

FOOD & BEVERAGE SERVICE 3-**(4 Credits)****(60 hours)****Objectives:**

At the end of the course the student will be able to comprehend Gueridon service, Perform Room Service operations, Bar Operations, Banquet Operations & Function Catering, Lounge Service Operations and Setting up of breakfast , brunch & buffet teas including staffing for areas and set ups.

Content:

1. Classify breakfast and plan the breakfast menus for Continental, American, English and Indian breakfast. Set up breakfast buffet
2. Understand what brunch is and suggest dishes for brunch
3. Full afternoon and high tea menus, their covers and service procedure
4. Setting up of buffet tea and assigning work to the staff
5. Room service organisation, Room service Ordertaking, Service sequence in Room Service
6. Gueridon service procedures: identify the equipments used on the trolley, select the dishes for gueridon service, handling of food on the trolley, understand the food preparation techniques in gueridon service.
7. Understand tobacco curing process, differentiate between and understand the composition of Cigar & cigarettes, Storage and service of Cigars and Cigarettes
8. Understand the parts of a bar and its functions, procedures involved in bar operations
9. Appreciate various control methods and procedures in bar operations, identify possible frauds that may occur in the bar.
10. Function catering: types of functions, equipment and facilities planning, calculate the area requirements for various types of table plans
11. Banquet Organisation, service procedures during formal & informal functions
12. Execution of outdoor catering functions

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.