

Food Tourism (TH)
Indian Snacks (TH)
Kitchen Facilities planning and environment consciousness (TH)
Eco friendly practices in culinary operation (TH)

Note: University may revise the syllabus as and when required as per industry demand.

BA Culinary arts Fees sructure	Non Residential	Residential
At the time of Admission	₹ 51,000	₹ 51,000
Commencement of 1st Sem	₹ 90,740	₹ 1,33,800
Commencement of 2nd Sem	₹ 90,740	₹ 1,33,800
Commencement of 3rd Sem	₹ 90,740	₹ 1,33,800
Commencement of4th Sem	₹ 30,000	₹ 30,000
Commencement of 5th Sem	₹ 90,740	₹ 1,33,800
Commencement of 6th Sem	₹ 90,740	₹ 1,33,800
Total	₹ 5,34,700	₹ 7,50,000

Prospectus / Application form Rs. 850/-

1. Interest will be levied at 1% per month for late payment.
2. Above fees are subject to change.
3. Fees shall be paid by Demand draft / Pay order favouring “Sir Mohamed Yusuf Seaman Welfare foundation”, payable at Mumbai.

SHORE LEAVE FOR RESIDENTIAL STUDENTS

Shore Leave is granted to students once a week on Friday from 0530 pm to 0700 hrs on Monday. Only those students who have submitted Parent/ Guardian Consent Forms duly signed will be allowed to proceed on shore leave. Shore leave timings and days are subject to change.

EXPULSION OF STUDENTS

If it is found that during the period of the training any Cadet deliberately and consistently flouts the rules and regulations of the establishment, or involved in any major acts of indiscipline the Principal may expel the student from the Training Ship Rahaman. In case the applicant for admission is found to have indulged in ragging in the past or if it is noticed later that he has indulged in raging, admission may be refused or he may be expelled from the educational institution

SERVICES:

LIBRARY:

A Maritime Reference Library is available for the use of the students where Internet, e-mail & scanning facilities are available on payment Those desiring to use it should approach the Librarian.

Mermaid Lounge & Bridge house Restaurant

In addition to the above facilities the establishment also has a canteen where soft drinks and snacks are available.

LAUNDRY:

Laundry service is available on payment in the campus, consult the House Keeper for details.

OTHER TRAINING INFRA STRUCTURE

SURVIVAL AT SEA CENTRE :

Initiated in the year 1981 by the Directorate General of Shipping the first Survival at Sea Course designed to train seafarers in basic survival techniques at sea was launched on National Maritime Day with the training of a batch of seamen from Mogul Lines. Later in 1985 davits were added and the far more advanced courses in Proficiency in Survival Craft were also introduced for Officers of the Merchant Marine. The Establishment is a



General of Shipping the first Survival at Sea Course designed to train seafarers in basic survival techniques at sea was launched on National Maritime Day with the training of a batch of seamen from Mogul Lines. Later in 1985 davits were added and the far more advanced courses in Proficiency in Survival Craft were also introduced for Officers of the Merchant Marine. The Establishment is a member of the International Association for Safety & Survival Training (I.A.S.S.T.) & Global Met.



MARINE MUSEUM :

Established in the year 1912 by the late Sir Mohamed Yusuf, India's oldest Maritime Museum was initially started as an institutional Museum attached to the Marine School. Over the years it grew into a full fledged Museum. It is housed in the residence of the late Haji Ismail who is reputed to have acquired it from one of the members of the famous Wadia family, the Master ship builders of Bombay. The ground floor galleries are devoted to the History of Indian Shipping from the earliest days. There is also a gallery set aside for Marine Ecology. The first floor contains the history of the Bombay Steam Navigation Co., the Training Ship Rahaman and one gallery on the Story of Scindias. The second floor contains memorable of the Yusuf family, whose pioneering efforts have resulted not only in the first on the west coast of India. Indian owned Shipping Company, but also the first Marine School and Marine Museum in India.



FATMA BANU HOSPITAL :

Founded in the year 1915 for the benefit of the local inhabitants of Nhava in memory of the wife of Haji Ismail who died in Damascus in Syria in 1913. Over the years the Hospital has expanded considerably and today has the only air-conditioned operating theatre in the whole area, an Xray section, Dental Unit and Pathology Laboratory. A fully qualified doctor is in attendance at all times. A small dispensary is also attached to the Hospital to cater to all normal requirements of medicines. The Hospital also conducts First Aid Courses for Merchant Marine Officers, and crew.



Larger sums & valuables may be kept by them with their local guardians and withdrawn as and when required. The Training Ship is not responsible for any loss or theft of valuables.

DAMAGE TO PROPERTY :

Damages or loss to the Training Ship's property due to negligence or otherwise committed by students will have to be reimbursed to the Training Ship and the Principal's decision as to the amount payable will be final.

ACCIDENT OR DEATH :

The Management or Staff of the Training Ship will in no way be responsible for any accident or injury suffered by any students during the course of his training at Nhava. However, all Students are covered by a Group Insurance Policy covering only injuries sustained during bonafide training. Further, be it noted that this institution fully and strictly complies with an anti-ragging policy as promulgated by the University Grant Commission (UGC). All applicants on being admitted to the institution are required to strictly adhere to said anti-ragging policy at all times during the training. National Anti-Ragging Helpline: Phone No.1800-180-5522 and Email: helpline@antiragging.in

CORRESPONDENCE

All correspondence and enquiries should be addressed to:-
VICE PRINCIPAL AND DEAN, COLLEGE OF MARITIME CATERING & HOSPITALITY STUDIES

Training Centre: Nhava, Tal: Panvel, Dist: Raigad, Navi Mumbai - 410206

Tel: (91-22) 69741300, 69741323, 7304858247, 9920188489

Sir Mohamed Yusuf Seamen Welfare Foundation, Jahaz Mahal Annexe, 170 K, Samander Point Estate, Worli, Mumbai, Pin-400 018.

Tel : (91-22) 24938740 / 24933324 (MUMBAI) FAX : 24950270 (MUMBAI)

E-mail: booking.cmch@tsrahaman.org

Visit our Web site: www.tsrahaman.org

PROSPECTUS



TRAINING SHIP RAHAMAN

COLLEGE OF MARITIME CATERING & HOSPITALITY STUDIES

B.A. Culinary Arts

Approved by University of Mumbai



www.tsrahaman.org

BRIEF HISTORY & BACK GROUND:

Established in the year 1910 as an Orphanage by the Late Haji Ismail Yusuf, it was converted to a Marine School and later a College by his eldest son, Sir Mohamed Yusuf. It has the unique distinction of not only being the first and the only one of its type in South Asia, but also the first to train Indians as Officers for the Merchant Marine. This Nautical Training Institute was later renamed as "Training Ship Rahaman" in 1972 by the late Chairman (Emeritus), Mr. A. Rashid Yusuf, in memory of his father Mr. Abdul Rahaman, the first President of the Managing Board (and the eldest son of Sir Mohamed Yusuf). This pioneering Establishment has served the Marine community with dedication over a Century.

The Institution also conducts Pre Sea Courses besides various other STCW Courses on its premises.

Introduction Professional cooking is gaining more public attention than ever before.



Higher income, added leisure hours, shortening of the World has fuelled urge to travel and see the World. The itinerant Indian traveller is conspicuously part of this phenomenon. Keeping this in mind the College in collaboration with the University of Mumbai has designed a three year Degree Course in Culinary Arts. The curriculum consists of regional and international cuisines including French fare which for considerable period has set standards in fine art of cooking. During the Course considerable emphasis is placed on food styling, presentation, pairing of food and so on. Students gain expertise in culinary techniques such as braising, roasting, sautéing, smoking food etc. From learning basics, the students improvise, as they advance academically. The Final Year permits students to hone advance techniques of this art, viz. chocolate tempering, sugar art, charcuterie, meat fabrication and menu engineering. Appropriate and state of the art infrastructure has been created to facilitate

better learning experience. The focus is on individual and allowing them to fully bring into play their creative potential.

On successful completion of the Course, the students have wide ranging career options from Commi to Demi chef de Partie, Chef de Partie, Sous Chef, Chef de Cuisine to corporate Chef commanding authority and responsibility. More enterprising amongst them can venture into entrepreneurship or metamorphose into food critics, food photographers.

ELIGIBILITY

a) A candidate for being eligible for admission to the Bachelor of Arts (Culinary Arts) shall have passed standard XII / 10 + 2 examination (any stream) from any recognized education board or its equivalent from India or abroad.

b) Candidates who has passed Std X and successfully completed a diploma in any stream of minimum two years duration from any recognized education board/university from India or abroad

c) The selection criteria for admission will be on the basis of written examination and

College Building



d) Every candidate admitted to the Bachelor of Arts (Culinary Arts) in the affiliated College conducting the course shall have to register himself / herself with the University of Mumbai.

ADMISSION PROCEDURE

In response to the advertisement placed in newspapers by the Training Ship Rahaman, students are required to fill up the application form which is available on our website and submit it together with copies of their 12th standard Mark Sheet and School Leaving Certificate before

the last date of submission of application. Every candidate who wish to apply for BA Culinary Arts will have to submit an online application to University of Mumbai at "www.mum.digitaluniversity.ac". Training Ship Rahaman staff will scrutinise the eligibility criteria and invite the students for a written test and interview. List of selected candidates will be displayed in the college notice board. Selection will be based on the performance in the written test and interview. Students will have to undergo a Medical Fitness Test by a Medical Practitioner appointed by the Foundation.



not from Maharashtra will have to furnish a Migration Certificate and eligibility from University of Mumbai. Parents of students who come from outside Mumbai are required to appoint local guardians, who may be contacted in case of any emergency. Those who have appeared for Std. XII may also apply

UNIFORM

Students are required to wear uniforms; details are as given in List "A" of the Application Form. In order to maintain a standard pattern, uniforms will be stitched / supplied by the Training Ship Rahaman. Professional supplies, personal clothing, toiletries, etc. required to be brought by the Catering students will be as given in the List "C" of the Application Form.



Meal timings are displayed on the Catering Department

Notice board and must be strictly adhered to.

Syllabus (Subject to revision)

SEMESTER- I

Major Subjects

Principles of Food Production-I (TH)

Fundamentals of Food & Beverage Service (TH)

Essential of Bakery & Patisserie- I

Other Subjects

Introduction to the Hospitality Industry(TH)

Food Safety & Hygiene (TH)

Essential Culinary Arts Indian (PR)

Essential Culinary Arts International (PR)

Communication Skill in English (TH)

Foundation of Behavioral Skill –Basic level(TH)

Indian Knowledge System(TH)

Introduction to Cultural Activities (TH)



If found medically fit, they are required to submit their original School Leaving Certificate & Mark Sheet (original with 2 photo copies) along with 10 passport size photographs and 10 stamp size photograph (white shirt, light background without tie), Medical Fitness Certificate (original with 1 photo copy) and admission fees to the Mumbai Office or Nhava Campus office. Those students w h o a r e



LOCATION & DURATION OF COURSE: The course is of three years duration and held at Nhava Campus. Hostel facilities are available in the campus with cabins on a sharing basis.



SEMESTER - II

Major Subjects

Principles of Food Production-II (TH)

Essential of Bakery & Patisserie- II (PR)

Food and Beverage Service Operation (PR)

Other Subjects

Hospitality Front Office Operations (TH)

Kitchen Stewarding & Kitchen Keeping (TH)

Principle of Management (TH)

Essential Culinary Arts Indian (PR)

Essential Culinary Arts International (PR)

हिन्दी भाषा : कौशल के आधार (TH)

Environmental Management & Sustainable

Development-II (TH)

Introduction to Sports, Physical Literacy, Health & Fitness and Yoga



SEMESTER - III

Major Subjects

Intermediate Culinary Arts-Indian(Quantity-PR)

Indian and International Ethnic Cuisines (TH)

Beverage Studies (TH)

Intermediate Bakery & Confectionery-I (PR)

Other Subjects

Hospitality Information System (PR)

Hospitality House Keeping Operations (TH)

Nutrition & Food Science (TH)

Intermediate Culinary Arts - International (PR)

Other Language (Indian) (TH)

Field Project



SEMESTER – IV

Major Subjects

Industrial Training in Hotels

Other Subjects

Communication Skill

SEMESTER - V

Major Subjects

Garde Manger Operations - (TH)

Menu Development and FunctionCatering (PR)

Advanced Pastry Arts – I (PR)

Larder and Short Order Cookery (PR)

Event Planning & Management (PR)

Other Subjects

Human Resource Management (TH)

Personality Development and Executive Soft Skill (TH)

Hospitality Financial Accounting (TH)

Introduction to Maritime Hospitality (TH)

Experimental and Innovative Cuisine (PR)

Field Project



SEMESTER VI

Major Subjects

Kitchen Facilities Planning (TH)

Advanced Culinary Arts (TH)

Advanced Culinary Arts -Indian Cuisine -(PR)

Advanced Culinary Arts International Cuisine- (PR)

Advanced Pastry Arts -II (PR)

Other Subjects

Food Tourism (TH)

Food Legislation (TH)

Entrepreneurship in Hospitality - (TH)

Hospitality Service Marketing (TH)

Food Styling, Presentation and Food Photography (PR)

Research Project (PR)

