

SARDAR PATEL UNIVERSITY
Programme: BBA Hons (Hospitality Management)(3 years)
Semester: III
Under Choice Based Credit Systems Based on UGC Guidelines
Syllabus with effect from: June 2019

Paper Code: UM03CBBH23	Total Credit: 3
Title Of Paper: Basic Food and Beverage Service – II (T+P)	
Objective- The course will give the students a comprehensive knowledge and develop technical skills in the basic aspects of food and beverage service operations in the Hotel Industry. It also enhances the students Product Knowledge in Culinary field.	

THEORY

UNIT	DESCRIPTION IN DETAILS	WEIGHTAGE
I	Cigar- Structure of Cigar, Terms Used to Refer to Colour of the Wrapper, Shapes and Sizes of Cigars, Brands of Havana Cigar , Service of Cigar IceCream- Icecream Categories and Storage. Culinary Terminology Menu terminology for different courses A-Z including common Sauces	25%
II	Room Service- Introduction, Types of Room Service Equipment, Room Service Procedure, Room Service forms and formats Gueridon Service Origin and definition Types of Trolleys and layout Special equipment Service Procedures Service of important classical dishes	25%
III	Non Alcoholic and Alcoholic Beverages Non – Alcoholic Beverages Classification , Hot Beverages Tea: Definition, Types, Storage, Making & Service Coffee: Definition, Types, Storage, Making & Service of Coffee Cold Beverages – Types of Juices, Mineral water, Squash, Syrup Alcoholic Beverages Definition ,Classification of Alcoholic Beverages (Preliminary Knowledge)	25%
IV	Beer Introduction Ingredients used Production Types and Brands – Indian and International Other fermented and brewed beverages – Sake, Cider, Perry	25%

PRACTICAL

UNIT	DESCRIPTION IN DETAILS	WEIGHTAGE
I	Basic Technical skills: Holding Service Gear Different aspects of carrying trays Using Service Salver Clearing methods	25%
II	Basic Serving skills Offering menu card Taking of an order Expedition of order Service of water	25%
III	Practice of menu compilation Refer 3 course menu and practice of service of the same	25%
IV	Service of Non alcoholic beverages Beer	25%

Laboratory:

Practicing Menu compilation and Guest service procedure, Case studies, Situations and other procedures of the subject area and same would be recorded in as theory in the prescribed format in the journals.

Evaluation : Internal : 40 Marks (Theory)

: External: 60 Marks (Theory) – Two Hours Examination

Basic Text & Reference Books:

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