

**SYLLABUS**  
**of**  
**Hospitality and Catering Technology**  
**Choice Based Credit System at Under Graduate Level**  
**Semester II**  
**CC2: Food & Beverage Service**  
**Theory: 4 Credits; Practical: 2 Credits**

**Unit - I Food and Beverage Services:** - Introduction, Concept, and Classification of Catering Establishments, their importance; F&B Service Outlets & Familiarisation with their Layouts(Tea Lounge, Coffee Shop, Restaurant, Banquets, Staff Cafeteria), Hierarchy of F&B Service Department, F&B Service Brigade, Modern Staffing in various hotels, Duties & Responsibilities of various employees in F&B Service, their attributes; coordination of F&B Service with other departments.

**Unit - II Introduction to Beverages:** Food Service Equipments, Classification, Description, Usage, Upkeep and Storage, Food Service Tools, Their Usage, Care & Maintenance, Side Stations, Safety Procedures.

**Unit -III Menu Engineering :** Menu planning, Table Crockery, Cutlery, Glassware Condiments, Sweeteners, Menu - Concept, Types, Salient Features, Menu Designs, Presenting of Menu, Layout of Table, (At least Ten Types), Receiving and seating of Guests.

**Unit - IV Food Service:** Introduction, Classification of Services, Usage and Service Methods, Preparation for Services, Mise-en-place and Mise-en-scene, arrangement and setting up of station, par stocks maintained at each side station, Functions performed while holding a station, Method and procedure of taking a guest order, emerging trends in Food Services and salient features.

**Practical**

1. Understanding Personal Hygiene & Food Service Hygiene
2. Grooming for Professional Food Service - Do's & Don'ts Understanding Food Service Outlets.
3. Familiarisation with Food Service equipments and tools
4. Fuels -Their usage and precautions while dealing with them in F&B Outlets v Handling Fire and Emergency Procedures
5. Familiarization, identification of crockery, cutlery, hollowware, flatware and tableware in F&B Outlets
6. Services of Soups (Minestrone, Consommés, Cream Soups, Puree Soups, Clear Soups, Bisques, Cold Soups, Chowders and others)
7. Understanding Service Methods, Setting up of Side Station, Table Layouts, Napkin Folding and Presenting Menus.

**Suggested Reading:**

- Food & Beverage Service - Dennis R.Lillicrap. & John A. Cousines. Publisher: ELBS
- Food & Beverage Service Management - Brian Varghes
- Food & Beverage Service Training Manual - Sudhir Andrews, Tata Mc Graw Hill.
- Food & Beverage Service Lillicrap & Cousins, ELBS
- Introduction F & B Service- Brown, Heppner & Deegan
- Menu Planning- Jaks Kivela, Hospitality Press
- Modern Restaurant Service- John Fuller, Hutchinson
- Professional Food & Beverage Service Management - Brian Varghese
- The Restaurant (From Concept to Operation)
- The Waiter Handbook By Grahm Brown,