



BBA HONS' HOSPITALITY MANAGEMENT- 3Years
BBA Hospitality Management Semester- III

Course Code	UM03CBBH73	Title of the Course	Basic Food and Beverage Service – II (T+P)
Total Credits of the Course	03	Hours per Week	3

Course Objectives:	<ul style="list-style-type: none">• To learn a comprehensive knowledge and develop technical skills in the basic aspects of food and beverage service operations in the Hotel Industry.• To enhance the students Product Knowledge in Culinary field.
--------------------	--

Course Content		
Unit	Description	Weightage* (%)
1.	Cigar- <ul style="list-style-type: none">• 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- <ul style="list-style-type: none">• Ice-cream Categories and Storage. Culinary Terminology <ul style="list-style-type: none">• Menu terminology for different courses A-Z including common Sauces.	25%
2.	Room Service- Introduction, Types of Room Service Equipment, Room Service Procedure, Room Service forms and formats Gueridon Service <ul style="list-style-type: none">• Origin and definition• Types of Trolleys and layout Special equipment• Service Procedures• Service of important classical dishes	25%
3.	Non Alcoholic and Alcoholic Beverages <ul style="list-style-type: none">• 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	25%





	<ul style="list-style-type: none">Alcoholic Beverages Definition ,Classification of Alcoholic Beverages (Preliminary Knowledge)	
4.	Bar Operation & Management <ul style="list-style-type: none">Definition and Types of BarBar Design ,Bar Control and Bar Regulations	25%

Practical:-

Unit	Description in Detail
I	Basic Technical skills: Holding Service Gear Different aspects of carrying trays Using Service Salver Clearing methods
II	Basic Serving skills Offering menu card Taking of an order Expedition of order Service of water
III	Practice of menu compilation Refer 3 course menu and practice of service of the same
IV	Preparation of different types of mock tails.

Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E- learning and training manual
-------------------------------	--

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

1.	To know about aspects of Room Service in F&B department.
2.	To be familiar with Bar equipments, parts and its operation.
3.	To classify the alcoholic and non-alcoholic beverages.
4.	To learn the Gueridon Service.

Suggested References:

Sr. No.	References
1.	Dennis Lillicrap Food and Beverage Service Published by Hodder Education
2.	S N Bagchi Textbook of Food and Beverage Service Published by Aman Publications
3.	Bobby George Food & Beverage Service Published by Jaico Publishing House
4.	Food and Beverage Service – R. Singaravelavan Published By Oxford

On-line resources to be used if available as reference material

On-line Resources

WWW.hmhub.me

WWW.hmhelp.in

