

FOOD & BEVERAGE PRACTICAL 3 :**(2 Credits)****(30 hours)****Objectives:**

At the end of the course the student will be able to perform the practical aspects of Room Service operations, Mixology procedures and setting up Banquet rooms for various functions

Content:

1. Understand the various methods of making cocktails and mocktails, identify the bar stock required. Prepare cocktails made from various spirits.
2. Understand the components of cocktail and develop new cocktails & mocktails
3. Room Service Operations practicals, take order of room service and set up a room service tray & trolley accordingly, know the order delivery procedure.
4. Know the order delivery procedure, sequence of room service, settlement of bills.
5. Control mini bar stock, stacking up of a mini bar
6. Prepare flambéing dishes in front of the guest. Recipes such as banana flambé.
7. Set up banquet room for various functions, staff requirement calculations, service procedures for formal & informal functions, prepare seating plans, appreciate function menus

Pedagogy: Practical demo and practice by all students the correct procedure of preparation and service of cocktails, room service trays and trolley setups, Banquet room set ups.

Suggested Reading:

1. Sudhir Andrews, Food and Beverage Service Training Manual, Tata McGraw Hill Publishing Company Limited, Second Edition.
2. Edgar D'Souza, Food & Beverage a practical guide, Rupa Publications
3. Dennis Lillicrap and John Cousins, Food and Beverage Service, Book Power, Eight Edition.