

**SARDAR PATEL UNIVERSITY**  
**Programme: BBA (Hospitality Management)**  
**Semester: VIII**  
**Syllabus with effect from: June-2014**  
**(Batch - 2011)**

<b>Paper Code: UM08EBBH02</b>	<b>Total Credit: 3</b>
<b>Title Of Paper: Food &amp; Beverage Controls</b>	

Unit	Description in Detail	Weightage (%)
I	<b>An Introduction to Food &amp; Beverage Control:</b> Cost control, objective, advantage, control cycles	25%
II	<b>Purchase &amp; Receiving Control:</b> Purchase Control: Aims, Staffing, source, Selection of supplier, POF, Ordinary Cost, Carrying Cost, EOQ Receiving Control: Aims, Receiving staffs, Documents, GRB, Frauds.	25%
III	<b>Storage &amp; Inventory Control</b> Aims, Storing Procedures, Inventory	25%
IV	<b>Production &amp; Sales Control</b> Production Control: Meat Tag, Standard Recipe, wastage, Yield Sales Control: Sales documents-KOT, Bill, and Sales Summary	25%
<b>Practical</b>		
	<b>Menu Compilation &amp; Practices</b> Three Course French Classic Menu Course & Its Practices (with an alternate choice within courses)	
	<b>Managing Mock Bar Operation</b> Preparation & Service of three basic mock tails using different preparation methods	
	<b>Organizing Special Occasion</b> Creation of a theme based occasion – Product display, pricing, service of two course menu	
	<b>Exposure to specialized services</b> Practice of Food Service automation / Lounge Service / Butler service etc. (any one thrust area)	

**Evaluation:** 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.

