

V I S T A S
School of Hotel & Catering Management

Certificate Course – Syllabus

Subject : **Food & Beverage Service Theory**
Course Code : **15706T1**

Course Objectives:

- To equip students with basic skills required in the service of food and beverages.
- Prepare students to meet the challenges associated with the Food and Beverage Industry.
- To facilitate aspirants to acquire comprehensive knowledge and skills pertaining to restaurant operations
- To assist a student to define common types of food menus, describe dining service, staff positions and list equipment items used by food service personnel

UNIT 1. The Food & Beverage Service Industry

Introduction to the Food & Beverage Industry
Classification of Catering Establishments (Commercial & Non-Commercial)
Introduction to Food & Beverage Operations (Types of F&B Outlets)
Restaurant, Coffee Shop, Room Service, Bars, Banquets, Snack Bar, Executive Lounges, Business Centers, Discotheques & Night Clubs.
Ancillary department.

Food & Beverage Service Equipment

Types & Usage of Equipment- Furniture, Chinaware, Silverware & Glassware, Linen, Disposables,
Special Equipment, Care & maintenance

UNIT.2 Food & Beverage Service Personnel

Food & Beverage Service Organization Structure - Job Descriptions
Attributes of Food & Beverage personnel.
Basic Etiquettes
Interdepartmental relationship

Types of Food & Beverage Service

Types of Meals, Mise-en-place & Mise-en-scene
Table Service –English / Silver, American, French, Russian
Self Service – Buffet & Cafeteria
Specialized Service – Gueridon, Tray, Trolley, Lounge, Room etc.
Single Point Service – Take Away, Vending Kiosks, Food Courts & Bars, Vending machines.

UNIT 3 Non – Alcoholic Beverages

Classification

Hot Beverages – Types, Service

Cold Beverages – Types, Service

UNIT 4 Alcoholic Beverages

Definition

Classification of Alcoholic Beverages

Fermentation process, Distillation process.

Fermented beverages, Distilled Spirits, Liqueurs.

UNIT 5. Menu knowledge

Introduction

Types –A la Carte & Table d’hôte

Menu Planning, considerations and constraints

Menu Terms.

Classical French Menu.

Classical Foods & its Accompaniments with Cover.

Learning Outcomes

On successful completion of this course learners will be able to:

CO1: Explain the layout of all service areas that they work with and the purpose of the various service areas.

CO2: Identify the roles of the staff working in and responsible for the areas.

CO3: Use equipment in the restaurant.

CO4: Demonstrate knowledge of all the menu items, alcoholic and non-alcoholic beverages which are on offer in the outlet.

CO5: Perform the correct service requirements of all food and beverage items.

REFERENCE BOOKS:

1. R. Singaravelavan, Food & Beverage Service, 1st Edition, Oxford University Press 2011.
2. Dennis Lillicrap, John Cousins, Food & Beverage Service, 8th Edition, Hodden Education, 2010.
3. Vara Prasad, Gopi Krishna, Food & Beverage Simplified, 1ST Edition, Dorling Kindersley, Noida, UP, 2013.
4. Sudhir Andrews, Food & Beverage Service A Training Manual, 3rd Edition , Tata Mc Graw Hill Education, Noida, UP, 2015