

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: III
Syllabus with effect from: June-2012

Theory

Paper Code: UM03CBBH02	Total Credit:3
Title Of Paper: Basic Food and Beverage Service – II (T+P)	

Unit	Description in detail	Weighting (%)
I	Product Knowledge & Culinary Terminology: Menu terminology for different courses (A-Z) including common sauces	25 %
II	The Menu, Menu knowledge & accompaniment: Factors to be considered for compiling menu French Classical menu sequence Classical Accompaniment & Cover	25 %
III	Fast Food Restaurant Service method Lay-out & equipment Speed & portion control	25 %
IV	Ice Cream Categories of Ice Cream Storage of Ice Cream Service of Ice Cream	25 %

Practical

Paper Code: UM03CBBH02	Total Credit:3
Title Of Paper: Basic Food and Beverage Service – II (T+P)	

Unit	Description in detail	Weighting (%)
I	Basic Technical skills: Holding Service Gear Different aspects of carrying trays Using Service Salver Clearing methods	
II	Basic Serving skills Offering menu card Taking of an order Expedition of order Service of water	
III	Practice of menu compilation Refer 3 course menu excluding beverage & practice of service of the same	
IV	Service & clearance of the courses(hors d'oeuvre to cafe)	

Basic Text & Reference Books:

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| <ul style="list-style-type: none"> ➤ Dennis Lillicrap ➤ S N Bagchi ➤ Bobby George | <ul style="list-style-type: none"> Food and Beverage Service Textbook of Food and Beverage Service Food & Beverage Service |
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