

FOOD & BEVERAGE SERVICE – II

UNIT - 1

INTRODUCTION TO BEVERAGES :

- ❖ Definition
- ❖ Classification
- ❖ Significance

WINES

- ❖ Definition
- ❖ Classification
- ❖ Grape varieties
- ❖ Production of table wine
- ❖ Service and storage
- ❖ Wines of France
- ❖ Wines of Italy
- ❖ Wines of Germany
- ❖ Wines of U.S.A
- ❖ Wines of Australia
- ❖ Other wine producing countries

SPARKLING WINES

- ❖ Methods of producing sparkling wines
- ❖ Champagne - production and its significance
- ❖ Service and storage

FORTIFIED WINES

- ❖ Sherry
- ❖ Port
- ❖ Madeira
- ❖ Marsala

UNIT-2

SPIRITS

- ❖ Definition
- ❖ Distillation - Pot still & Patent still
- ❖ Different spirits
 - a) Brandy b) Whisky c) Gin d) Vodka e) Rum (Production, Types, Service and Storage)
- ❖ Other Spirits
- ❖ Aperitifs And Liqueurs
 - a) Definition b) Production c) Service and storage

UNIT-3

- ❖ **BEER**
 - a) Definition b) Production c) Types of beer
 - d) Service and storage

UNIT-4

COCKTAILS, FOOD AND WINE HARMONY

- ❖ COCKTAILS
 - a) Definition b) History c) Methods of mixing cocktails
 - d) World famous cocktails
- ❖ FOOD AND WINE HARMONY
 - Food and matching drink

UNIT-5

BEVERAGE CONTROL

- ❖ BAR
 - a) Lay out b) Types of bar c) Proof system
- ❖ BEVERAGE CONTROL MEASURES
 - a) Allocation b) Bar ledger
 - c) Indent, receipt, and issue of liquors
 - d) Cellar maintenance e) Different measures (ounces)
 - f) Legal points

REFERENCE BOOKS

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5. Beer- Michael Jackson
6. Public house & Beverage management – Michael Flynn
7. Key issues & principles- Carolineritchie, Andrew Roberts
8. The world encyclopedia of wine- Stuart Walton
9. Beer Basics- Peter cafrance