

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

Theory

Paper Code: UM05CBBH02	Total Credit:3
Title Of Paper: Basic Food & Beverage Service Management- II (T/P)	

Unit	Description in detail	Weighting (%)
I	Beer Brewing Method, Types, Storage, Service Cider & Perry Other less known alcoholic beverages	25 %
II	Bar Management Definition & Types Ideal Lay-Out Bar Regulations Bar Menu, BOT/, Bar Card Bar Tending Tasks	25 %
III	Liqueurs & Aperitifs Definitions, Types, Basic Flavouring & Country of Origin, Categories & Service Wine Calendar & Wine Terminologies	25 %
IV	Menu Merchandising: Menu Planning, Pricing method of menu Types of menu Menu as marketing tool Lay-out constraint of planned menu	25 %

Practical

(Demonstration practicals & simple application by students)

Paper Code: UM05CBBH02	Total Credit:3
Title Of Paper: Basic Food & Beverage Service Management- II (T/P)	

Unit	Description in detail	Weighting (%)
I	Setting up of Trays and Trolleys for In Room Dining Service (Mise-en Place, Carrying aspects for room service)	
II	Practice of Social Skills <ul style="list-style-type: none"> • If accidents occurs during service • Refusal service in case of beverage service • Handling of violation of house rules, if any 	
III	Practice of 4 course menu compilation to harmonize with selected wines and service of the same (two practice recommended of at least 3 course menu)	



IV	Identification of different types of wine bottles & traditional wine goblets from different wine region of the world (France, Italy, US, Germany): Field assignment on collection of such data & laboratory practice of handling such bottles & glasses during operations.	
----	--	--

Laboratory:

Recording of the standard procedures of the operational need as per subject requirement, strictly adhering the grooming norms with standard practical kit require for the practices.

Recording the same in the journal as far as applicable apart from maintaining other necessary prescribed formats (applicable from time to time, as per prevailing standard industry practices)

Evaluation: The Journals will be evaluated by the concerned faculty member.

Basic Text & Reference Books:

- Essential Table Service for Restaurants: John Fuller
- Bar & Beverage Book: Costas Katsigris & M Porter
- The Waiter: A. J. Curry
- Text Book of Food & Beverage: S N Bagchi & Anita Sharma
- Food & Beverage Service: D. Lillicrap & J.A.Cousin

