

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: IV
Syllabus with effect from: November/December-2012

Theory

Paper Code: UM04CBBH02	Total Credit: 3
Title Of Paper: Food and Beverage Service Management - I (T/P)	

Unit	Description in detail	Weighting (%)
I	Introduction & Classification of Beverage The broad categories of beverage Alcoholic & non-alcoholic beverages Classifications, with examples.	25 %
II	Non-alcoholic beverage: Tea: Definition, Types, Storage, Making & Service of Tea Coffee: Definition, Types, Storage, Making & Service of Coffee Other still room beverages: Juice, mineral water, Squash, Syrup	25 %
III	Wine History Vine species-factors affecting quality, grape varieties Fermentation & wine production(white, red, rose' , sparkling) Wine terminology Wine list Wine producing countries(France, Italy, Spain, Portugal, Germany)	25 %
IV	Spirit Distillaton Types of spirits Rum, Gin, Vodka, Whisky, Brandy, Tequila (production, brands, service)	25 %

Practical

Paper Code: UM04CBBH02	Total Credit: 3
Title Of Paper: Food and Beverage Service Management - I (T/P)	

Unit	Description in detail	Weighting (%)
I	Service of Special Hors D Oeuvre: Caviar, Snail, Oyster, Asparagus, Pate, Smoked salmon etc (minimum 8 food items)	
II	Service of Non-alcoholic beverages Service of Tea/Coffee/other drinks	
III	Practice of lay-out of Breakfast Cover English Breakfast & Continental Breakfast	
IV	Basic Service of White, Red, Sparkling wines	

