<table>
<tr><td>1</td><td>Name of Syllabus</td><td>C. C. In FOOD & BEVERAGE SERVICE
(401101)</td></tr>
<tr><td>2</td><td>Max.Nos of Student</td><td>25 Students</td></tr>
<tr><td>3</td><td>Duration</td><td>6 Month</td></tr>
<tr><td>4</td><td>Type</td><td>Part Time</td></tr>
<tr><td>5</td><td>Nos Of Days / Week</td><td>6 Days</td></tr>
<tr><td>6</td><td>Nos Of Hours /Days</td><td>4 Hrs</td></tr>
<tr><td>7</td><td>Space Required</td><td>Workshop = 300 Sq feet
Class Room = 200 Sq feet
TOTAL = 500 Sq feet</td></tr>
<tr><td>8</td><td>Entry Qualification</td><td>S.S.C.</td></tr>
<tr><td>9</td><td>Objective Of Syllabus/ introduction</td><td>The students acquire and develop knowledge of the Hotel & Catering Industry and its relation to their own particular jobs within the industry; knowledge of different types of service; knowledge of menu items including ingredients and method of preparation, accompaniments and garnishes; miss-en-place for service; basic knowledge of history, composition and service of alcoholic and non-alcoholic beverages; knowledge of the care of equipment used in restaurants and auxiliary areas; knowledge of layout of restaurant and auxiliary areas; develop social in dealing with colleagues, management and customers.</td></tr>
<tr><td>10</td><td>Employment Opportunity</td><td>Can start his own food & Beverage unit. Catering service centre work as a service provider / work in hotel.</td></tr>
<tr><td>11</td><td>Teacher’s Qualification</td><td>Diploma or Certificate Course in Hotel and Catering Sector./ Diploma in Hotel Management</td></tr>
<tr><td>12</td><td>Training System</td><td>Training System Per Week
<table>
<tr><td>Theory</td><td>Practical</td><td>Total</td></tr>
<tr><td>6 Hours</td><td>18 Hours</td><td>24 Hours</td></tr>
</table></td></tr>
<tr><td>13</td><td>Exam. System</td><td>
<table>
<tr><th>Sr. No.</th><th>Paper Code</th><th>Name of Subject</th><th>TH/PR</th><th>Hours</th><th>Max. Marks</th><th>Min. Marks</th></tr>
<tr><td>1</td><td>40110111</td><td>FOOD & BEVERAGE SERVICE</td><td>TH-I</td><td>3 hrs</td><td>100</td><td>35</td></tr>
<tr><td>2</td><td>40110112</td><td>HYGIENE</td><td>TH-II</td><td>3 hrs</td><td>100</td><td>35</td></tr>
<tr><td>3</td><td>40110121</td><td>PREPARATION</td><td>PR-I</td><td>3 hrs</td><td>100</td><td>50</td></tr>
<tr><td>4</td><td>40110122</td><td>SERVICES</td><td>PR-II</td><td>3 hrs</td><td>100</td><td>50</td></tr>
<tr><td></td><td></td><td>Total</td><td></td><td></td><td>400</td><td>170</td></tr>
</table></td></tr>
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Theory - I - FOOD & BEVERAGE SERVICE

Development of catering Industry and brief description of different types of catering establishments.

Catering as a career and job prospects in the Hotel Industry.

Staff organisation of Food & Beverage department.

Attributes and attitudes of a good waiter.

Different types of cutlery used in a good catering establishment their description and correct use.

Different types of crockery used in a good catering establishment their description and correct use.

Different types of glassware used in a good catering establishment their use and description.

Different types of silver and flatware used for the service of food – their description and use.

Different types of special equipment e.g. Nut cracker, grape scissors, service gear for the service of Oysters, Caviare, Lobster etc. cigar cutter, wine bottle openers, Gueridon equipment etc; their description and use.

Different types of Menus :- A la carte; Table – d'hote

Menu and meal planning.

Various courses of a meal

i) Hors d'oeuvres ii) Soup iii) Fish iv) Entree v) Joint

vi) Sorbet vii) Roast viii) Vegetable ix) Sweet x) Savoury

xi) Dessert and coffee.

Rules for laying the table and side board and miss-en-place.

Rules for waiting at the table and some useful tips for good service.

Different sections of kitchen and their staff organisation in brief.

Silver polishing - (a) Polivit method (b) Plate powder method.

(c) Burnishing method

Restaurant vocabulary – English and French.

Relationship of waiter with i) Customer ii) Kitchen iii) Management.

Simple methods of restaurant controls.

Breakfast – different types, laying and service.

Banquets :- Booking & enquiry form; Seating space – Seating arrangements; Banquet menu-service formalities – Toast procedures.

Buffet – layout – display – service.

Room service.

Snack Bar and Cafeteria service.

Wines :- Definition of wines; Making of wines in general; Board categories wines; Trade names of famous wines.

Service of white wine, red wine and sparking wine.

Storage of alcoholic beverages.

Matching wines with food.

Brief description about spirits, whisky, rum, brandy, gin and vodka.

Basic knowledge of portions and cost control.

Common souses and derivates.

Basic knowledge of liqueurs, mineral waters.

Dispensing of spirits.

Cocktails – different types of important cocktails and recipes.

Beer making – service, trade names.

Theory - II HYGIENE

Objectives

Students develop an attitude to correct habits of personal and environmental hygiene to ensure complete safety of the food served to customers.

Role of hygiene in catering industry.

Microbiology of sanctification.

Personal hygiene attitude, care of skin, hands and feet, food handlers, right clothing, positive good health, habit formation.

Food borne illness – food poisoning and infection – mode of infection, causative factors, precautions to be taken by food handlers. Natural, chemical and metal toxins.

Garbage disposal – Different methods, advantages and disadvantages.

Pest control.

Dishwashing methods – hand and machine dishwashing. Comparative merits and demerits. Storage of dry foods and perishable. Protective display of food.

Municipal Health Laws and Quantity Control.

Resource material :-

Applied Food Service Sanitation (1978) NIFI Text-Book. Published by D.C. Health and Co. in Co-operation with the National Institute for the Food Service Industry. U.S.A.

Charles R.H.G. (1983) Mass Catering. W.H.O. Regional Publication European Series No.15, England.

Hobbs B.C. and Gilbert R.J. (1978) Food Poisoning and Food Hygiene, Edward Arnold, London.

Katunyama A.E. (1980) Principles of Food Procesing Sanitation, The Food Processors Institute, Washington D.C.

Practicals - I PREPARATION

Objectives

The student develop skills in preparing miss-en-scene and miss-en-place for service, skills in taking orders, advising on menu choice, service of food and beverage and presenting of bills.

Appraising and drawing of silver, cutlery, crockery and special equipment.

Hygienic handling of cutlery, crockery, glassware and trays.

Proper laying and relaying of table cloth during meals.

Correct use of waiters cloth.

Arrangement of silver and other table, sideboard appointments according to different menus.

Correct methods of handling and re-laying of silver, glassware etc. during the meals.

Correct handling and practice of service spoon and service fork for silver service.

Service of water and other simple beverages.

Napkin foldings.

Receiving and seating the guests, presenting the menu and taking the order from the customer.

Passing the order to the kitchen, co-ordination orders.

Making and presentation of bills.

Practicals - II SERVICES

Service and accompaniments of special dishes, smoked salmon, caviar, pate de foie grass, asparagus, bortsch, grape fruit, melon, cheese fresh fruits.

Service of break fast – English, Continental, Indian.

Service of hot beverages, tea and coffee.

Room service – proper loading of trays, carrying and service.

Layout and service of small tea parties.

Actual laying and service of Banquets.

Service of white wine, red wine and sparkling wines – presenting the bottle, removing the cork and service.

Service of spirits, whisky, rum, gin, brandy etc.

Service of cocktails and liqueurs.

Service of beer.

Preparation and service of certain Gueridon dishes e.g. Crepe suzette, Banana flambé, peach, flambé, pepper steak.

Flower arrangements – Basic principle and shapes – suitable placing of arrangement on different sizes and shapes of tables in a restaurant.

Service of cigars and cigars and cigarettes and their storage. Choice of cigars, famous brands of cigars and cigarettes.

Different types of salad dressings.

Coffee shop service.

List of Tools and Equipment (Heavy Duty Equipment)

S.N.	Name of items	Quantity
1	Juice extractor	1 No.
2	Cork screw-waiters friend	5 Nos.
3	Ice bucket	1 No.
4	Ice tongs	2 Nos.
5	Opticmeasure pourer	2 Nos.
6	Breadand Butterplates	12 Nos.
7	Half plate	12 Nos.
8	Dinner plates 25 cms	12 Nos.
9	Tea cups	12 Nos.
10	Egg dish (round)	06 Nos.
11	Salad plates	06 Nos.
12	Butter knives	12 Nos.
13	Coffee spoon	12 Nos.
14	Dessert fork	12 Nos.
15	Dessert knife	12 Nos.
16	Desert spoons	12 Nos.
17	Fishknife	12 Nos.
18	Fishfork	12 Nos.
19	Fruitknife	12 Nos.
20	Fruitfork	12 Nos.
21	Pastry fork	12 Nos.
22	Service spoon	12 Nos.
23	Service fork	12 Nos.
24	Steak knives	06 Nos.
25	Soupspoons	12 Nos.
26	Sugar tongs	06 Nos.
27	Butter dish with cover	06 Nos.
28	Cruet set -pepper and salt	06 Nos.
29	Coffee pots	06 Nos.
30	Creamers	06 Nos.

31	Entreesdishes	12 Nos.
32	Finger bowls	06 Nos.
33	Hors d'oeuvers tray	01 Nos.
34	Milk jugs	12 Nos.
35	Menu stands	12 Nos.
36	Sauce boats	06 Nos.
37	Sugar bowls	06 Nos.
38	Tea strainer	06 Nos.
39	toast rack	03 Nos.
40	Water jugs	12 Nos.
41	Brandy ballon	12 Nos.
42	Champagne flute	12 Nos.
43	Champagne saucer	12 Nos.
44	Goblet	12 Nos.
45	High ball glass	12 Nos.
46	Juice glass	12 Nos.
47	Liquor glass	12 Nos.
48	Portglass	12 Nos.
49	Sherry glass	12 Nos.
50	Whisky saucer	12 Nos.
51	Cocktail glasses	12 Nos.
52	Bread Boats	12 Nos.
53	Carving knife	1 No.
54	Carving Board	02 Nos.
55	Fruit stand	02 Nos.
56	Platecover	06 Nos.
57	Sugar bowl	06 Nos.
58	Service Tables 36”x36”x30”	06 Nos.
59	Wooden chairs	24 Nos.
60	Bar counter	01 No.
61	Display unit	01 No.
62	Refrigerator (Double door 350 ltr)	01 No.
63	Storage cupboards	02 Nos.
64	Glass rack	02 Nos.
65	Wash basin	01 No.
66	Soap dispenser	01 No.
67	Electric geyser	01 No.
68	Micro oven	01 No.
69	Table cloth 54”x54”	12 Nos.
70	Table Napkins 18”x18”	48 Nos.
71	Moulton	06 Nos.
72	Tea Urn	01 No.
73	Computer with Printer	01 No.
74	Restaurant demo software	01 No.
75	Instructor cupboard, Table & chair	1 each
76	Trays	06 Nos.
77	Round Salvers (12”)	06 Nos.
78	Table Accompaniments	06 each

79	Water jugs	06 Nos.
80	Chopping board	01 No.
81	Wine stand	01 No.
82	Frills	06 Nos.
83	Wine opener	02 Nos.
84	Culling knife	01 No.
85	Crockery & Cutlery	as per requirement
86	Tea pot & coffee pot (Silver)	as per requirement
87	Fire extinguisher	02

RESOURCE MATERIALS

Addrews, S. (1981) Food & Beverage Service. Training Manual Tata Mc Graw Hill Publishing Co. Ltd. New Delhi.

Fuller, J. (1983) Modern Restaurant Service – a manual for students and practitioners. Hutchinson, London.

Fuller J. Curries, A.J. (1983) The Waiter, Hutchison, London.

Lillicrap, D.R. (1983) Food & Beverage Service, Edward Arnold, Melbourne.

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