

GUJARAT TECHNOLOGICAL UNIVERSITY
Hotel Management & Catering Technology
B. E. SEMESTER: II

Subject Name: **Food & Beverage Service Management – II**
 Subject Code: **123302**

Sr. No	Course Content	Hrs.
1.	Types of Meals: Breakfast - Introduction, Types, Service Methods, a la carte and TDH set ups, Brunch, Lunch, Hi Tea, Dinner, Supper, Elevens and others	12
2.	Menu: Introduction, Types-Ala Carte & Table D hote, Menu Planning, considerations and constraints Menu Terms, Menu Design Classical French Menu, Classical Foods & its Accompaniments with Cover, Indian regional dishes, accompaniments and service	12
3.	Control Methods: Billing Methods - Duplicate & Triplicate System, KOT & BOT, Computerized K.O.T., Necessity and functions of a control system, F&B Control cycle & monitoring	9
4.	Non - Alcoholic Beverages: Classification, Hot Beverages - Types, Production, Service, Cold Beverages - Types, Production, Service.	9
5.	Food & Beverage Terminology related to the inputs of 2nd semester	6

Text Books:

1. Food & Beverage Services, 2nd Edition, Sudheer Andrews.
2. Food & Beverage Service Operation, 6th Edition, Denis Lillicrop

Reference Books:

1. Food & Beverage Service, Anil Sagar, APH Publishers
2. Food & Beverage Management, 2nd Edition, Bobby George, jalco
3. Brian Varghese Food and beverage service management

Food & Beverage Service Management – II (Practical)

Sr. No.	Course Contents	Total Hrs
1.	<p>Menu :</p> <p>Types of menu – Table d’ hote and A’ la’ carte, Cover setup - Sequence of service – Silver service, Crumbing, Clearing etc - Classical foods and accompaniments with cover - Menu design – Menu compiling, menu card design and format - Menu writing – Steps in menu planning, menu planning for large quantities of clientele. Writing a menu in French and its in English - Menu evaluation - Pricing of the menu both a’la carte and table d’ hote</p>	9
2.	<p>Types of meals:</p> <p>Breakfast – Types of breakfast, Continental, American and English breakfast, Courses and cover setup, Brunch – Courses cover and service methods, Lunch and Dinner – Courses cover and service methods, Hi-tea, Supper, Elevenes – Courses, covers and service methods.</p>	9
3.	<p>Side board Organization:</p> <p>Setting up of dummy waiter for different covers, Organisation of pantry</p>	9
4.	<p>Buffets:</p> <p>Various setups – Informal and formal.</p>	9
5.	<p>Control methods:</p> <p>Billing methods – Duplicate checking system and triplicate checking system, Taking and order through KOT / BOT, making a KOT / BOT, Placing food orders in Kitchen, Computerized KOT/BOT.</p>	3
6.	<p>Non- Alcoholic beverages:</p> <p>Nourishing, Refreshing and Stimulating, Hot and Cold Non - Alcoholic beverages – Types, Service methods, Mock-tails – Classical and Non classical, Types, Preparation, Equipments used, service methods. Food and Beverage terminology related to the inputs of the semester</p>	9