SARDAR PATEL UNIVERSITY

Programme: BBA (Hospitality Management)

Semester: II

Syllabus with effect from:November/December-2011

Theory

Paper Code:UM02CBBH02	Total Credit:3
Title Of Paper: Basic Food and Beverage Service – I (T/P)	Total Credit:5

Unit	Description in detail	Weighting (%)
I	Introduction to Food and Beverage Industry	
	Development of Catering Industry	
	Types of catering	25 %
	Organizational Structure	
	Attributes of Service Personnel	
II	Food and Beverage Service	
	Introduction to Service	
	Types of Service	25 %
	Service Equipments	23 %
	Table layout	
	Restaurant and Dining area layout	
III	Service sequence	
	General Cover Layout	
	A la carte cover layout	
	TDH cover layout	25 %
	Special Cover Layout	
	Service sequence	
	Crumbing	
IV	Menu, Menu Knowledge and Accompaniment	
	Origin and Types of Menu	
	French Classical Menu	25 %
	General Accompaniment	
	Cover	

Practical

(Introduction to Equipments, Sizes & Capacities, Composition,)

Paper Code: UM02CBBH02	Total Credit:3
Title Of Paper: Basic Food and Beverage Service – I (T/P)	Total Credit:5

Unit	Description in detail	Weighting (%)
I	Grooming & Etiquettes of food service operator	
II	Basic Technical Skill	
	Receiving Guest, Presenting menu card, taking of an order	
	Mise en place	



	Mise en scene	
	Tray Carrying	
	Guest services (basic three course food menu)	
III	Basic compilation of food & its relevant services with accompaniment	

Laboratory:

Recording of the standard procedures for the operations in the subject area and recording in the journals in the prescribed format.

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

Basic Text & Reference Books:

Dennis Lillicrap
Food and Beverage Service

➤ S N Bagchi Textbook of Food and Beverage Service

