

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: II
Syllabus with Effect from: December 2015

Paper Code: UM02CBBH11	Total Credits: 3
Title Of Paper: Basic Food Beverage Service – I	

Unit	Description in detail	Weightage (%)
1	Introduction to Food and Beverage Industry Development of Catering Industry Types of catering Organizational Structure Attributes of Service Personnel	25%
2	Food and Beverage Service Introduction to Service Types of Service Service Equipments Table layout Restaurant and Dining area layout	25%
3	Service Rationale General Cover Layout A la carte cover layout TDH cover layout Banquet organisation Banquet Lay-out Banquet sales	25%
4	Menu, Menu Knowledge and Accompaniment Origin and Types of Menu French Classical Menu General Accompaniment and Cover	25%
Practical:		
	Introduction to Equipments, Sizes & Capacities, Composition	25%
	Grooming & Etiquettes of food service operator	25%
	Basic Technical Skill <ul style="list-style-type: none"> • Receiving Guest, Presenting menu card, taking of an order • Mise en place • Mise en scene • Tray Carrying • Guest services (basic three course food menu) 	25%
	Basic compilation of food & its relevant services with accompaniment	25%

Laboratory:

- Recording of the standard procedures for the operations in the subject area and recording in the journals in the prescribed format.

Evaluation: 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



