

Course related to Environment

2021-2022

Sem	Course code	Core Paper : III FOOD AND BEVERAGE SERVICE - I	Total Marks:100 CIA : 25 ESE :75		Hours Per Week	Credits
I	21UATCT103				3	3

Course Objectives:

1. To impart knowledge on Food and Beverage Service industry and its operation.
2. To acquire fundamental skills required for F&B service Personnel.
3. To impart knowledge on different types of menu offered in hotel industry.

Course Outcomes (CO): On completion of the course, students should be able to

CO 1	Understand the sectors of Food and Beverage industry	K1 – K4
CO 2	Differentiate the types of Service outlets	
CO 3	Classify the operating equipment used in Service industry.	
CO 4	Analyze various ancillary sections of food service areas	
CO 5	Create, Plan and Lay covers for French Classical Menu	

K1 :Remember; K2 :Understand; K3 :Apply; K4 :Analyze

Unit - I

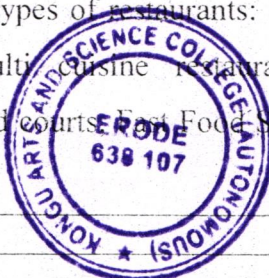
Introduction to Food Service Industry

Introduction to Food service industry - Sectors of Food service industry with examples - Status of Food and beverage service staff in the catering industry - Attributes of a food service professional - Personal hygiene, Knowledge of Food & Beverage, Punctuality, Local Knowledge, Personality, Attitude towards guests, Memory, Conduct, Loyalty, Sales ability, Sense of urgency and Handling complaints - Environmental factors influencing the food service operations and employment opportunities.

Unit – II

Organization and Layout

Organization structure of food and beverage service department - Duties and responsibilities - Food & Beverage Manager, Restaurant Manager, Head Waiter, Station Head waiter, Station Waiter, Waiter, Carver, Floor/ room waiter, Lounge staff, Wine waiter & Bartender - Various types of Food and Beverage operations - Types of restaurants: overview and key characteristics of Coffee shop, Continental restaurants, Multi-cuisine restaurant, Specialty restaurants, pubs, night clubs, discotheques, grill room, Food courts, Food Service, Room Service, Banquet Service and Food bar.



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Unit – III**Operating Equipments**

- Linen – Types of linen and Size of linen.
- Crockery - Types, sizes and storage of crockery.
- Glassware - Types, sizes and storage.
- Tableware – Classification of tableware with examples and Storage.
- Hollowware – Types and uses.
- Special and miscellaneous equipments and Disposables – Examples and their use.
- Points to be considered when purchasing service equipment, upkeep and maintenance of service equipments.

Unit – IV**Ancillary Departments**

- Still room - Meaning, Functions, Equipment required and control.
- Silver room or Plate Room - Meaning and Silver cleaning methods.
- Wash-up - Two-sink method, Three-sink method and Dishwashing machine.
- Hot-plate - Meaning and Role of Aboyeur.
- Pantry, Linen store and Dispense bar.
- Restaurant service: Mise en scene, Mise en place. Points to be remembered while laying a table, do's and don'ts in a restaurant, Side station and its uses during service.

Unit – V**MENU KNOWLEDGE**

Menu - Origin of the menu - Types of Menu – Table d' hote & A la carte - Comparison -advantages and limitations of Table d' hote and A la carte menus. French Classical Menu -17 Course with examples - Carte du jour, Plat du jour. Food and their usual accompaniments.

TEXT BOOK

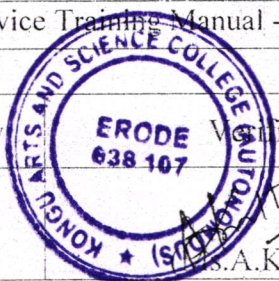
- Food & Beverage Service –R.Singaravelavan – Oxford Publication – Second edition 2016

REFERENCE BOOKS

- Food & Beverage Service – Dennis R.Lillicrap & John A. Cousins – ELBS 2014
- Modern Restaurant Service. A manual for students & Practitioners – John Fuller –Hutchinson 2014
- Food & Beverage Service Training Manual - Sudhir Andrews – Tata Mc Graw – Hill 2013

Course Designed By

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