



SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.25))
Syllabus with effect from the Academic Year 2021-2022

BBA HONS' HOSPITALITY MANAGEMENT – 03Years
(Under Choice Based Credit System Based on UGC Guidelines)
BBA Hospitality Management Semester - II

Course Code	UM02CBBH73	Title of the Course	BASIC FOOD & BEVERAGE SERVICE-I
Total Credits of the Course	03	Hours per Week	03

Course Objectives:	The objective of this course is to provide comprehensive knowledge and develop technical skills in the basic aspects of food and beverage service operations in the Hotel Industry.
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Course Content		
Unit	Description	Weightage* (%)
1.	INTRODUCTION TO FOOD AND BEVERAGE INDUSTRY Development of Catering Industry Types of catering establishment apart from hotel. Food and Beverage Service Department organizational structure Inter and intra departmental coordination Attributes of Service Personnel What a professional service staff do differently	25%
2.	FOOD AND BEVERAGE SERVICE Introduction to Service Food and Beverage Service Equipments 1) Furniture 2) Linen 3) Bar Equipments 4) Special Equipments Types of Service - Waiter, Assisted and Self Service Preparation for Service - Mise-En-Place - Mise-En-Scene - Rules of Laying Table - Basic of Tray Setup	25%
3.	BREAKFAST SERVICE Introduction Types of Breakfast with Menu	



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	Service of Breakfast - Mise-En-Place, Breakfast order Ancillary section - Still Room - Silver Room -Hot-Plate - Linen Store - Dispense Bar	25%
4.	MENU, MENU KNOWLWDGE 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%
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Teaching-Learning Methodology	Theory + Practical
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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 to	
1.	Collect all the basic information about the department



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2.	This course shall take the learner through the basic concepts of food and beverage service.
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Suggested References:	
Sr. No.	References
1.	Dennis Lillicrap - Food And Beverage Service Published By Hodder Education R.Singaravelavan - Food And Beverage Service Published By Oxford
2.	S.N Bagchi - Textbook Of Food And Beverage Service Published By Oxford University Press Sudhir Andrews - Training Manual Of Food And Beverage Service Published By Mcgraw Hill

On-line resources to be used if available as reference material
LinkedIn.com
Tutorialspoint.com
Hospitalitynu.blogspot.com
Home.binwise.com
Setupmyhotel.com
