



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: BH02000031

Course / Subject Name: Fundamentals of Food & Beverage Management-2

w. e. f. Academic Year:	2024-25
Semester:	2
Category of the Course:	Core Courses

Prerequisite:	Student shall have basic knowledge about food service industry
Rationale:	This course is an overview of the intermediate level operational principles and practices utilized to operate and control food and beverage service efficiently.

Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes	RBT Level
01	Provide exposure to students /participants about the various outline of food & beverage services	R
02	Induce the necessary foundation in food & beverage service operations	U
03	Develop effective & uniformed food service standards, methods	A
04	Nurture effective understanding of guest's physiological & psychological needs	N
05	Leverage the skills for fostering leadership qualities in food and beverage services	C

*Revised Bloom's Taxonomy (RBT)

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)	
3	0	2	4	70	30	50	0	150

Course Content:

Unit No.	Content	No. of Hours	% of Weightage
	Menu, Menu Knowledge and Accompaniment <ul style="list-style-type: none">• Origin		



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1.	<ul style="list-style-type: none">• Types of Meal• Types of Menu• Types of Breakfast• French Classical Menu• Cover and Accompaniments	12	25%
2.	Ancillary Sections: <ul style="list-style-type: none">• Still Room• Silver Room• Wash-up• Hot Plate• Pantry• Linen Store	5	10%
3.	Ancillary Services II: Preparation for Services <ul style="list-style-type: none">• In Room Dining Experience- Introduction, Types of Room Service Equipment, Room Service Procedure, Room Service forms and formats• Gueridon Service, Lounge Service• Origin and definition Types of Trolleys and layout, Special equipment	8	20%
4.	Non-Alcoholic Beverage- Introduction <ul style="list-style-type: none">• Non – Alcoholic Beverages• Definition, Classification• Hot Beverages Tea: Definition, Types, Storage, Making & Service• Water and its Classification• Coffee: Definition, Types, Storage, Making & Service of Coffee• Cold Beverages– Types of Juices, Mineral water, Squash, Syrup	12	25%
5.	F & B Control System Sale control system- KOT/bill control system (manual): triplicate checking system, duplicate checking system, single order sheet, quick service menu & customer bill. Making bill, Cash handling equipment, Record keeping (restaurant cashier)	8	20%
Total		45	100 %



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PRACTICAL:

Unit No.	Content	No. of Hours	% of Weightage
1.	Basic Technical skills: <ul style="list-style-type: none">• Holding Service Gear• Different aspects of carrying trays• Using Service Salver• Clearing methods	6	20%
2.	Basic Serving skills <ul style="list-style-type: none">• Offering menu card• Taking of an order, Suggestive Selling, Passive Selling• Expedition of order• Service of water	6	20%
3.	Practice of menu compilation <ul style="list-style-type: none">• Planning of Continental Breakfast Menu• Planning of English Breakfast Menu• Planning of American Breakfast Menu• Planning of Indian Breakfast Menu• Planning of Indian course menu and practice of service of the same• Planning of 17 course French classical menu• Planning of 13 course French Classical Menu• Planning of 11 Course French Classical Menu• Planning of 7 Course French Classical Menu• Planning of 6 Course French Classical Menu• Planning of 5 Course French Classical Menu	8	30%
4.	Practices of Beverage Services Non-alcoholic beverages: Tea, Coffee, Other Non-alcoholic beverages	6	20%
5.	Case Study based Practices: <ul style="list-style-type: none">• Accidents Occurred,• Guest with language difficulties,• Wrong Food order taken	4	10%
	Total	30 Hrs.	100 %



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Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks (in %)					
R Level	U Level	A Level	N Level	E Level	C Level
10	20	10	5	5	20

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

References/Suggested Learning Resources:

(a) Books:

1. John Cousins, Dennis Lillicrap, (Latest Edition) *Food & Beverage Service*, Good Reads; Latest Edition.
2. Anita Sharma, S N Bagchi, (Latest Edition), *Text Book on Food & Beverage Service*, Aman Publication.
3. R Singaravelavan, (Latest Edition), *Food & Beverage Services*, OUP India, Latest Edition

(b) Open-source software and website:

Sl. No.	Name of the Course(s)	University Offering the Course	Platform	Link(s)
1	Food & Beverage Business	Course Era	Online	https://www.coursera.org
2	Food Hygiene & safety	Reed UK	online	https://www.reed.co.uk
3	Basics of Food Service	Udemy	online	https://www.udemy.com

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