

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: VII
Syllabus with effect from: June-2013 (Batch 2010)

Theory (Credit-2)

Paper Code: UM07EBBH02		Total Credit: 4
Title Of Paper: Advance Food & Beverage Management - I		
Unit	Description in detail	Weightage (%)
I	Knowledge Of Operating Multi-Unit Service Areas Managing F&B out Let- Staff duty Rota, SOP, Developing efficiency Buffets- Formats, Area, sequence, Types, Menu, Equipments Bar Operation- Areas, Control, Staffing	25%
II	Planning Food & Beverage Out Let: Room Service- Layout, Staff Bus, Order Taking, Placing & Clearance Of Orders Food Service Automation- Ecr, Pos, Control & Its Advantage Kitchen Stewarding - Manual Dish Washing, Machine For Cleaning & Polishing	25%
III	Organizing Special Functions, Events Planning & Coordinating Activities Evaluation Of Any Two Theme Based Parties Food Festival	25%
IV	Managing Food Service Operations Menu Planning Planning Human Resource Selection Of Equipments	25%

Practical (Credit-2)

	Description in detail	
1	Knowledge of Duty Rota Rota, Setting up Restaurant, Laying & Serving	
2	Planning & Setting Buffet Practice of any three types of buffet set up & its execution	
3	Manual Dish Washing Silverware, Crockery, Cutlery, Flatware, Hollowware etc.	
4	Practice of Sample F&B Lay-Out Coffee shop Set-up, Multi cuisine Restaurant Set up & Cafeteria Set up	

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.

