

# FOOD & BEVERAGE SERVICE

## (Skill Track)

### Programme Structure

Course Code	Course Title	Lectures (L) Hours per week	Tutorial (T) Hours per week	Practical (P) Hours per week	Total Credits
VHM2152	Basics of Food Service	1	-	4	3
VHM2252	Advanced Food Service	1	-	4	3
VHM2352	Beverage Studies-Basic	1	-	4	3
VHM2452	Beverage Studies-Advanced	1	-	4	3
VHM2552	F&B Service Supervisory Skills	1	-	4	3
VHM2652	F&B Management Skills	3	-	-	3
	<b>TOTAL</b>				<b>18</b>

# FOOD & BEVERAGE SERVICE

## Syllabus - Semester First

### BASICS OF FOOD SERVICE

**Course Code: VHM2152**

**Credit Units: 03**

**Prerequisites** : 10+2

**Course Objective:**

At the end of the semester the students will be able to –

- Explain the growth and role of hotel industry and catering establishment
- Understand the various types of hotels and their features
- List and explain various catering establishment with their features
- Explain staff organization structure of food and beverage department
- Describe and understand job description of each personnel working in each F&B outlet
- List various F&B service equipment with its use and care.

**Course Contents:**

**Module –I**

- 1.0 Growth of Hotel Industry
  - 1.1 Sections of The Industry
- 2.0 Catering Establishments
  - 2.1 Different Types

**Module –II**

- 3.0 Personnel
  - 3.1 Staff Organisation in F&B Department
  - 3.2 Attributes of a Waiter

**Module –III**

- 4.0 Furniture & Equipment in a Restaurant

**Module –IV**

- 5.0 Plan for serving food and beverages
- 6.0 Greet customer, take orders and serve
- 7.0 Clean tables and counters

**Module –V**

- 8.0 Communicate with customer and colleagues
- 9.0 Maintain customer-centric service orientation
- 10.0 Maintain standard of etiquette and hospitable conduct

**Examination Scheme:**

<b>Components</b>	<b>Internal Assessment</b>			<b>EE</b>	
	<b>V</b>	<b>LP</b>	<b>A</b>	<b>Th</b>	<b>Pr</b>
<b>Weightage (%)</b>	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

**Suggested Readings :**

- Food & Beverage Services by SN Bagchi & Anita Sharma, Aman Publications, New Delhi
- Food & Beverage Service by Lilicrap
- Food & Beverage Service by R. Singaravelavan, OUP
- F & B Service Manual by Sudhir Andrews, Tata McGraw Hill
- The Waiter by John Fullar
- Professional Table Service by Dennis Lilicrap.
- Food & Beverage Management & Control by Dr. JM Negi, Kanishka Publications, New Delhi

# Syllabus - Semester Second

## ADVANCED FOOD SERVICE

**Course Code: VHM2252**

**Credit Units: 03**

**Prerequisites** : Basics of Food Service (VHM2152)

### Course Objective:

At the end of the semester the students will be able to –

- Explain the various types of Meals
- Define & explain the concept of Menu
- Classify various methods of Service
- Calculate bill for meals & Handle payment made by the guests
- Deal with different types of guests in different situations
- Maintain hygiene and safety at workplace

### Course Contents:

#### Module – I

- 1.0 Meals & Menu
  - 1.1 Types of Meals
  - 1.2 Introduction to Menu
  - 1.3 Courses of Menu
  - 1.4 Classification of Menu
  - 1.5 Types of Service

#### Module – II

- 2.0 Deal with customer payment
- 3.0 Resolve customer service issues
- 4.0 Follow gender and age sensitive service practices

#### Module – III

- 5.0 Maintain IPR of organisation and customers

#### Module – IV

- 6.0 Maintain health and hygiene
- 7.0 Maintain safety at workplace

#### Module – V

- 8.0 Service Terminology

### Examination Scheme:

Components	Internal Assessment			EE	
	V	LP	A	Th	Pr
Weightage (%)	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

**Suggested Readings :**

- Food & Beverage Services by SN Bagchi & Anita Sharma, Aman Publications, New Delhi
- Food & Beverage Service by Lilicrap
- Food & Beverage Service by R. Singaravelavan, OUP
- F & B Service Manual by Sudhir Andrews, Tata McGraw Hill
- The Waiter by John Fullar
- Professional Table Service by Dennis Lilicrap.
- Food & Beverage Management & Control by Dr. JM Negi, Kanishka Publications, New Delhi

*After successful completion of study of the above Courses (VHM2152&VHM2252), the student becomes eligible to appear for “Qualification Pack: Food & Beverage Service – Steward” (NSQF level - 4) examination under THSC & NSDC by paying fees as applicable.*

# Syllabus - Semester Third

## BEVERAGE STUDIES - BASIC

Course Code: VHM2352

Credit Units: 03

**Prerequisites** : Advanced Food Service (VHM2252)

### Course Objective:

At the end of the semester the students will be able to –

- Define & Classify Beverage
- State the various types of Non-Alcoholic & Alcoholic Beverages
- Understand & Explain the Classification, Production & service of Beer & Wine
- Manage inventory

### Course Contents:

#### Module – I

- 1.0 Classification of Beverage
- 2.0 Non-Alcoholic Beverages

#### Module – II

- 3.0 Alcoholic Beverages : Classification
- 4.0 Beer : Manufacture, Service, Brands

#### Module – III

- 5.0 Wine : Classification, Still Wine, Fortified Wine, Sparkling Wine, Production, Wine producing countries, Wine & Food Harmony

#### Module – IV

- 6.0 Supervise food and beverage service
- 7.0 Manage customer service

#### Module – V

- 8.0 Manage inventory and staff

### Examination Scheme:

Components	Internal Assessment			EE	
	V	LP	A	Th	Pr
Weightage (%)	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

### Suggested Readings :

- Food & Beverage Services by SN Bagchi & Anita Sharma, Aman Publications, New Delhi
- Food & Beverage Service by Lilicrap
- Food & Beverage Service by R. Singaravelavan, OUP
- F & B Service Manual by Sudhir Andrews, Tata McGraw Hill
- The Waiter by John Fullar
- Professional Table Service by Dennis Lilicrap.
- Food & Beverage Management & Control by Dr. JM Negi, Kanishka Publications, New Delhi

# Syllabus - Semester Fourth

## BEVERAGE STUDIES - ADVANCED

**Course Code: VHM2452**

**Credit Units: 03**

**Prerequisites** : Beverage Studies – Basic (VHM2352)

### **Course Objective:**

At the end of the semester the students will be able to –

- Define & Explain Distillation process
- Classify Spirits
- State the various types of Non-Alcoholic & Alcoholic Beverages
- Understand & Explain the Production & service of various Spirits
- Prepare Cocktails

### **Course Contents:**

#### **Module – I**

1.0 Distillation & Spirits

#### **Module – II**

2.0 Whisky : Manufacture, Service, Brands

3.0 Rum : Manufacture, Service, Brands

4.0 Gin : Manufacture, Service, Brands

5.0 Vodka : Manufacture, Service, Brands

6.0 Brandy : Manufacture, Service, Brands

#### **Module – III**

7.0 Other Spirits – Country of origin, Manufacture, Service, Brands

#### **Module – IV**

8.0 Liqueurs : Manufacture, Service, Brands

#### **Module – V**

9.0 Cocktails

### **Examination Scheme:**

Components	Internal Assessment			EE	
	V	LP	A	Th	Pr
<b>Weightage (%)</b>	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

**Suggested Readings :**

- Food & Beverage Services by SN Bagchi & Anita Sharma, Aman Publications, New Delhi
- Food & Beverage Service by Lilicrap
- Food & Beverage Service by R. Singaravelavan, OUP
- F & B Service Manual by Sudhir Andrews, Tata McGraw Hill
- The Waiter by John Fullar
- Professional Table Service by Dennis Lilicrap.
- Food & Beverage Management & Control by Dr. JM Negi, Kanishka Publications, New Delhi

*After successful completion of study of the above Courses (VHM2552&VHM2452), the student becomes eligible to appear for “Qualification Pack: Captain” (NSQF level - 6) examination under THSC & NSDC by paying fees as applicable.*



# Syllabus - Semester Fifth

## F&B SERVICE SUPERVISORY SKILLS

**Course Code:** VHM2552

**Credit Units:** 03

**Prerequisites :** Beverage Studies – Advanced (VHM2452)

**Course Objective:**

At the end of the semester the students will be able to –

- Develop Supervisory Skills
- Train Staffs
- Manage Inventory & Budget

**Course Contents:**

**Module – I**

- 1.0 Restaurant Planning & Layout
  - 1.1 Choosing of Location
  - 1.2 Layout Planning
  - 1.3 Décor
  - 1.4 Furnishing, Fixtures & Fittings
  - 1.5 Equipment Selection

**Module – II**

- 2.0 Arranging Equipment
- 3.0 Manage stock

**Module – III**

- 4.0 Supervisory Skills

**Module – IV**

- 5.0 Training Staffs
- Manage human resource and quality

**Module – V**

- 6.0 Manage finances of the facility

**Examination Scheme:**

Components	Internal Assessment			EE	
	V	LP	A	Th	Pr
Weightage (%)	05	20	05	40	30

V-Viva; LP-Lab Performance; A-Attendance; EE-End Semester Examination

**Suggested Readings :**

- Food & Beverage Services by SN Bagchi & Anita Sharma, Aman Publications, New Delhi
- Food & Beverage Service by Lilicrap
- Food & Beverage Service by R. Singaravelavan, OUP
- F & B Service Manual by Sudhir Andrews, Tata McGraw Hill
- The Waiter by John Fullar
- Professional Table Service by Dennis Lilicrap.
- Food & Beverage Management & Control by Dr. JM Negi, Kanishka Publications, New Delhi

# Syllabus - Semester Sixth

## F&B MANAGEMENT SKILLS

**Course Code: VHM2652**

**Credit Units: 03**

**Prerequisites** : Service Supervisory Skills (VHM2552)

**Course Objective:**

At the end of the semester the students will be able to –

- Understand & Explain F&B Control
- Implement Menu Engineering

**Course Contents:**

**Module – I**

- 1.0 Cycles of Control
  - 1.1 Purchasing
  - 1.2 Receiving
  - 1.3 Storing
  - 1.4 Issuing
  - 1.5 Preparation
  - 1.6 Costing & Selling
  - 1.7 Control

**Module – II**

- 2.0 Food Cost Control
  - 2.1 Food Costing
  - 2.2 Checks & Checking System
  - 2.3 Standard Costing
  - 2.4 Variance Analysis

**Module – III**

- 3.0 Budgets & Budgetary Control
  - 3.1 Definition, Different Types of Budgeting
  - 3.2 Different Steps of Preparing Different Budgets
  - 3.3 Budgetary Control
  - 3.4 Formats for Budgeting

**Module – IV**

- 4.0 Liquor Control
  - 4.1 Purchase Procedures
  - 4.2 Assessment of Quality
  - 4.3 Stock Control
  - 4.4 Beverage Sales Control

**Module – V**

- 5.0 Menu Engineering

**Examination Scheme:**

Components	Internal Assessment				EE
	V	H	CT	A	Th
Weightage (%)	05	05	15	05	70

V-Viva; H-Home Assignment; CT-Class Test; A-Attendance; EE-End Semester Examination

**Suggested Readings :**

- Food & Beverage Services by SN Bagchi & Anita Sharma, Aman Publications, New Delhi
- Food & Beverage Service by Lilicrap
- Food & Beverage Service by R. Singaravelavan, OUP
- F & B Service Manual by Sudhir Andrews, Tata McGraw Hill
- The Waiter by John Fullar
- Professional Table Service by Dennis Lilicrap.
- Food & Beverage Management & Control by Dr. JM Negi, Kanishka Publications, New Delhi

*After successful completion of study of the above Courses (VHM2552&VHM2652), the student becomes eligible to appear for “Qualification Pack: Assistant Catering Manager” (NSQF level - 6) examination under THSC & NSDC by paying fees as applicable.*