

FOOD & BEVERAGE SERVICE 2 (4 Credits)

Objective:

At the end of the course the student will be able to:

Classify beverages and gain an insight into the production of various alcoholic and non alcoholic beverages and understand the service procedures. Classify wines, understand the viticulture and vinification process, pair wines with foods, suggest wines for various types of dishes and know how to prepare a wine list

Contents:

1. Non Alcoholic Beverages (Classification, production, service)
2. Alcoholic Beverages (Classification, Production, Proof, Alcoholic strengths)
3. Wine (Classification, Faults in wine, Wine tasting, Characteristics)
4. Winemaking : Methods of making still wine, various methods of making Sparking wine, understand method champenoise, Styles of champagnes, terms used on champagne labels to identify various types of producers, List brand names.
5. Fortified Wines (Sherry, Port, Madeira, Marsala, Malaga): Define and give examples, gain insight into the production methods, types & service of fortified wines.
6. Vermouth & Bitters: Production, styles, brands, service
7. Wines of France :Wine laws, Wine producing regions, understand wine labels , Brands.
8. Wine Regions of the world (Italy, Germany, Spain, Portugal, USA, Australia, India)
9. Food and Wine: Guidelines for pairing wine & food, problem dishes, Wine list
10. Fermented Beverages: Beer (Ingredients, Production, Classification, Faults, storage, Brands), Cider & Perry
11. Whisky, Brandy, Gin, Rum, Vodka, Tequila & Other spirits (Intro, Production, Categories, Brand names, service)
12. Liqueurs (Production, Types – flavour, colour, base, origin)

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.