

FOOD AND BEVERAGE MANAGEMENT : (4 Credits)

Course Code: HTC 119

Objective:

At the end of the course the student will have ability to perform supervisory functions in food service operations, set up a new restaurant and Identify the control process throughout the food and beverage control cycle

Contents:

Consider the various aspects for menu planning and compile a la carte and table d'hotel menus, Understand how menu works as a sales tool, Understand the concept of

Menu Engineering

Appreciate the importance of checking systems in the food service operations, prepare bills and the restaurant sales summary

Deal with various situations in the dining area (spillage, lost property, illness, Alcohol over consumption, Lost children, Unsatisfactory appearance, accidents, dealing with suspicious items, bomb threat, guest with special needs

Perform Supervisory functions in food service operations

Understand the importance of customer relations and how to develop customer relationships

Perform feasibility study, project planning, facility planning, envisage equipment requirement, man power planning for setting up a new restaurant

Identify the control process throughout the food and beverage control cycle. Identify thefts, frauds, pilferages and areas of control in Purchase, Receiving, Stores, Issuing,

Production & Service.

Pedagogy: Discussions and exercises on menu planning, supervisory functions and control procedures.

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

1. Food and Beverage Service, R. Singaravelan, Oxford.

2. Sudhir Andrews, Textbook of Food & Beverage Management, Tata McGraw Hill.
3. Food & Beverage Management , John Cousins & David Coskett, Pearson Education.