



BBA HONS' HOSPITALITY MANAGEMENT- 3Years
BBA Hospitality Management Semester- IV

Course Code	UM04CBBH53	Title of the Course	Food And Beverage Service Management
Total Credits of the Course	03	Hours per Week	

Course Objectives:	To obtain comprehensive knowledge of the various alcoholic beverage used in the Hospitality Industry and their history, manufacturing and classification.
--------------------	---

Course Content		
Unit	Description	Weightage* (%)
1.	Wine <ul style="list-style-type: none">• 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%
2.	Spirits <ul style="list-style-type: none">• Definition of Distillation• Methods of manufacturing of Spirits 1) Pot still 2) Patent still Rum, Gin, Vodka, Whisky, Brandy, Tequila (production, brands, service)	25%
3.	Beer <ul style="list-style-type: none">• Introduction• Ingredients used• Production• Types and Brands – Indian and International• Other fermented and brewed beverages – Sake, Cider, Perry	25%
4.	Types of Bitters and Aperitifs <ul style="list-style-type: none">• Introduction to Liqueurs :	25%





	<ul style="list-style-type: none"> • Manufacturing methods, • Brands of liqueurs with Base Spirit, flavor and country <p>Cocktails and Mocktail</p> <ul style="list-style-type: none"> • Introduction, Methods of Mixing cocktails • Rules of mixing cocktails • Classic Cocktails- Recipes, innovative cocktails & mocktails (at least 5 from each base) • Cocktail Bar Equipment, garnishes 	

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

Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E- learning and training manual
-------------------------------	--

Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%





Course Outcomes: Having completed this course, the learner will be able

- | | |
|----|---|
| 1. | to know about the different types of alcoholic beverages and their production method. |
| 2. | to be familiar with the service methodology associate with the particular alcoholic beverage. |
| 3. | to know about various types of cocktails and mock tails. |

Suggested References:

Sr. No.	References
1.	Dennis Lillicrap Food and Beverage Service Published by Hodder Education
2.	S N Bagchi Textbook of Food and Beverage Service Published by Aman Publications
3.	Food And Beverage Service – R.Singaravelavan Published by Oxford Publications

On-line resources to be used if available as reference material

On-line Resources

WWW.hmhub.me

WWW.hmhelp.in

