

SARDAR PATEL UNIVERSITY
Programme: BBA. Hons (Hospitality Management) (3 years)
Semester: IV
(Under Choice Based Credit System Based on UGC Guidelines)
Syllabus with effect from: November/December 2019

Paper Code: UM04CBBH23	Total Credit: 3
Title Of Paper: Food and Beverage Service Management (T+P)	
Objectives- The courses will give a comprehensive knowledge of the various alcoholic beverage used in the Hospitality Industry. It will give an insight into their history, manufacture, classification, and also to develop technical and specialized skills in the service of the same.	

Theory

UNIT	Description in Details	Weightage
I	Wine Definition 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%
II	Spirits Definition of Distillation Methods of manufacturing of Spirits 1) Pot still 2) Patent still Rum, Gin, Vodka, Whisky, Brandy, Tequila (production, brands, service)	25%
III	Types of Bitters and Aperitifs Introduction to Liqueurs Manufacturing methods, Brands of liqueurs with Base Spirit, flavor and country Cocktails and Mocktail Introduction, Methods of Mixing cocktails Rules of mixing cocktails Classic Cocktails- Recipes, innovative cocktails & mock tails (at least 5 from each base) Cocktail Bar Equipment, garnishes	25%
IV	Bar Operation & Management Definition and Types of Bar Bar Design ,Bar Control and Bar Regulations	25%

Practical

UNIT	Description in Details
I	Service of Special Hors D Oeuvre: Caviar, Snail, Oyster, Asparagus, Pate, Smoked salmon etc (minimum 8 food items)
II	Practice of lay-out of Breakfast Cover English Breakfast & Continental Breakfast
III	Service Alcoholic beverage Spirits, Aperitifs and bitters and liqueurs
IV	Service of Wines Basic Service of White, Red, Sparkling wines

Evaluation Scheme:

Evaluation : Internal : 40 Marks (Theory)

: External: 60 Marks (Theory) – Two Hours Examination

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

Bobby George Food & Beverage Service