



BBA HONS' HOSPITALITY MANAGEMENT –03Years
(Under Choice Based Credit System Based on UGC Guidelines)
BBA Hospitality Management Semester - II

Course Code	UM02 MA BBH01	Title of the Course	BASIC FOOD & BEVERAGE SERVICE
Total Credits of the Course	04	Hours per Week	04

Course Objectives:	<ul style="list-style-type: none">• The objective of this course is to provide comprehensive knowledge and develop technical skills in the basic aspects of food and beverage service operations in the Hotel Industry.• To enhance the student's Product Knowledge in the Culinary field.• To enhance the student's knowledge about the service of Breakfast• To give comprehensive knowledge of different types of Ancillary Areas of Food and Beverage Service• To enhance students' knowledge about Menu• To enhance students' knowledge about the Accompaniments required for different Classical Dishes.
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Course Content		
Unit	Description	Weightage* (%)
1.	INTRODUCTION TO THE FOOD AND BEVERAGE INDUSTRY Development of the Catering Industry Types of catering establishments apart from hotels. Food and Beverage Service Department organizational structure Inter and intra-departmental coordination Attributes of Service Personnel Preparation for Service <ul style="list-style-type: none">• Mise-en-Place• Mise-en-Scene• Rules of Laying Table• Basic Tray Setup for break-fast service with layout diagram	25%



	<ul style="list-style-type: none">• Classical 17-course French Classical Menu with examples• Sequence of Service	
2.	<p>FOOD AND BEVERAGE SERVICE Introduction to Service Food and Beverage Service Equipment 1) Furniture 2) Linen 3) Bar Equipment 4) Special types of equipment Types of Service - Waiter, Assisted, and Self-Service</p> <p>Room Service- Introduction, Types of Room Service Equipment, Room Service Procedure, Room Service forms and formats Gueridon Service</p> <ul style="list-style-type: none">• Origin and definition• Types of Trolleys and layout Special equipment• Service Procedures• Service of important classical dishes	25%
3.	<p>BREAKFAST SERVICE Introduction Types of Breakfast with Menu Service of Breakfast - Mise-En-Place, Breakfast order Ancillary section - Still Room - Silver Room - Hot-Plate - Linen Store</p>	25%



4.	MENU, MENU KNOWLEDGE, AND ACCOMPANIMENT Origin Types of Menu Cover and Accompaniments A la carte cover layout with equipment required TDH cover layout with equipment required Continental and English breakfast cover layout and equipment required Menu Planning- <ul style="list-style-type: none">• Points to be considered while planning Menu.• Compiling Ala carte and Tabled'hote Menu with examples.• 5 examples of the Tabled'hote menu• 5 examples of an Ala carte menu	25%
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PRACTICAL

NO.	TOPIC	Weightage (%)
1.	Introduction to Equipment, Sizes & Capacities.	25%
2.	Basic Technical Skill <ul style="list-style-type: none">• Receiving Guest, presenting menu cards, taking of an order• Mise en place• Mise en scene• Tray Carrying Guest services (basic three-course food menu)	25%
3.	Basic compilation of food & its relevant services with accompaniment	25%
4.	Introduction to Silver Service	25%

Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E-learning, and training manual
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Evaluation Pattern



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Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, and Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Course Outcomes: Having completed this course, the learner will be able to

1.	Collect all the basic information about the department
2.	This course shall take the learner through the basic concepts of food and beverageservice.
3.	This course shall take the learner through various service Equipment
4.	The learner will have an understanding of the concept of Breakfast service
5.	The learner will have an understanding of preparation for service.

Suggested References:

Sr. No.	References
1.	Dennis Lillicrap Food and Beverage Service Published by Hodder Education
2.	S N Bagchi Textbook of Food and Beverage Service Published by Aman Publications
3.	Bobby George Food & Beverage Service Published by Jaico Publishing House
4.	Food and Beverage Service – R. Singaravelavan Published by Oxford
5.	Sudhir Andrews - Training Manual Of Food And Beverage Service Published ByMcgraw Hill



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On-line resources to be used if available as reference material
LinkedIn.com
Tutorialspoint.com
Hospitalitynu.blogspot.com
Home.binwise.com
Setupmyhotel.com
