



# GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor Of Hotel Management And Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and  
Hospitality and Tourism Administration

Course / Subject Code: BH01000031

Course / Subject Name: Fundamentals of Food & Beverage Management-1

w. e. f. Academic Year:	2024-25
Semester:	1
Category of the Course:	Core Course (CC)

<b>Prerequisite:</b>	The student shall have the basic knowledge of Indian cooking, cooking styles & its services.
<b>Rationale:</b>	The course will enable the students to understand the basics of cooking and introduce him to the concept of food preparation & its services in an organized manner.

## Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
	On successful completion of the course, the students will be able to	
01	Understand Evolution of Modern Cookery	R, U
02	Identify various tools & techniques used for cooking, and safety in kitchen	U, A
03	Elaborate on the role and importance of various cooking ingredients	A, C
04	Develop comprehensive knowledge in operating food & beverage service	R, U
05	Understand the operations of a catering unit and requirements of food and beverage equipments and services	A, N

\*Revised Bloom's Taxonomy (RBT)

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
2	0	4	4	70	30	50	0	150



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## Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	<b>INTRODUCTION TO THE ART OF COOKERY</b> 1.1 Introduction to Culinary 1.2 Evolution of Global Food Culture 1.3 Aims & objectives of cooking food 1.4 Attitudes and behaviour in the kitchen 1.5 Personal hygiene 1.6 Uniforms & protective clothing 1.7 Safety procedure in handling equipment. 1.8 Identification of Kitchen equipment & utensils 1.9 Types of Cooking Fuels 1.10 Personal Hygiene & Kitchen Ethics	6	20
2.	<b>FOOD COMMODITIES</b> 2.1 Classification, Origin & Cuts of fruits and vegetables 2.2 Role of Fats and Oils used in Cookery 2.3 Spices and Herbs used in Cooking 2.4 Grains, Millets, Pulses, Condiments, Herbs & Spices in cookery 2.5 Classification, Composition & Preparation of Eggs 2.6 Classification & Cuts of Fish & Meats (Beef, Lamb, Pork & Poultry) 2.7 Dairy Products in Cookery 2.8 Cleaning and pre-preparation of food commodities 2.9 Basics of Food Nutrition	6	20
3.	<b>KITCHEN SAFETY AND QUALITY CONTROL</b> 3.1 Introduction to FSSAI & HACCP 3.2 Kitchen Safety measures (Fire Safety & Handling Fire Extinguishers) 3.3 Anatomy, Classification & Handling of kitchen Knives 3.4 Food Safety & Preservation Techniques 3.5 Purchase Quality & Storage of Food Products – Meat, Fish, Vegetable, Fruits Etc. 3.6 Kitchen Waste Management 3.7 Basic First Aid	6	20
4	<b>Introduction &amp; Nature of Hotel Industry</b> 4.1 History, Evolution and Growth	6	20



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	4.2 Understanding Core Concepts and Terminologies 4.3 Nature, Significance, Objectives of food & Beverage 4.4 Principles and Functions of Food & Beverage 4.5 Levels of Management and Managerial Skills Applied at Food & Beverage 4.6 Development of Catering Industry 4.7 Classification of catering establishment 4.8 Food and Beverage Service Department Organizational Structure 4.9 Duties and Responsibilities, Attributes of various Service Personnel.		
5	<b>Introduction to Food &amp; Beverage Equipment &amp; Services</b> 5.1 Selection 5.2 Furniture 5.3 Linen 5.4 Cutlery, Glassware, Chinaware 5.5 Special Equipment 5.6 Specialty restaurants Service 5.7 Coffee shop Service 5.8 Cafeteria Service 5.9 Quick Service Restaurants Service	6	20
	<b>Total</b>	<b>30</b>	<b>100</b>

### Course Content: PRACTICAL

Unit No.	Content
1.	<b>Foundation of cooking</b> – Identification of Kitchen Utensils, Equipment's & Ingredients, Operations of Equipment's and Knife Handling Procedures, Kitchen Hygiene
2.	<b>Basic Cooking Methods and Pre-Preparations</b> – Cuts of Vegetables (Julienne, Jardinière, Macedoine, Brunoise, Paysanne, Dices, Cubes, Shred, Mirepoix, etc.)
3	<b>Basic Indian menu</b> – Vegetarian / Non vegetarian Dish, Indian Bread, Any Dal & Rice Dish
4	<b>Basic Indian menu</b> – Vegetarian / Non vegetarian Dish, Indian Bread, Any Dal & Rice Dish
5	<b>Basic Indian menu</b> – Vegetarian / Non vegetarian Dish, Indian Bread, Any Dal & Rice Dish
6	<b>Basic Indian menu- Red Gravy</b> – Vegetarian / Non vegetarian Dish, Indian Bread, Any Dal, Rice Dish & Indian Sweet



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7	<b>Basic Indian menu- Brown Gravy</b> – Vegetable Dish, Indian Bread, Any Dal, Rice Dish & Indian Sweet
8	<b>Basic Indian menu – White Gravy</b> – Vegetable Dish, Indian Bread, Any Dal, Rice Dish & Indian Sweet
9	<b>Basic Indian menu – Green Gravy</b> – Egg Dish, Indian Bread, Any Dal, Rice Dish & Indian Sweet
10	<b>Gujarati Festive Menu</b>
11	<b>Introduction to Equipment, Sizes &amp; Capacities:</b> Flatware, Holloware, Table ware, Glassware
12	<b>Grooming &amp; Etiquettes:</b> Grooming of Male Counterpart, Grooming of Female Counterpart, Etiquette / Behavioral Traits
13	<b>Basic Technical Skill:</b> Receiving Guest, presenting menu card, taking of an order, Mise en place , Mise en scene
14	<b>Basic compilation of food &amp; services with accompaniment;</b> Basic Menu Planning, Cover Setup, Tray Carrying / Trolley Set Up
15	<b>Food and Beverage Service Sequence:</b> Basic compilation of food & services with accompaniment, Logical Sequence of services, Guest services (basic Indian food menu), Breakfast Menu Planning, Set-up & Service
	Total

## Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
15	15	10	8	12	40

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

## Suggested Specification Table with Marks (Practical):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
20	12	10	8	10	40



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## References/Suggested Learning Resources:

### (a) Books:

1. Theory of Cookery by Krishna Arora
2. Modern Cookery-I by Thangam Philip
3. Food Production Operations by Chef Parvinder S. Bali
4. John Cousins, Dennis Lillicrap, (Latest Edition) *Food & Beverage Service*, Good Reads; Latest Edition.
5. Anita Sharma, S N Bagchi, (Latest Edition), *Text Book on Food & Beverage Service*, Aman Publication.
6. R Singaravelavan, (Latest Edition), *Food & Beverage Services*, OUP India, Latest Edition

### (b) Open source software and website:

1. <https://whatscookingamerica.net/glossary/>
2. <http://www.foodsubs.com/>
3. <https://foodprint.org/eating-sustainably/real-food-encyclopedia/>

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