

DIPLOMA IN FOOD AND BEVERAGE SERVICES (726)

Institutional Requirements:

The institution or hotel seeking accreditation must have at least 20 students in each batch. Additionally, a minimum of three batches must have graduated or been certified before applying for accreditation.

Infrastructural Requirements:

The Institution/Hotel/Restaurant having the following requisite infrastructure may apply for accreditation:

A. Classroom

1. The classroom should be adequate in size to seat 50 students. It should be well lit and ventilated with comfortable chairs for the students.
2. The classroom should have a black board/white board preferably smart board.
3. The Institute should possess a first aid kit and have a fire extinguisher on the premises.

B. The Lab (for 25 students in a Batch)

- Training/functional restaurant of 20 covers (5 tables with dining chairs) with operational equipment and furniture for a smooth functioning.

C. Faculty

1. B.Sc./M.Sc. Hotel Management/Bachelor in Hotel & Hospitality Administration from NCHMCT/ Recognized university
2. Three Years Diploma in Hotel Management/One-year Diploma in Food & Beverage Service with 2 years experience/Certificate course in Food & Beverage from Recognized institutions with 5 years Experience.
3. B. Voc/D. Voc* in Hospitality & Catering and allied streams. (*2 years relevant experience)

D. Collaboration for OJT/Internships

- a. The Institutions applying for accreditation with NIOS must have collaboration with Hotels/Restaurants for providing OJT/Internship for NIOS learners as per the requirement of the course.
- b. Similarly, the Hotels/Restaurants applying for accreditation must have their own set-up as per laid down norms or collaboration with institutions offering hospitality courses for

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the requisite theory sessions.

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The copy of the signed MoU/Agreement between the Hotel/Restaurant and the Institute needs to be attached at the time of applying for accreditation.

E. List of Tools and Equipments

Tools	Quantity	Tools	Quantity
Gue'ridon trolley	1	Salver cloth	5
Hot food cabinet	2	Ash trays	5
Chaffing dishes	4	Menu stands	5
Trays	5	Flower vases (of various types)	12
Serviettes 10" x 18"	12	Table clothes	5
		Baize cloth	5
Cutlery, crockery, hollow ware, flat ware & glassware	List attached in Annexure I	Special equipment	List attached in Annexure II

F. Library/e- Library: Library should have utility books/articles/magazines in related subject.

G. Internet Connectivity: Internet access to be provided to learners for extended learning.

H. Batch Size: Maximum 50 students in a batch. An Institution can run maximum 2 batches for this course at a time.

I. General Requirements

- Changing room with lockers
- Washroom for Gents and Ladies
- Drinking water supply with water purifier
- Audio Visual Aids

Annexure I

A. CUTLERY (STAINLESS STEEL):

1. Side knives
2. Large knives
3. Service forks
4. Service spoons
5. Dessert spoons
6. Dessert forks
7. Dessert knives
8. Fish knives
9. Fish forks
10. Soup spoons
11. Butter knife
12. Tea spoons
13. Coffee spoons
14. Ice cream spoons
15. Fruit knives
16. Fruit forks
17. Pastry forks
18. Steak knives
19. Jam spoo

B. CROCKERY:

1. Large plates (full plates) 10"
2. Half plates 9"
3. B&B plates
4. Soup cups with saucers
5. Cereal bowl 5" dia
6. Breakfast cups/saucers 8 floz
7. Tea cups/saucers 6 floz
8. Demitasse/saucers 3 floz
9. Consomme cups/saucers 8 floz
10. Egg cups
11. Ash trays
12. Budvases
13. Cruet sets

C. HOLLOWWARE AND FLATWARE (STAINLESS STEEL):

1. Wager jugs
2. Tea pot (2 portions)
3. Tea pot (4 portions)
4. Milk pot
5. Hot water jugs

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6. Coffee pots (2 portions)
7. Coffee pots (4 portions)
8. Creamer
9. Sugar bowls
10. Butter dishes

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11. Ice creams cups
12. Finger bowls
13. Menu stands
14. Sauce boats with ladles
15. Tea strainer/slop basin
16. Ash trays
17. Straw holder
18. Toothpick holder
19. Candle holder
20. Entrée dishes single compt. (2 portions)
21. Entrée dishes single compt. (2 portions)
22. Entrée dishes single compt. (2 portions)
23. Entrée dishes double compt. (4 portions)
24. Platter 2 portions (oval)
25. Platter 4 portions (oval)
26. Platter small (round)
27. Platter medium (round)
28. Restaurant trays (small)
29. Restaurant trays (medium)
30. Sugar tongs
31. Ice bucket
32. Ice tongs
33. Toast racks
34. Chill cups with stands
35. Restaurant salvers
36. Mustard spoons
37. Food covers

D. GLASSWARE:

1. Water tumbler (high ball)
2. Water goblets
3. Juice glasses / pony tumblers
4. Tom collins
5. Jam & mustard pots / chutney bowls
6. Glass bowls
7. Beer goblets
8. Draught beer glass
9. White wine glass
10. Red wine glass
11. Parisian goblets
12. Claret glass
13. Sherry elgin
14. Sherry copita
15. Port wine glass
16. Hock glasses

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17. Moselle glass

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18. Champagne tulip
19. Champagne flute
20. Champagne saucer
21. Cocktail glass
22. Brandy balloon
23. Liqueur glass (straight)
24. Liqueur glass (standard)
25. Old fashioned
26. On the rocks glass
27. Roly poly
28. Parfait glass
29. Decanter
30. Coffee carafe
31. Martini glass
32. Sour glass

Annexure II

SPECIAL EQUIPMENTS

1. Soup tureens (single portion)
2. Horsd'oeuvre tray
3. Wine bucket stand
4. Pastry tongs
5. Nut cracker
6. Gateaux slicer
7. Pepper mill
8. Nutmeg grater
9. Cigar cutter
10. Cocktail shaker
11. Hawthorne strainer
12. Bar spoon
13. Ice picks
14. Peg measure
15. Optic measure
16. Check-flow pourer
17. Push up measure pourer
18. Ice cream scoop
19. Bottle stand
20. Wine rack
21. Hydrometer
22. Avocado dish
23. Asparagus plate
24. Asparagus tongs
25. Egg dish (round ear)
26. Fish dish (oval eared)
27. Oyster dish/plate
28. Oyster fork
29. Snail dish
30. Snail fork
31. Snail tong
32. Parfait spoon
33. Salad dish
34. Cheese knife
35. Grape fruit knife
36. Grape fruit spoon
37. Lobster cracker
38. Lobster pick
39. Corn on the cob holder
40. Grape scissors
41. Caviar knife
42. Fondue fork/dish

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43. Carving set

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- 44. Cheese board
- 45. Skewers (stainless steel with wooden handle)
- 46. Oil & vinegar cruet
- 47. Sugar dredger EPNS
- 48. Rechauffe battery
- 49. Fruit basket
- 50. Gateaux stand
- 51. Chopping board
- 52. Table numbers
- 53. Waiters friend SS
- 54. Angels's wings
- 55. Crown cap opener
- 56. Can opener
- 57. Wine cradle
- 58. Ice shaver
- 59. Broken cork extractor
- 60. Corking machine
- 61. Citrus squeezer SS
- 62. Funnel SS
- 63. Bar mixing glass SS
- 64. Swizzle stick
- 65. Muddler
- 66. Cocktail sticks