

Programme: Integrated MBA Hospitality, Travel and Tourism

Course Code: HTC 111

Number of Credits: 2

Title of the Course: FOOD & BEVERAGE SERVICE PRACTICALS 2

Objective:

By the end of the course the student will be able to perform service of alcoholic and non- alcoholic beverages using standard operating procedures been followed in hospitality outlets. They will also be able to plan menus and suggest wines to pair along with the meal ordered.

Contents:

Order taking- Aperitifs, Spirits, wines, Appetizers, Main Course, Desserts.

Suggestive Selling & Up selling techniques.

Service of tobacco: Standard operating procedures for service of Cigar & Cigarettes. Service of non alcoholic beverages such as tea, coffee, water, aerated beverages etc Opening a wine bottle and Service of Red Wines and White wines. Opening & Service of sparkling Wines

Service Procedures of Beer, Whisky, Brandy, Gin, Vodka, Rum, Tequila with mixers and service of Liqueurs. Ordertaking of Alcoholic beverages and service on a table.

Service temperatures of various beverages

Guidelines for pairing wine and food, traditional methods of paring wines and food, understand the factors influencing wine and food paring, suggest wines for various types of dishes.

Planning of menus and suggest accompanying wines

Pedagogy: Practicals on ordertaking & service of beverages. Preparing menus with appropriate wines. Suggesting appropriate wines with foods ordered.

Minimum depth coverage will be at the level of the following books:

1. Edgar D'Souza, Food & Beverage a practical guide, Rupa Publications.
2. Dennis Lillicrap and John Cousins, Food and Beverage Service, Book Power, Eight Edition.
3. Sudhir Andrews, Food and Beverage Service Training Manual, Tata McGraw Hill Publishing Company Limited, Second Edition.

