



GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

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

Course / Subject Code : BH04000021

Course / Subject Name : Bar and Beverages

w. e. f. Academic Year:	2025-26
Semester:	4
Category of the Course:	Core Course

Prerequisite:	Student shall have intermediate knowledge about food & beverage service industry.
Rationale:	This course is an overview of alcoholic beverages and practices of service technique utilized to operate and control beverage service operation efficiently.
Disclaimer	The content of this subject is relevant to the BHMCT program and resembles similar content in the BHMCT program at other universities at the national and international level. This University in no way promotes the consumption of the beverages mentioned in this syllabus. All the beverages are mentioned only for educational purposes and for imparting knowledge to prospective food and beverage executives.

Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Understand about the different types of spirits.
02	Induce the necessary knowledge in wines.
03	Develop effective & uniformed cocktail service standards, methods.
04	Nurture effective knowledge of liqueurs & bitters.
05	Leverage the knowledge for beer.

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)	
02	00	04	04	70	30	50	0	150

Course Content:

Theory:

Unit No.	Content	No. of Hours	% of Weightage
1.	Spirits:- <ul style="list-style-type: none">• Introduction & Definition	8	25



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	<ul style="list-style-type: none">• Production of Spirits• Different types of spirit• Whisky• Rum• Gin• Vodka• Brandy• Tequila and other spirits• Manufacturing methods• Service of spirits• Popular brands		
2.	Wines:- <ul style="list-style-type: none">• Introduction & definition• Classification• Viticulture• Vinification– Still, Sparkling wines, Aeromatised wines & Fortified wines.• Grapevine diseases• Grapes-its types & classification• Wines from -France, Italy, Germany, Spain• Food & wine harmony• Wines glasses & equipment• Storage• Service of wines	8	25
3.	Cocktails :- <ul style="list-style-type: none">• Definition• Classification• Components of cocktail• Methods of making Cocktails• Cocktail garnishes• Popular styles of mixed drinks• Classic cocktails	5	15
4.	Liqueurs & Bitters:- <ul style="list-style-type: none">• Definition & origin• Manufacturing• Popular brands• Uses	5	20



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	<ul style="list-style-type: none">Services of liqueur & bitter		
5.	Beer:- <ul style="list-style-type: none">IntroductionRaw material usedProduction/Manufacturing of beerTypes of beer and the brand names	4	15
	Total	30	100

Course Content:

Practical:

Unit No.	Content	No. of Hours	% of Weightage
1.	Spirits:- <ul style="list-style-type: none">Service of spirits	12	25
2.	Wines:- <ul style="list-style-type: none">Taking orderService of winesWine Tasting	15	30
3.	Cocktails:- <ul style="list-style-type: none">Preparation of classic cocktails	15	20
4.	Liqueurs & Bitters:- <ul style="list-style-type: none">Service of liqueur & bitter	08	15
5.	Beer:- <ul style="list-style-type: none">Service of beers	10	10
	Total	60	100

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:

Books:



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- John Cousins, Dennis Lillicrap, (Latest Edition) *Food & Beverage Service*, Good Reads; Latest Edition.
- The Bar Book: Elements Of Cocktail Technique, Jeffrey Morgenthaler (Author), Martha Holmberg Alanna Hale
- Bar and Beverage Book, Costas Katsigris, Marry Porter
- Beverages Book, Andrew Dunkins & Cousins
- Anita Sharma, SN Bagchi,(Latest Edition),*Text Book on Food & Beverage Service*, Aman Publication.
- R Singaravelavan, (Latest Edition), *Food & Beverage Services*, OUPIndia, Latest Edition

(a) Open-sources Software and website:

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

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