

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: VIII
Syllabus with effect from: December - 2013

Theory (Credit – 2)

Paper Code: UM08EBBH02	Total Credit: 4
Title Of Paper: Advance Food & Beverage Management - II	

Unit	Description in detail	Weightage (%)
I	An Introduction to Food & Beverage Control: Cost control, objective, advantage, control cycles	25%
II	Purchase & Receiving Control: Purchase Control: Aims, Staffing, source, Selection of supplier, POF, Ordinary Cost, Carrying Cost, EOQ Receiving Control: Aims, Receiving staffs, Documents, GRB, Frauds.	25%
III	Storage & Inventory Control Aims, Storing Procedures, Inventory	25%
IV	Production & Sales Control Production Control: Meat Tag, Standard Recipe, wastage, Yield Sales Control: Sales documents-KOT, Bill, and Sales Summary	25%
Practical (Credit – 2)		
1	Menu Compilation & Practices Three Course French Classic Menu Course & Its Practices (with an alternate choice within courses)	
2	Managing Mock Bar Operation Preparation & Service of three basic Mock Tails Using Different Preparation Methods	
3	Organizing Special Occasion Creation of a theme based occasion – Product Display, Pricing, Service of two Course Menu	
4	Exposure to Specialized Services Practice of Food Service automation / Lounge Service / Butler service etc. (Any One Thrust Area)	

Note: The journals will be evaluated by the concerned teacher.

Basic Text & Reference Books:-

- Food & Beverage Service Dennis Lilicrap.
- Text Book by S N Bagchi.
- F & B Service Training Manual by Sudhir Andrew.
- Food & Beverage by Bobby George.
- Larrouse Gastronomique.
- Australian Bartender.

