

FOOD & BEVERAGE SERVICE PRACTICALS 1 (4 Credits)

Objective:

At the end of the course the student will be able to

Identify equipments and understand its uses, capacity and storage, Fold napkins in various ways to enhance table setups, Comprehend the service procedure followed in a la carte and table d hote lunch and dinner and Gain insight into the flow of activities in a restaurant .

Contents:

Appraising restaurant equipments, Categorize the food service equipments with examples, identify the cutlery, crockery, glassware, know their sizes & uses.

Learn the art of folding Napkins

Understand the points to be observed while Laying and relaying of table cloth

Activities involved in Mise en place and Mise en scene

Setting up sideboard

Handling of cutlery, crockery, glassware, Service gears, Trays.

Handling Restaurant reservations, Greeting & Seating the Guest.

Planning of a 4-5 course menu and preparing the table set up accordingly.

Service procedures of Table d hote and al la carte orders. Rules to be observed while waiting at the table.

Clearance and Crumbing of a table after maincourse

Order taking of Food (appetizers, main course & desserts)

Presenting and settling of bills and seeing off the guest

Rota Service

Pedagogy: Role play, practical involving demonstration and practice of aspects of food & service.

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.