

COURSE TITLE	FOOD & BEVERAGE SERVICES MANAGEMENT-II
COURSE CODE	04AH0402
COURSE CREDITS	4

Course Outcomes: After completion of this course, student will be able to:

- 1 The operational aspects of food and beverage service management, including service styles, restaurant layout and design, equipment utilization, and workflow optimization
- 2 the importance of quality standards, service delivery protocols, customer relations, and techniques for enhancing dining experiences
- 3 critical aspects of food safety, sanitation practices, hygiene regulations, and compliance with health standards to ensure safe food handling and service
- 4 Strategies for revenue management, cost control, inventory management, and financial analysis in food and beverage operations.
- 5 Identify various types of food and beverage establishments (hotels, restaurants, catering, clubs, etc.).

Pre-requisite of course:NA

Teaching and Examination Scheme

Theory Hours	Tutorial Hours	Practical Hours	ESE	IA	CSE	Viva	Term Work
4	0	0	25	30	20	25	0

Contents : Unit	Topics	Contact Hours
1	Menu knowledge and Accompaniments Menu and their uses in food and beverage service sectors, Menu Development and Service knowledge, Method and knowledge of cooking of food items, Catering Services	15
2	International food dishes and their service French classical menu and service International Soups-Meats-fish-Pasta, Types of Cheese, Types of Special food items and services	15
3	Beverages and beverages harmony with food Types of nonalcoholic Beverages, Types of Alcoholic Beverages, Types of wines, Types of Cocktails and their services	15
4	Types of service sequence and special services Special Guest service and Style, English, American and Continental Breakfast services	15
Total Hours		60

Textbook :

- 1 Food and beverage service, Dennis Lilli crap, John cousins and Robert smith, Hodder Education, 2021
- 2 Food & Beverage Service and Management, Bobby George and Sandeep Chatterjee, Routledge, 2017
- 3 Food and beverage training manual , Sudhir Andrews, McGraw Hill education , 2022

References:

- 1 Food and beverage services , Food and beverage services , R. Singaravelavan, Oxford University press, 2022
- 2 Essential Food and Beverage Service, Essential Food and Beverage Service, John Cousins, Hodder Arnold, 2017

Suggested Theory Distribution:

The suggested theory distribution as per Bloom's taxonomy is as follows. This distribution serves as guidelines for teachers and students to achieve effective teaching-learning process

Distribution of Theory for course delivery					
Remember / Knowledge	Understand	Apply	Analyze	Evaluate	Higher order Thinking / Creative
20.00	30.00	25.00	15.00	10.00	0.00

Instructional Method:

- 1 Project Based Learning, Case Based Learning, Flipped Classroom , Collaboration Learning