

GUJARAT TECHNOLOGICAL UNIVERSITY

Hotel Management & Catering Technology

B. E. SEMESTER: V

Subject Name: Food & Beverage Operation

Subject Code: 153302

Sr. No	Course Content	Weightage	Hrs.
1.	Wine: Introduction, Definition, Classification, Viticulture, Vinification – Still, Sparkling Wines, Aeromatised Wines & Fortified Wines.	30	18
2	Wines : Vine Diseases, Grapes - its Types & Its Classification,	10	06
3.	Wines – France, Italy, Germany, Spain, Food & Wine Harmony, Wines Glasses & Equipment, Storage & Service of Wines.	20	12
4.	Aperitifs – Definition, Types – Wines based	10	06
5.	Gueridon Service – Origin & Definition, Types of Trolleys & Layout, Equipments, Service Procedure, and Service of Important Classical Dishes.	20	12
6.	Buffet - Definition, Types of Buffet, Buffet Equipment & Table Setups.	10	06
	TOTAL	100	60

Food & Beverage Operation (Practical)

Sr. No.	Course Contents	Weightage	Total
1.	Taking Buffet Reservation, Buffet Laying – Different Setups with Service Procedures. Filling of BFP (Banquet Function Prospectus), Arranging a Theme / Ethnic Buffet.	30	18
2.	Service of Wines – Table Wine, Aeromatised Wines, Fortified Wines, Champagne, (Red Wine, Rose Wine), Taking an Order,	20	12
3.	Service Of Aperitif, Reading a Wine Label, Wine Bottle Identification, Glasses, Equipments, Required for Service,	20	12
4.	Menu Planning with Wines & Service of Food & Wine.	20	12
5.	Format of Bar/ Restaurants.	10	06
	TOTAL	100	60

Text Books:

1. Food & Beverage Service – Sudhir Andrews,
2. Food & Beverage Operation 6 Edition, Dennis Lillicrap

Reference Books:

1. Food & Beverage Service – Lillicrap & Cousins
2. Bar & Beverage Book – Costas katsigris, Marry Porter,
3. Beverages Book – Andrew, Dunkin & Cousins