

FOOD & BEVERAGE SERVICE - I

UNIT - I :

INTRODUCTION TO FOOD & BEVERAGE SERVICE :

- 1) Introduction And Evolution Of Hotel Industry
- 2) Different Types of Catering Establishments
 - a) Commercial b) Non-commercial
- 3) Different Outlets of F&B Service
 - a) Coffee shop, restaurant, bar, room service, discotheque, barbeque, night clubs, banquets, outdoor catering.
- 4) Staff Hierarchy of F&B Outlets
 - a) Duties and responsibilities of each level of staff
 - b) Attributes of service personnel
 - c) Safety, hygiene, and attitudes (positive & negative)
- 5) Inter Departmental Relation Ship
 - a) Co-operation and co-ordination

UNIT - II

RESTAURANT OPERATIONS :

- 1) SERVICE EQUIPMENTS:
 - a) Cutlery, crockery and glass ware (dimensions and uses)
 - b) Special table ware (asparagus tongs, corn on the cob holder, snail tongs, snail dish, lobster pick, caviar knife, nut cracker, grape scissors)
 - c) Silver ware
 - d) Silver cleaning methods
 - i) Burnishing ii) Polivit
 - iii) Silver dip iv) Plate powder
- 2) COVER :
 - a) Definition and size
 - b) Size of table clothes, baize, serviettes, napperons and their uses.
 - c) Rules for laying a table
- 3) MISE-EN-PLACE & MISE-EN-SCENE
- 4) TYPES OF SERVICE
 - a) English b) Silver c) Russian d) American & e) Others
- 5) FOOD SERVICE
 - a) Rules for waiting at a table (receiving, order taking, service & settlement)
 - b) Operation of K.O.T.
 - c) Significance of kitchen stewarding.

UNIT - III

ANCILLARY DEPARTMENTS :

- 1) Still Room
- 2) Plate Room
- 3) Pantry
- 4) Hot Section
- 5) Significance of Kitchen Stewarding

UNIT - IV

MENU AND MENU PLANNING

- 1) DEFINITION
- 2) TYPES OF MENUS
 - a) Ala carte
 - b) Table d' hote
 - c) Banquet menu
- 3) TYPES OF MEALS
Break fast, brunch, lunch, hi-tea, dinner, supper.
- 4) FRENCH CLASSICAL MENU
11 courses and its accompaniments, cover, service.
- 5) MENU PLANNING
 - a) Points to be considered while planning a menu
 - b) Menu engineering

UNIT - V

NON-ALCOHOLIC BEVERAGES

- a) Stimulating
- b) Refreshing
- c) Nourishing

TOBACCO

- a) Cigar
- b) Cigarette
- c) Pipe tobacco
- d) Chewing tobacco

REFERENCE BOOKS :

- 1) Modern Restaurant Service – John Fuller.
- 2) Food & Beverage Service – Lillicrap & John Cousins
- 3) Food & Beverage Service Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications)
- 4) Food & Beverage Service – Vijay Dhawan.