

**Savitribai Phule Pune University, Pune-7**  
**S.Y.B.Sc. Hospitality Studies**

**Practical Evaluation**

**HS 207:Principles of Quantity Food Production (HS)**

Total Marks: 40

Indian Menu to be prepared having the following 6 dishes:

Indian bread, Rice, Chicken, Vegetable,Raita /Cucumber and bakery Product.

**Marking Scheme:**

Presentation – 5 marks

Indian bread/Rice – 5 marks

Chicken Preparation – 5 marks

Vegetable and raita – 5 marks

Dessert – 5 marks

Bakery – 5 marks

Viva – 5 marks

Grooming – 5 marks

**HS 208:Beverage Service Methodology (HS)**

Total Marks – 40

**Marking scheme:**

Journal and Grooming -05 marks

Menu planning with wine - 05 marks

Cover Setup - 05 marks

Service of wine/ beverage – 10 marks

Beverage list – 10 marks

Viva – 05 marks

**HS 209:Accommodation Techniques (HS)**

Total marks:40

**Marking Scheme:**

Journal and Grooming - 05 marks

Viva – 10 marks

House Keeping Task 1 – 10 marks

House Keeping Task 2 – 10 marks

Work Card - 05 marks