their role in enhancing regional dishes. The curriculum includes familiarization with traditional Indian dishes like biryani, butter chicken, dal makhani, and dosa, as well as popular continental dishes such as pasta, grilled chicken, soups, and stews. This helps students appreciate culinary diversity and gain hands-on experience in both Indian and Western cuisines.
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 Internal exam 20 marks External exam 30 marks	
7	Objectives of course:- Objective of this course is to orient students towards Safety in galley and properties of raw material used in galley.		
8	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 the use of electrical and mechanical equipments and Knife Handling Skills 3. Cuts of vegetables, demonstration of egg dishes. 4. Orientation of Indian herbs and spices. 5. Traditional and common Indian and continental dishes.		
9	Modules: - Per credit One module can be created		
	Food Production-I (Practical)		60 hours
	General Instructions: 1. Each student shall be assigned individual work station for practical. 2. There shall be one faculty and one assistant for a batch-size of 30 students. 3. Importance of proper plating techniques to be taught and students should be encouraged to use their imagination for balanced and attractive plating.		
Activity No.	Menu / Activity	Remarks/Instructions to Faculty	
I.	• Safety Induction, • Orientation to kitchen equipment	• Action required in case of fire, faulty equipment or similar situation. • Safety precautions pertaining to use of electrical and mechanical equipment.	
II.	• Knife Handling Skills • Demonstration of stocks • Cuts of vegetables • Slicing • Chopping • Mincing • Shredding • Chiffonade • Julienne • Paysanne	• Raw vegetables may be used to make simple salads and / or sandwiches.	

III.	Demonstration of sauces Cuts of Vegetables • Brunoise • Batons • Dices (small, medium, large) • Lozenge • Fluting • 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.
IV.	• Sambhar • Eggs Curry, • Demonstration of Egg Bhurji, Akoori • Jeera Rice	• 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.
V.	• Kachumber Salad • Baingan Bharta • Kadhi Pakora • Vegetable Pulao	• 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.
VI.	• Cream of Tomato Soup • Chicken a'la King • Spinach & Corn Au gratin • Herb Rice	• Concept of Roux-white and blonde. • Demonstration of white stock and veloute sauce and liaisoning of egg yolk. • Demonstration of béchamel sauce. • Concept of 'blanching' and 'baking'. • Orientation to herbs used in continental cuisine.

VII.	• Macchar Jhol • Mix Vegetable Dry • Steamed Rice • Sooji Halwa	• Demonstration of Panchphoran Masala • Mustard Oil and its properties. • Steamed method of cooking
VIII.	• Roast Chicken with Roast Gravy • Roast Potatoes • Buttered Vegetables • Bread Rolls	• 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.
IX.	• Shammi Kebab • Makhani Gravy - Paneer Makhani • Plain Parantha • Rice Kheer	• Theory behind kebabs (kamaab) • Technique of dhungaar • Methods of making makhani gravy and popular dishes made out of it
X.	• Cabbage Chowder • Waldrof Salad • Poached Fish with Hollandaise • Creamed Mushroom • Potato Croquettes	• Orientation to chowders • Poaching technique of fish • Preparation of Hollandaise Sauce
XI.	• Shahi Gravy • Murg Kurma • Navratan Kurma • Saffron Rice • Phulka	• Recipe, structure and method/s of making Shahi gravy • Popular dishes made up of Shahi gravy. • Orientation to 'saffron'.
XII.	• Scotch Broth • Poulet Saute Portuguese • Shepherd's Pie • Parsley Rice • Coffee Mousse	• Preparation of tomato sauce and its popular derivatives • Aeration and thickening in mousse
XIII.	• Palak Puree • Murg Saagwala • Subz Miloni • Yakhani Pulao • Tomato Coconut Pulao	• Recipe, structure and method/s of making Palak puree. • Popular dishes made up of Palak puree • Concept of 'yakhani' in Indian cuisine.
XIV.	• Cream of Green Peas • Grill Chicken with Barbeque Sauce • Corn & Spinach Augratin	• Marinade for chicken • Blanching and shocking procedure • Stages of heating sugar

	• Herb Rice • Caramel Custard	• Baking in water bath
XV.	• Upma • Poha • Aloo Paratha • Mix Vegetable Raita	• Discussion of popular Indian Snacks / Breakfast items
10	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%	
11	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc.	Select at least 3

Vertical – 4 SEC

Hotel Housekeeping – I (Practical) Syllabus

Title of Paper - Hotel Housekeeping – I (Practical) - (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	Housekeeping works closely with all other departments to ensure smooth hotel operations. It coordinates with the front office for room status updates, with maintenance for repairs, with laundry for linen supply, and with F&B for cleaning dining areas. Effective communication ensures guest satisfaction and operational efficiency. The attendant's cart is a mobile unit carrying all necessary supplies for room cleaning. It should be neatly arranged with guest supplies (toiletries, stationery), cleaning agents, fresh linen, and tools (dusters, brushes). Proper arrangement saves time, increases productivity, and maintains a professional appearance. Bed making is a step-by-step process to ensure cleanliness and presentation. It includes removing used linen, checking the mattress, laying the mattress protector, spreading the bottom sheet without wrinkles, placing the top sheet and blanket, tucking in neatly, and positioning pillows correctly. Attention to detail is key. Cabin Cleaning involves dusting, vacuuming, sanitizing surfaces, and restocking supplies. Bathroom Cleaning includes using disinfectants to clean fixtures, mirrors, floors, and replenishing toiletries. Public Areas Cleaning focuses on lobbies, corridors, elevators, and lounges, ensuring they are clean, odor-free, and presentable at all times. The control desk is the communication hub of the housekeeping department. It handles staff allocation, tracks room status, manages guest requests, and maintains lost & found records. Efficient desk operation ensures proper coordination, quick response, and smooth functioning of the department.
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 Internal exam 20 marks External exam 30 marks

7	Objectives of course:- Objective of this course is - 1. To understand coordination of Housekeeping Department with other departments. 2. To know arranging attendant's cart. 3. To understand bed making procedure. 4. To know cabin, bathroom and public areas cleaning procedure. 5. To know Control Desk handling.	
8	Course outcome:- On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate - 1. coordination of Housekeeping department with other departments. 2. understand to arrange attendant's cart 3. bed making procedure. 4. cabin, bathroom and public areas cleaning procedure. 5. Control Desk handling.	
9	Modules: - Per credit One module can be created	
	Hotel Housekeeping – I (Practical) - (C-2)	60 hours
	General Instructions: 1. Each student shall be assigned individual work area for practical. 2. There shall be one faculty and one lab attendant for a batch-size of 30 students.	
	Activity No.	Activity
	Hotel Housekeeping 1. Importance of Housekeeping Department 2. Layout of the department 3. Responsibilities of housekeeping department 4. Hotel services and contract services 5. Housekeeping personnel 6. Principles of cleaning, hygiene and safety factors in cleaning 7. List of guestroom accessories and furniture 8. Placement of guest supplies and Guest's special requests 9. Forms, formats, records and registers 10. Identification and use of equipment, cleaning agents, linen, uniform, etc. 11. Arranging attendant's cart 12. Bed making	
	Care and Cleaning of Different Surface 13. Metals – Brass and Silver cleaning 14. Glass and Façade cleaning 15. Carpet cleaning, 16. Stain Removal 17. Ceramics, 18. Wood, 19. Stone, 20. Leather, 21. Rubber, 22. Plastic, etc. 23. Cleaning & polishing of various floorings and walls.	

	Cabin and Public Areas Cleaning (Front-of-the-house Areas and Back-of-the house Areas) 24. Daily cleaning of guest room / cabin cleaning, 25. Procedure for Cleaning bathroom 26. Office cleaning 27. Entrance and Lobbies (high traffic areas) 28. Front desk, 29. Elevators, 30. Staircases and Guest corridors, 31. Public rest room, 32. Banquet halls, 33. Health club and Spas 34. Swimming pool, 35. Changing rooms	
10	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%	
11	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc.	Select at least 3

SEMESTER II

Vertical – 1 Major

Syllabus
Bachelor of Science (Maritime Hospitality Studies)
(Semester II)

Food Production-II (Theory) (C2)
Syllabus

Title of Paper - Food Production - II (Theory) - (C2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	Students are introduced to the importance of stocks as the foundation of many dishes. They learn about different types such as white stock, brown stock, fish stock, and vegetable stock. Emphasis is placed on correct preparation methods, including simmering bones, mirepoix, herbs, and proper skimming techniques to ensure clarity and flavor. Students gain insight into various categories of soups such as clear (e.g., consommé), thick (e.g., cream and purée soups), and international varieties. They learn preparation techniques including thickening agents, garnishing, and correct seasoning. Proper soup service, including appropriate crockery and accompaniments, is also covered. The course introduces the five classic French mother sauces: Béchamel, Velouté, Espagnole, Tomato, and Hollandaise. Students learn their preparation techniques, base ingredients, and how they serve as a foundation for numerous derivative sauces used in both continental and fusion cuisines. Students are familiarized with the basic cuts and fabrication techniques of commonly used meats. They learn to identify primal and sub-primal cuts, methods of butchering, trimming, and portioning. Emphasis is placed on hygiene, safety, and understanding which cuts are suitable for specific cooking methods.
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 Internal exam 20 marks External exam 30 marks

7	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.	
8	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.	
9	Modules: - Per credit One module can be created	
	Food Production - II (Theory)	30 hours
Modul I	Stocks, soups and sauces	
	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 Sauces Importance of sauces, Preparation of basic mother sauces: Béchamel, Veloute, Espagnole, Hollandaise, Tomato, Mayonnaise. Common derivatives of basic mother sauces.	
Modul II	Material management onboard and meat fabrication	
	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. 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 a variety of 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.	
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

Maritime Studies - I (Theory) (C2) Syllabus

Title of Paper - Maritime Studies - I (Theory) (C2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	Safety regulations are very important in maritime operations. Some common documents required for sailing onboard a Merchant Vessel are must. Seafarers must carry these essential documents including: Continuous Discharge Certificate (CDC), Passport, STCW Course Certificates Students will learn about types of merchant ships and their functions. MARPOL 73/78 outlines marine pollution control regulations under six annexes covering oil, chemicals, sewage, garbage, air pollution, and pollution from ship operations. Functions of Key Maritime Authorities - D.G. Shipping – Regulates shipping in India, ensures safety, training, and certification. MMD (Mercantile Marine Department) – Conducts examinations, surveys, and audits. Shipping Master – Manages seafarers' employment and welfare. Customs & Immigration – Manages cargo clearance and crew/passenger entry-exit. Port Health – Ensures health checks, sanitation, and disease prevention. Dock Safety – Enforces safety practices at ports. ISM (International Safety Management) – Ensures safe operation and environmental protection through a Safety Management System. SOLAS (Safety of Life at Sea) – Sets international maritime safety standards. Port State Control – Inspects foreign ships to ensure compliance with international regulations. Flag State Inspections – Ensures ships under its registry meet safety and environmental standards
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 Internal exam 20 marks External exam 30 marks
7	Objectives of course:- To familiarise students with ships, general administration and regulation of Shipping Industry, and safety procedures on board.	

8	Course outcome:- After completion of this module, the student shall be able to: • List common documents required for sailing onboard a merchant vessel. • State common terms on position, direction and movement of ship • List merchant ship types and their functions • State rough weather precautions • 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.	
9	Modules: - Per credit One module can be created	
	<table border="1"> <tr> <td data-bbox="321 573 1292 632">Maritime Studies - I (Theory)</td><td data-bbox="1292 573 1503 632">30 hours</td></tr> </table>	Maritime Studies - I (Theory)
Maritime Studies - I (Theory)	30 hours	
Modul I	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	
Modul II	Orientation to Maritime Administration	
	IMO - Role, structure, objectives and main functions. Functions of: • D. G. Shipping. • MMD. • Shipping Master • Customs, Immigration. • Port Health. • Dock Safety. • ISM, SOLAS. • Port State Control, Flag state inspections Fire Safety in Galley Personal Safety-PPE Stoways Rough weather precautions Drugs and Alcohol policies- Introduction, Objectives, Features and Actions recommended. MARPOL 73/78	

10	Reference Books:-	
	1) Practical knots and rope works, Bland ford, Percy, W. Tab books Inc 2) Safety and Survival at Sea, 1980, LEE, ECB & Others, New York, WW Norton and co. 3) Model course crowd management, IMO, London 4) Solas, 2001, Consolidated edition, Mumbai, Sterling Book House 5) Human learning, Jeanne. E.O, Third, 1999, Prentice Hall, New jersey 6) Learning to learn, Kenneth a kiewra, Nelson F. Dubois, 1998, Allyn and Bacon 7) Basic Managerial Skills for all, E.H. Megrath, Third, 1989, Prentice hall of India Ltd. 8) Managing Time, Dr.R.L.Bhatia, First, 1994, Wheeler Publishing 9) Manage Your Time, Tim Hindle, 1998, Drling Kindersley 10) Team Building, Glenn Parker, First, 2002, Viva Books Pvt Ltd. Mumbai 11) Leadership Training, Elizabeth M. Christopher, First, 2002, Viva Books Pvt Ltd. Mumbai 12) Relevant DG Shipping MS notices and training circular	
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 - II (Theory) (C2)
Syllabus

Title of Paper - Food & Beverage Service - II (Theory) (C2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	Students will learn about types of Menu, Classical Dishes, and their Accompaniments. They will also learn about types of Breakfast with Dishes Served. Breakfast can be categorized into different types based on cuisine and service style like Continental Breakfast, American Breakfast, English Breakfast, Indian Breakfast, Types of Non-Alcoholic Beverages, Non-alcoholic beverages. To maintain efficiency and avoid losses, the F&B department follows control measures.
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 Internal exam 20 marks External exam 30 marks
7	Course Objectives: Objective of the course is to familiarize students about non-alcoholic beverages, breakfast dishes, F& B Control systems and types of menu and guidelines on menu compiling.	
8	Course Outcomes: On completion of this module- the trainee shall be able to • State types of breakfast with dishes served • List types of nonalcoholic beverages, their characteristics and service procedures. • Exercise controls in F&B department • State types of menus, Classical dishes and their accompaniments.	
9	Modules: - Per credit One module can be created	
	Food & Beverage Service - II (TH) - (C2)	30 hours
Modul I	BREAKFAST & NON - ALCOHOLIC BEVERAGES	
	Breakfast – English, continental, American, north Indian, south Indian & buffet, Advantages of a buffet breakfast, Non-alcoholic beverages Classification of non alcoholic beverages- stimulating, refreshing, Nourishing. Tea, Manufacturing of tea, Types of tea – black tea, green tea, jasmine tea, earl	

	grey, white tea, oolong tea, puer, tisanes, Grades of tea Coffee, Manufacturing of coffee, Coffee (common types) – Espresso, instant coffee, filter coffee, de-cafeinated, Irish coffee, Preparation of coffee – General guidelines, Coffee percolator. Service of Tea and Coffee Espresso variants - Espresso Americano, Latte, Cappuccino, Macchiato, Ristretto Espresso Lungo, Doppio, Corretto, Espresso, Romano, Espresso Con Panna, Flat White, Mocha , Café Freddo, Affogato, Bicerin, High tea, High tea menu samples Types of table waters and brand names
	Control Systems - Kitchen order ticket (KOT), Bar order ticket (BOT), Filling up a KOT Types of KOT, KOT control, Methods of billing and payments, Different modes of payments – Cash, Credit/ Debit Card, Travelers Cheque, Electronic Fund Transfer – RTGS, NEFT, IMPS & Mobile Wallets, Care to be taken while handling cash, Dealing with international currencies
Modul II	MENU
	History of menu, Types of menu - A la carte & Table d hote, Children's menu, Sr. Citizens menu, Therapeutic menu, Cyclic menu, California menu. Courses in French classical menu with examples of dishes served, Types of meals- breakfast, brunch, elevenses, lunch, afternoon tea, high tea, dinner, supper Food and accompaniments Factors affecting Menu planning Balancing a menu, Cyclic menu for a) merchant ships b) Industrial or institutional catering, Menu structure and lay out
10	Reference Books:-
	1. Food Service Facilities and Planning, Edward A Kazarian, Third, 1989, John Wileyand Sons 2. Professional Food & Beverage Service Management, Brian Varghese 3. The care & feeding of sailing crew, Lin Pardey with Larry Pardey, 1995,Warsash, Nautical Books 6, Dibles Road, Warsash, Sonthampton 5031, 9 H2, UK

	4. Waiter and Waitres Training Manual, Sandra J. Dalmer, Kurt W. Kohl, Fourth, 1996, John Wiley 5. Cruising Cuisine, Kay Pastorius, 1997, Warsash Nautical Books 6, Dibles Road, Warsash, Sonthampton 5031, 9 H2, UK 6. Food & Beverage Service, Sudhir Andrews, Tata McGraw Hill Publications, New Delhi. 7. Food and Beverage Management, Bernard Davis, Edward Lockwood, Second, 1994, Butterworth Heinemann 8. Food and Beverage Service, Dennis Lillicrap, John Cousins Robert Smith, Fifth, 1998, Hodder and Stoughton Educational, 338 Euston Road, London	
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

VSC

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

Title of Paper - Cuisine from Seafaring Nations (Practical) (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	Plating is a key element in food presentation. Students learn how to balance color, texture, portion size, and arrangement to make dishes visually appealing. Good plating enhances the dining experience, reflects professionalism, and can elevate even simple meals into gourmet offerings. Students are introduced to the basic techniques of meat fabrication, including cutting, trimming, portioning, and identifying primal and sub-primal cuts of meats like lamb, pork, and poultry. This knowledge helps in selecting the right cut for the right dish and cooking method. Charcuterie involves the preparation of preserved meat products such as sausages, pâtés, terrines, and cold cuts. Students learn the basics of curing, smoking, and seasoning, along with presentation techniques suitable for buffets and platters. Students gain hands-on experience in preparing a variety of breakfast dishes, from classic egg preparations to pancakes, cereals, toast, and regional Indian breakfasts. Emphasis is placed on timing, presentation, and nutritional value. An introduction to the cuisines of maritime countries such as Italy, Japan, Thailand, and coastal India gives students a global culinary perspective. Dishes often include seafood specialties, rice-based meals, and use of fresh herbs and spices. Students are exposed to the basics of bakery, including preparation of breads, cookies, cakes, and pastries. The focus is on measuring accuracy, mixing techniques, dough handling, and baking time to ensure consistent results.
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

		Internal exam 20 marks External exam 30 marks
7	Objectives of course:- Objective of course is to study the importance of balanced and attractive plating techniques. Students will get orientation towards fabrication of meat items, charcuterie products, breakfast preparations, seafaring nations cooking and common bakery products	
8	Course outcome:- On completion of this module the student shall have a thorough knowledge and be able to define/describe/list/illustrate - ☐ Use of secondary seasoning and thickening and binding agent. ☐ Importance of proper mise-en-place in Chinese cuisine. ☐ Orientation to Italian Cuisine, Pilipino Cuisine, Mexican Cuisine, Caribbean Cuisine	
9	Modules: - Per credit One module can be created	
	Food Production - I (Practical)	60 hours
	General Instructions: 1. Each student shall be assigned individual workstation for practical. 2. There shall be one faculty and one assistant for a batch-size of 30 students. 3. Importance of proper plating techniques to be taught and students should be encouraged to use their imagination for balanced and attractive plating.	
Activity No.	Menu / Activity	Remarks/Instructions to Faculty
I.	• Chicken Manchow Soup • Chilly Chicken • Vegetable Manchurian • Veg Fried Rice • Date Pancake with Ice-cream	• Soya Sauce as secondary seasoning. • SMG - as seasoning • Corn flour as thickening and binding agent. • Preparation of pancake in non-stick pans
II.	• Veg Sweet corn Soup • Fish in Black bean Sauce • Stir Fried Vegetables • Veg Hakka Noodles • Crepes with coconut Stuffing	• Importance of proper mise-en-place in Chinese cuisine. • Preparation of pancake in woks.
III.	• Chicken Galantine • Chicken Roulade • Liver Pate	• Introduction to Charcuterie products.
IV.	• Insalata de peproni arrostiti • Minestrone Ale Milanese • Pollo Alla- Cacciatora • Homemade Ravioli –Bologna sauce • Lasagne Al-forno con Funghi Pomodori	• Introduction to Italian cuisine • Practice of homemade pasta
V.	• Fish Sinigang • Beef Caldereta	• Introduction to Pilipino Cuisine

	• Pinakbet/ Garlic Fried Rice	
VI.	• Pandesal/ Pancit • Bicol express • Chicken Adobo • Adobong gulay	• Introduction to Pilipino Cuisine
VII.	• Taco salad • Sopa D'azo • Chicken Enchilladas • Skewered camarones • Potato donpepe • Chilli corn carne	• Introduction to Mexican Cuisine
VIII.	• Jerk Chicken • Carribean Ital • Abolo • Creole rice	• Introduction to Caribbean Cuisine
IX.	• Tom Kha Kai • Plathod Krathieum • Prik Thai • Phad Phak Bai Krapaw • Kaho Kaeng Dong	• Cuisine for Thailand
X.	• Tom Yom Koong • Panaeng Kai • Phad Hetkap Met Mamaung • Phad Thai	• Cuisine for Thailand
XI.	• Psaro Soupa • Shish Kabab • Moussaka a'la Grecque • Paella a'la Valanciana • Honey Puffs	• Mediterranean Cuisine
XII.	• Gazpacho Soup • Meat with Okra • Dolmas • Veg. Pilaff • Baklava	• Mediterranean Cuisine
XIII.	• Ceylon Chicken Curry • Ajap Djache • Idde Appung • Rice • Kaloo Dodal	• Sri Lankan Cuisine
XIV.	• Miso soup • Veg Tempura • Chicken Yakitori • Rolled Sushi • Japanese Fried Rice	• Japanese Cuisine
XV.	• Sop Ikan Pedas • Satay Ayan • Tunis Tauge • Nasi Goreng • Pancake Pisang	• Indonesian

10	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%	
11	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment, etc.	Select at least 3

SEC

Computers fundamentals and applications on shipboard (Theory) (C-2)

Syllabus

Title of Paper - Computers fundamentals and applications on shipboard (Theory) (C-2)		
Course code -		
Sr. No.	Heading	Particulars
1	Description of the course: Including but Not limited to:	Students are trained in the proper use and handling of computers and peripheral devices such as printers, scanners, and external drives. This includes basic troubleshooting, connecting hardware, and following safety protocols to prevent damage and data loss. An introduction to common operating systems like Windows helps students understand file management, system settings, user interface, and basic software operations. This forms the foundation for using specialized maritime and office software. Students learn advanced features of productivity tools (like MS Word, Excel, and PDF software) including formatting, inserting tables/charts, using templates, and secure document storage. Proper document management ensures efficiency and data integrity. Students are taught to use spreadsheets to create, update, and maintain crew lists, including details like name, rank, nationality, joining/leaving dates, and certifications. This is essential for compliance and onboard planning. Training includes preparing wage accounts for seafarers by calculating basic pay, overtime, bonuses, and deductions. Accuracy in wage records is critical for transparency and legal compliance. Students learn to prepare detailed daily or periodic work reports, logging maintenance tasks, inspections, repairs, and completed jobs, ensuring accountability and smooth communication onboard. Managing provision inventory includes tracking stock levels, recording usage, and planning restocking. Students learn basic accounting to monitor food costs and avoid wastage. Students are introduced to database systems where they can create, organize, and store data such as crew records

		or inventory lists. Basic understanding of tables, fields, and entries is taught. They also learn how to use query functions to search, filter, and retrieve specific information from the database. This helps in quick reporting and decision-making.
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:	30 Hours
6	Marks Allotted:	50 Marks External assessment: 30 Internal assessment: 20
7	Objectives of course:- Objective of course is to learn about computer applications on shipboard.	
8	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	
9	Modules: - Per credit One module can be created	
	Computers fundamentals and applications on shipboard (Theory) (C-2)	30 hours
	General Instructions: 1. Total 60 Students for theory. 2. There shall be one faculty and one lab attendant for a batch-size of 30 students for practice. 3. Each student shall be assigned individual computer station for practical.	
Moduls:	Computers fundamentals and applications on shipboard (Theory) (C-2)	30 Hours
Modul - I	Introduction to Computers	
I.	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	
II.	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	
III.	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	
Modul - II	Basics of Computers	
IV.	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	
V.	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 the crew list - Account of wages - Work done report - Provision inventory and accounting - Planned maintenance system, inventory control of spares	
VI.	Data base - Making use of database to store and retrieve data - Running a query on the stored data	
10	Reference Books: -	
	1. Practical Microsoft Office 2007: June Jamrich Parsons 2. Computer Networking from LAN's to WAN's, Hardware, Software & Security 3. Turbo C reference manual 4. Programming in C: Kris A. Jamsa : Galgotia Publications Pvt. Ltd. 5. Mastering turbo C: Kelly/Bootle : EPB 6. Turbo C programming techniques : Stevens A. : BPB 7. Computer Virus – prevention, detection & removal : Kapur R : BPB 8. Introduction to computer science vol. I & II : Jain S. : BPB 9. Introducing computers I, II & III : Mehta S. : BPB 10. Computer Fundamentals Architecture and Organization: B Ram 11. Let us 'C': Kanitkar, 3rd BPB	
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 I & II Pattern of Theory Exam

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

13	Format of Question Paper: for the final examination					
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 – I

Pattern of Practical Examination

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

Food Production - I (Practical) VSC – (C2)

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

Hotel Housekeeping – I (Practical) SEC –(C2)

Hotel Housekeeping – I (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

SEMESTER – II
Pattern of Practical Examination
Practical Courses Evaluation Scheme for First Year (UG) under NEP

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 is 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/-

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

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