

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	<p>Assessment Details</p> <p><u>Criterion</u></p> <ul style="list-style-type: none">• Identifying Service ware• Table Set Up• Service Sequence Observation• Point of Sale (POS)
2	Attributes of Food and Beverage Service Personnel	<ul style="list-style-type: none">• Professional and Hygienic Appearance• Knowledge of Food and Beverage and Technical Ability• Punctuality• Local Knowledge• Attitude to Customers• Sales Ability
3	Refresher Visit to Identification of Equipment	<ul style="list-style-type: none">• Cutlery• Crockery• Glassware• Other 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 Gear• Carrying Plates• Using Service Salver• Using Service Plate• Carrying Glasses• Carrying and Using Large Trays
6	Menu Knowledge of Different Cuisines	<ul style="list-style-type: none">• Chinese Cuisine• Indian Cuisine• Mediterranean Cuisine• Italian Cuisine• Mexican 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