

## **INTEGRATED MBA HOSPITALITY TRAVEL AND TOURISM SYLLABUS**

### **SYLLABI OF CORE COURSES IN THE AREA OF HOSPITALITY**

#### **FOOD & BEVERAGE SERVICE 1: (4 Credits)                      (60 hours)**

##### **Objective:**

Understand the development of the food service industry in India and to classify the food service sectors with examples and appreciate the features in each sector, To identify various types of Restaurant and understand their features. Appreciate, know the organisation and duties and responsibilities of Food & beverage Personnel. To categorize the food service equipments, understand its uses and its maintenance. To identify the styles of service and suggest service styles for an outlet, To know the sequence of French Classical menu and design an a la carte menu and To be able to lay covers and identify accompaniments for select dishes.

##### **Contents:**

1. Food Service Industry: Development of food service industry in India, Classify the food service sectors with examples, features of each sector, Types of restaurants and its features, Employment opportunities
2. F&B Department: Importance of the F&B department, functions, Organization, F&B Staff of a Hotel, Intra and Inter department coordination, Qualities required for staff
3. Food service equipment: Classification, types of furniture, sizes, Various kinds of Linen & specification, Types of cutlery, crockery & glassware its uses, purchase considerations, storage.
4. Ancillary Sections: Stillroom, silver room, washup, Hotplate, Pantry, Linen store, dispense bar, Understand the location, function, equipment used and importance of each ancillary section.
5. Styles of Food Service : Waiter service, self service & assisted service. Features of each group & methods, advantages and limitations of each service, suggest suitable styles for an F&B outlet, factors influencing the styles)
6. Menu Knowledge & Planning: Origin, types of Menus, French Classical menu, A la Carte sequence.
7. Cover and Accompaniments for selected dishes

**Pedagogy:** The systems thinking will be developed through lectures, tutorials, field work, outreach activities, project work, term papers, assignments, presentations, self-study, Case Studies etc . Sessions will be interactive in nature to enable peer group learning.

**Suggested Reading:**

1. Food and Beverage Service, Singaravelavan, Oxford.
2. Dennis Lillicrap and John Cousins, Food and Beverage Service, Book Power, Eight Edition.
3. Sudhir Andrews, Food and Beverage Service Training Manual, Tata McGraw Hill Publishing Company Limited, Second Edition.
4. Bobby George, Sandeep Chatterjee, Food and Beverage Service and Management, Jaico Publishing House