

SARDAR PATEL UNIVERSITY
PROGRAMME: BBA (HONS') (Hospitality Management) (3 Years)
(Under Choice Based Credit System Based on UGC Guidelines)
Syllabus with effect from: November -2019

Semester: II

Paper Code: UM02CBBH53	Total
Title of Paper: Basic Food Beverage Service – I (T+P)	Credits: 3
Objective: The objective of this course is to provide comprehensive knowledge and develop technical skills in the basic aspects of food & beverage service operations in the Hotel Industry.	

Unit No.	Description in Detail	Weightage (%)
I	Introduction to Food and Beverage Industry Development of Catering Industry Types of catering Food and Beverage Service Department Organizational Structure. Duties and Responsibilities of various Service Personnel. Attributes of Service Personnel	25%
II	Food and Beverage Service Introduction to Service Types of Services <ol style="list-style-type: none"> a) Waiter Service b) Assisted Service c) Self Service Food and Beverage Service Equipments <ol style="list-style-type: none"> 1) Selection 2) Furniture 3) Linen 4) Cutlery, Glassware, Chinaware 5) Special Equipment 6) Bar equipment 	25%
III	Breakfast Service 1) Introduction 2) Types of Breakfasts with Menu. Ancillary Sections <ol style="list-style-type: none"> 1) Still Room 2) Silver Room 3) Hotplate 4) Linen Store 5) Dispense Bar 	25%

IV	Menu, Menu Knowledge and Accompaniment Origin Types of Menu French Classical Menu Cover and Accompaniments A la carte cover layout with equipment required TDH cover layout with equipment required Continental and English breakfast cover layout and equipment required.	25%
-----------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------------

Practical

1	Introduction to Equipments, Sizes & Capacities.
2	Grooming & Etiquettes of food service operator
3	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)
4	Basic compilation of food & its relevant services with accompaniment

Evaluation :

1. The examination will be conducted in two parts: Written and Practical. Both will carry equal weightage in internal as well as external examination in the ratio of **70:30**.
2. The Written examination will be of **Three Hours** duration and carry **70 Marks**.

Reference Books:

- Dennis Lillicrap - Food and Beverage Service
- S N Bagchi - Textbook of Food and Beverage Service
- Sudhir Andrews – Training Manual of Food & Beverage