

Module Title: Food and Beverage Service (Practical)**Module Code: B1190****Level: BAIHTM – 3rd Semester...Lesson Plan**

S. No.	Units	Topics / Activities
1	Introduction to the Assessment Rubric	Assessment Details <u>Criterion</u> <ul style="list-style-type: none">Identifying Service wareTable Set UpService Sequence ObservationPoint of Sale (POS)
2	Attributes of Food and Beverage Service Personnel	<ul style="list-style-type: none">Professional and Hygienic AppearanceKnowledge of Food and Beverage and Technical AbilityPunctualityLocal KnowledgeAttitude to CustomersSales Ability
3	Refresher Visit to Identification of Equipment	<ul style="list-style-type: none">CutleriesCrockeriesGlasswareOther Food and Beverage Service Equipment
4	Napkin Origami	<ul style="list-style-type: none">Various Types of Napkins Folding
5.	Essential Technical Skills	<ul style="list-style-type: none">Using Service GearCarrying PlatesUsing Service SalverUsing Service PlateCarrying GlassesCarrying and Using Large Trays
6	Menu Knowledge of Different Cuisines	<ul style="list-style-type: none">Chinese CuisineIndian CuisineMediterranean CuisineItalian CuisineMexican Cuisine

		<ul style="list-style-type: none"> Continental Cuisine
7	Different Styles of Table Service	<ul style="list-style-type: none"> Individual Table Service (Table D'hôte) Silver Service Synchronized Table Service Individual Table Service (A la Carte Menu)
8	Various Table Setup Styles	<ul style="list-style-type: none"> 3 Courses Fine Dining Table Set Up Elaborated 6 Courses Fine Dining Table Setup Breakfast Setup A La Carte Setup
9	Point of Sale	<ul style="list-style-type: none"> Operate the POS System Accurately Write Special Instruction Using Kitchen Notes Handle Various Transaction Methods Ensure Correct Calculation and Billing

Module Title: Food Production Operations (Practical)**Module Code: B1189****Level: BAIHTM – 3rd Semester...Lesson Plan**

S. No.	Unit	Topics / Activities
1	Introduction & Orientation - Recapitulation	<ul style="list-style-type: none">• Kitchen Layout• Hierarchy in the Kitchen• Identification of Tools and Equipment• Kitchen Hygiene• Importance of Uniform and Grooming
2	Understanding Soup	<ul style="list-style-type: none">• Puree Soup• Cream Soup• Thin Passed – Consommé• Thin Unpassed – Broth• Velouté• Chowder Soup• Bisque Soup• Cold Soup• International Soup
3	Reminding Sauces	<ul style="list-style-type: none">• Bechamel (White)• Velouté (Off White)• Espagnole (Brown)• Tomate (Tomato)• Mayonnaise (Cold)• Hollandaise (Warm)
4	Chinese Cuisine	<ul style="list-style-type: none">• Soup• Main Course with Accompaniments• Dessert
5	Indian Cuisine	<ul style="list-style-type: none">• Starter• Main Course with Accompanying Dips• Dessert
6	Mediterranean Cuisine	<ul style="list-style-type: none">• Starter• Main Course (Platter)
7	Italian Cuisine	<ul style="list-style-type: none">• Starter• Main Course with Accompaniments• Dessert
8	Mexican Cuisine	<ul style="list-style-type: none">• Entrée with Accompanying Dips and Salsa• Savoury with Accompaniments
9	Continental 1	<ul style="list-style-type: none">• Choice of Soups with Breads

		<ul style="list-style-type: none"> • Choice of Main Course with Choice of Accompaniments • Choice of Desserts
10	Continental 2	<ul style="list-style-type: none"> • Choice of Soups with Breads • Choice of Main Course with Choice of Accompaniments • Choice of Desserts
11	Continental 3	<ul style="list-style-type: none"> • Choice of Soups with Breads • Choice of Main Course with Choice of Accompaniments • Choice of Desserts
12	Continental 4	<ul style="list-style-type: none"> • Choice of Soups with Breads • Choice of Main Course with Choice of Accompaniments • Choice of Desserts
13	Examination	<ul style="list-style-type: none"> • A Two Course Meal is to be Prepared by the Group of Students