



# 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: BH03000021

Course / Subject Name: Intermediate of Food and Beverage Service

|                         |             |
|-------------------------|-------------|
| w. e. f. Academic Year: | 2025-26     |
| Semester:               | 3           |
| Category of the Course: | Core Course |

|                      |  |
|----------------------|--|
| <b>Prerequisite:</b> | Student shall have basic knowledge about food & beverage service industry  |
| <b>Rationale:</b>    | 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  |
|----|--|
| 01 | Understand about the different types of table services.          |
| 02 | Induce the necessary knowledge in Room Service operations.       |
| 03 | Develop effective & uniformed Buffet service standards, methods. |
| 04 | Nurture effective knowledge of Cigar.                            |
| 05 | Leverage the skills for Kitchen Stewarding operations.           |

## Teaching and Examination Scheme:

| Teaching Scheme (in Hours) |    |    | Total Credits<br>L+T+ (PR/2) | Assessment Pattern and Marks |             |                      |         | Total<br>Marks |
|----------------------------|----|----|------------------------------|------------------------------|-------------|----------------------|---------|----------------|
| L                          | T  | PR | C                            | Theory                       |             | Tutorial / Practical |         |                |
|                            |    |    |                              | ESE (E)                      | PA / CA (M) | PA/CA (I)            | ESE (V) |                |
| 02                         | 00 | 04 | 04                           | 70                           | 30          | 50                   | -       | 150            |

## Course Content:

### Theory:

| Unit No. | Content   | No. of Hours | % of Weightage |
|----------|---|--------------|----------------|
| 1.       | <b>Types of Table Service :-</b> <ul style="list-style-type: none"><li>• Pre-plated service</li><li>• Silver service</li><li>• French service</li><li>• Russian service</li></ul> | 7            | 20             |



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|              |  |           |            |
|--------------|--|-----------|------------|
| 2.           | <b>Room Service &amp; Operation :-</b> <ul style="list-style-type: none"> <li>• Introduction - Room Service Equipment and Room Service procedure</li> <li>• Hierarchy</li> <li>• Duties responsibility of room service staff</li> <li>• Coordination with other department</li> <li>• Order taking for room service</li> <li>• In-room Facilities</li> <li>• Guest Satisfaction</li> </ul> | 5         | 15         |
| 3.           | <b>Buffet :-</b> <ul style="list-style-type: none"> <li>• Definition</li> <li>• Classification</li> <li>• Buffet settings</li> <li>• Sequence of food items</li> <li>• Menu Planning</li> <li>• Disadvantages</li> <li>• Precautions</li> </ul>  | 7         | 25         |
| 4.           | <b>Introduction to Bar Management :-</b> <ul style="list-style-type: none"> <li>• Introduction and Definition</li> <li>• Types of Bar</li> <li>• Bar Layouts</li> <li>• Bar Stocking-Alcoholic &amp; Nonalcoholic beverages</li> <li>• Introduction &amp; classification of Alcohol</li> </ul>   | 6         | 20         |
| 5.           | <b>KITCHEN STEWARDING :</b> <ul style="list-style-type: none"> <li>• Importance.</li> <li>• Opportunities in Kitchen stewarding.</li> <li>• Record maintenance.</li> <li>• Machine used for cleaning &amp; polishing.</li> </ul>   | 5         | 20         |
| <b>Total</b> |  | <b>30</b> | <b>100</b> |

**Course Content:**

**Practical:**

| Unit No. | Content  | No. of Hours | % of Weightage |
|----------|--|--------------|----------------|
| 1.       | <b>Table Serving Skills :-</b> <ul style="list-style-type: none"> <li>• Pre-plated service</li> <li>• Platter to plate service</li> <li>• French service</li> <li>• Russian service</li> </ul> | 12           | 20             |



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|              |  |           |            |
|--------------|--|-----------|------------|
| 2.           | <b>Room Service Operations :-</b> <ul style="list-style-type: none"><li>• Trolley Tray breakfast setup</li><li>• Carrying room service tray</li><li>• Room service of food</li><li>• Room service of non-alcoholic Beverages</li><li>• Room service of alcoholic Beverages</li></ul> | 12        | 20         |
| 3.           | <b>Buffet Set-ups :-</b> <ul style="list-style-type: none"><li>• Buffet set-up for breakfast</li><li>• Buffet set-up for lunch</li><li>• Buffet set-up for dinner</li><li>• Sequence of food items</li><li>• Menu Planning</li><li>• Manpower planning</li></ul>                     | 12        | 20         |
| 4.           | <b>Introduction to Bar &amp; Bar Management :-</b> <ul style="list-style-type: none"><li>• Identification of Bar Equipment</li><li>• Bar Layouts</li><li>• Bar accessories &amp; disposals</li><li>• Bar Stock Taking</li></ul>  | 12        | 20         |
| 5.           | <b>KITCHEN STEWARDING :</b> <ul style="list-style-type: none"><li>• Operating various dishwashers</li><li>• Record maintenance</li><li>• Inventory</li></ul>   | 12        | 20         |
| <b>TOTAL</b> |  | <b>60</b> | <b>100</b> |

## Suggested Specification Table with Marks (Theory):

| Distribution of Theory Marks |         |         |         |         |         |
|------------------------------|---------|---------|---------|---------|---------|
| R Level                      | U Level | A Level | N Level | E Level | C Level |
| 20                           | 20      | 10      | 05      | 05      | 10      |

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.



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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   | <a href="https://www.coursera.org">https://www.coursera.org</a> |
| 2       | Food Hygiene & safety    | Reed UK                        | Online   | <a href="https://www.reed.co.uk">https://www.reed.co.uk</a>     |
| 3       | Basics of Food Service   | Udemy                          | Online   | <a href="https://www.udemy.com">https://www.udemy.com</a>       |

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