

**SARDAR PATEL UNIVERSITY**  
**Programme: BBA (Honours) (Hospitality Management) (3 Years)**  
**Semester: III**  
**Syllabus with effect from: June-2016**

<b>Paper Code: UM03CBBH11</b>	<b>Total Credit:3</b>
<b>Title of Paper: Basic Food and Beverage Service – II</b>	

**Theory**

UNIT	Description in Details	Weightage
I	<b>Product Knowledge &amp; Culinary Terminology:</b> Menu terminology for different courses (A-Z) including common sauces	25%
II	<b>Specialized Services in Advanced Menu</b> Gueridon / Lamp Cookery/Flare Lamp/Carving –Trancheur / Sommelier Still Room, Cellar, Mixology, Oenology etc.	25%
III	<b>Fast Food Restaurant</b> Service method Lay-out & equipment Speed &portion control	25%
IV	<b>Ice Cream &amp; Cigar</b> Categories of Ice Cream, Storage of Ice Cream Parts of Cigar,varieties and Service	25%

**Practical**

UNIT	Description in Details	Weightage
I	<b>Basic Technical skills:</b> Holding Service Gear Different aspects of carrying trays Using Service Salver Clearing methods	25%
II	<b>Basic Serving skills</b> Offering menu card Taking of an order Expedition of order Service of water	25%
III	<b>Practice of menu compilation</b> Refer 3 course menu excluding beverage & practice of service of the same	25%
IV	Service & clearance of the courses(hors d'oeuvre to cafe)	25%

**Basic Text & Reference Books:**

Dennis Lillicrap Food and Beverage Service  
S N Bagchi Textbook of Food and Beverage Service  
Bobby George Food & Beverage Service