

GUJARAT TECHNOLOGICAL UNIVERSITY

Hotel Management & Catering Technology

B. E. SEMESTER: IV

Subject Name: Bar and Beverage Management

Subject Code: 143302

Theory

Sr. No	Course Content	Hrs.
1	Bar Management & Layout :- • Design & Lay-out • Glassware • Dispensing • Bar-equipment • Beverage store • Bar tendering • Cocktail & Mock tail	12
2	Room Service & Operation :- • Introduction • Hierarchy • Duties responsibility of room service staff • Coordination with other department	09
3	Tobacco and their service :- • History • Manufacturing • Varieties of tobacco • Service of cigarettes • Cigar and there brand names	12
4	Beer :- • Introduction • Raw material used • Production/Manufacturing of beer • Types of beer and there brand names	12
5	Spirits :- • Introduction • Different types of Spirits • Rum • Gin • Vodka • Whisky • Brandy • Tequila and other spirits • Manufacturing method • Service of Spirits • Popular brands.	15

Practical

Sr. No.	Course Contents	Total Hrs
1	Bar – tendering, equipments, Cocktails & Mocktails	10
2	Service of Alcoholic Beverages : - Beer & Spirits	10
3	Room Service :- Trolley Tray breakfast setup and Room service of alcoholic Beverages	10
4	Tobacco :- Service of Cigarettes and Cigar	10

Text Books:

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

Reference Books:

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