

SARDAR PATEL UNIVERSITY
Programme: BBA (Honours) (Hospitality Management) (3 Years)
Semester: IV
Syllabus with effect from: December – 2016

Paper Code: UM04CBBH05	Total Credit:3
Title of Paper: Food and Beverage Service Management (T + P)	

Theory

UNIT	Description in Details	Weightage
I	Introduction & Classification of Beverage The broad categories of 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%
II	Wine Defination Vine species-factors affecting quality, grape varieties Types of wine Fermentation & wine production(white, red, rose) Different methods for production of Sparkling wine, Terroir Wine terminology Wine producing countries(France, Italy, Spain, Portugal, Germany)	25%
III	Bar Operation & Management Definition and Types of Bar Bar layout & Bar Regulation Bitters, Aperitifs, Mock tails & Cocktails Introduction to Liqueurs ,manufacturing methods, brands of liqueurs	25%
IV	Spirit & Beer Definition of Distillation Methods of manufacturing of Spirits 1) Pot still 2) Patent still Rum, Gin, Vodka, Whisky, Brandy, Tequila (production, brands, service)	25%

Practical

UNIT	Description in Details	Weightage
I	Service of Special Hors D Oeuvre: Caviar, Snail, Oyster, Asparagus, Pate, Smoked salmon etc (minimum 8 food items)	25%
II	Service of Non-alcoholic beverages Service of Tea/Coffee/other drinks	25%
III	Practice of lay-out of Breakfast Cover English Breakfast & Continental Breakfast	25%
IV	Basic Service of White, Red, Sparkling wines &Liquors	25%

Basic Text & Reference Books:

- Dennis Lillicrap Food and Beverage Service
- S N Bagchi Textbook of Food and Beverage Service
- Bobby George Food & Beverage Service