

BHARATHIAR UNIVERSITY: COIMBATORE 641 046
B. Sc. CATERING SCIENCE AND HOTEL MANAGEMENT
(Revised papers for the candidates admitted from the
academic year 2016-17 onwards)

Note: The revised syllabi for the following papers furnished below be followed for the students admitted from the academic year 2016-17 and onwards and there is no change in the existing scheme of examination and syllabi of remaining papers.

Semester I

PAPER – II

FOOD & BEVERAGE SERVICE – I

UNIT – I

Introduction to catering – Different types of catering establishments, Classification of Commercial, Residential/Non-residential, Welfare Catering –Industrial/ Institutional/ Transport such as air, road, rail, sea, etc.

Scope for caterers in the industry, relationship of catering industry with other industries. Status of a waiter/waitress in the catering industry.

Attributes of a waiter - Personal hygiene, punctuality, personality, attitude towards guests, appearance, salesmanship and sense of urgency.

UNIT – II

Staff organization – The principal staff of different types of restaurants, duties and responsibilities of restaurant staffs. Inter-departmental relationships (Within F&B and other departments), Principal staff of various types of F&B operations.

Types of restaurants: overview and key characteristics of coffee shop, continental restaurants, specialty restaurants, pubs, night clubs, discotheques, snack and milk bar, Cafeteria, Fast Food, Room Service ,Banquets, Bar, Vending Machines

UNIT – III

Operating equipments: Classification of crockery, cutlery, glassware, hollowware, flatware, Special equipments – Upkeep and maintenance of equipments.

UNIT – IV

Ancillary departments: Pantry, still room, silver room, wash-up and hot-plate.

Restaurant service: Mise en scene, Mise en place. Points to be remembered while laying a table, do's and don'ts in a restaurant, dummy waiter and its uses during service.

UNIT – V

Different types of menu: Origin of menu, table d' hote menu, a la carte menu, French classical menu. Planning of simple menus; food and their usual accompaniments

Food & Beverage Terminology related to the inputs of the semester

REFERENCE TEXT:

1. The Waiter – John Fuller & A.J.Currie – Hutchinson.
2. Modern Restaurant Service. A manual for students & Practitioners – John Fuller – Hutchinson.
3. Food & Beverage Service – Dennis R.Lillicrap & John A. Cousins – ELBS.
4. Food & Beverage Service Training Manual - Sudhir Address – Tata Mc Graw – Hill.
5. Food & Beverage Service Management-Brian Varghese

SEMESTER II

PAPER –IV

FOOD & BEVERAGE SERVICE – II

UNIT:I

Breakfast: Types, menu for each type, terms used in the service of continental breakfast. Cover laying for continental and English breakfast.

Order taking procedures: In-person, telephone and door hangers.

UNIT:II

Types of service: Different styles of service, factors influencing each type, table layout for different styles, advantages and disadvantages, styles of service often implemented these days.

UNIT:III

Classification of beverages: Types of beverages, preparation of common non-alcoholic beverages& its - Origin & Manufacture - Types & Brands Examples tea, coffee, milk based drinks, juice, squash and aerated water, other bar non-alcoholic drinks used in dispense and main bar.

UNIT:IV

Cheese – Types and characteristics of English and European cheese, cover and its accompaniments.

Savoury – types, example for each type, cover laying and its accompaniments. Ice-creams – categories of ice-creams – Sundae, parfait, biscuits, bombes and its cover Sweets – Meaning of bavoroise, mousse, flan, soufflé, ,custard, jellies, fools. Cover laying, styles of presenting sweets.

Dessert – Fruits and nuts – cover and accompaniments.

UNIT V- CONTROL SYSTEM

Checking, control & Billing: Introduction & checking systems

Types of checking & checks copies, triplicate system, checking for wines & other drinks.

The Bill - method of making a bill & setting the account, Cash handling equipment, Record keeping.

REFERENCE TEXT

1. Modern Restaurant Service, A manual for students & Practitioners – John Fuller – Hutchinson.
2. Food & Beverage Service – Dennis R. Lillicrap & John A.Cousins – ELBS.
3. Food & Beverage Service Training Manual - Sudhir Andrews – Tata McGraw-Hill.
- 4 The Waiter – John Fuller & A.J.Currie – Hutchinson.
- 5 Food & Beverage Service Management-Brian Varghese

SEMESTER - III

PAPER-VI : FOOD & BEVERAGE SERVICE – III

Unit I

Floor / Room service: Meaning, Full & Partial room service, Break fast service in room, tray & trolley set-up for room service.

Lounge service: Meaning, organization of lounge service.

Afternoon tea service: Menus for high tea & afternoon tea, order of service. Reception tea service: Meaning & procedure.

Unit II

Tobacco - Important tobacco producing countries of the world, production of tobacco, parts of cigar, strength, size of cigars, service method, storage & International brand names of cigars.

Alcoholic beverage: Meaning, classification of alcoholic beverages with examples.

Spirit strength calculation methods (sikes, Gay Lussac and US). Approximate alcoholic strengths (OIML scale) of various drinks.

Unit III

Beer: Manufacturing process, types of beer, sizes of draught beer containers, beer mixed drinks.

Cider & Perry: Meaning, production & styles.

Sake – Meaning & Production.

Spirit production methods - pot still and patent still.

Unit IV

Whisky - production of malt & grain whisky, styles of whisky.

Brandy - types, production and styles of cognac & Armagnac

Production & styles of Rum, Gin & Vodka.

Production & styles of tequila.

Unit V

Aperitifs & Digestives: Meaning of Calvodos, Applejack, Poire Williams, Kirsch, Slivovitz, Framboise, Marc.

Liqueurs: Meaning, colour, flavour & country of origin of Absinthe, Advocaat, Abricotine, Anisette, Aurum, Benedictine, Chartreuse, Cointreau Crème de menthe, crème de mokka, all curacaos, Dram buie, Glavya, Gold wasser, grand marnier, Kahlua, Sambuca, Tia Maria, Vander hum.

REFERENCE TEXT

1. Modern restaurant Service – A manual for students and Practitioners – John Fuller
– Hutchinson
2. Food & Beverage Service – Dennis.R. Lillicrap & John.A.Cousins – ELBS
3. Food & Beverage Service Training Manual – Sudhir Andrews – Tata McGraw-Hill
4. The Students Guide to Food and Drink – John Cousins & Andrew Durkan
– Hodder & Stoughton
5. Table & Bar – Jeffery Clarke
6. The Beverage Book - John Cousins & Andrew Durkan – Hodder & Stoughton
7. The International Guide to Drinks – United Kingdom Bar tenders Guild

SEMESTER - IV

PAPER - X FOOD & BEVERAGE SERVICE – IV

Unit - I

Wines: Meaning, classification of wines according to color, taste & content.

Table wine (Red, white, rose) sparkling wine, meaning & production .

Aromatized & herbal wines: Meaning & production.

Factors influencing the quality of the wine.

Unit - II

Wines of France: Classification of French wines, important communes & their wines of Bordeaux, Burgundy, Alsace, Loire, Rhone and Champagne.

Champagne: Importance, production method, styles of champagne and bottle sizes - terms.

Wines of Germany: Classification of German wines wine producing regions & wines of Germany.

Unit III

Wines of Italy: classification of Italian wines, and wine producing regions. Famous wines of Italy.

Wines of South Africa, California, Australia, Spain, Portugal - Regions and famous wines. Fortified wines (Sherry, Port, Madeira, Marsala) –production & Styles

Wine & food: Wines served with different courses of the meal, suggestions for food & wines combination.

Examples of wines served with: Shell fish, soup, pasta, Fish, Red, and Pink & White meat, cheese, sweet and dessert.

Unit IV

Cocktail - Meaning, types of cocktail, points to be observed while making cocktails, Recipes of Whisky, rum, Gin, Brandy, Vodka, Tequila, Champagne based cocktails.

(Given in reference text only) Mocktails - Meaning and recipes of famous mocktails) Spirit coffee - Meaning, Method of preparation and examples of some spirit coffee (Irish,, Scandinavian, Monk's, Royal, Dutch, Mexican, German, Italian, Caribbean, Calypso, etc)

Unit - V

Beverage list - meaning & importance. Method & order of listing & pricing beverages. Dispense bar: Meaning, glassware & equipment used in the dispense bar, Garnishes & Kitchen supplies used in dispense bar.

Stocking of alcoholic beverages and bar control

Bar Design: Space requirement of bar counter, seating area, and bar stools. Lighting arrangements and interiors designing of bar.

REFERENCE TEXT

1. Modern restaurant Service – A manual for students and Practitioners – John Fuller – Hutchinson
2. Food & Beverage Service – Dennis.R. Lillicrap & John.A.Cousins – ELBS
3. Food & Beverage Service Training Manual – Sudhir Andrews – Tata McGraw-Hill
4. The Students Guide to Food and Drink – John Cousins & Andrew Durkan – Hodder & Stoughton
5. The Hamlyn Book of Wines – The Hamlyn Publishing Group Ltd.
6. Table & Bar – Jeffery Clarke
7. The Beverage Book - John Cousins & Andrew Durkan – Hodder & Stoughton
8. The International Guide to Drinks – United Kingdom Bar tenders Guild

SEMESTER - VI

PAPER-XIV

FOOD & BEVERAGE SERVICE – V

UNIT-I

Gueridon Service: Introduction, Mise en place for gueridon. Special equipments used, care & maintenance of equipment, taking the order, method of serving the dish at the table, carving and jointing at the table, carving trolley, dishes prepared on the gueridon, flambeing.

UNIT-II

Function catering: Introduction, types of function, function service staff and responsibilities, service methods in function catering, booking and organization of functions, function menus, wines tabling, seating arrangements, banquets lay-outs. Instructions to service staffs, order of service for a formal function, reception and ordering of wines. Weddings organization - procedure at a wedding buffet, reception, family line-up, procedure for toasts. Planning of buffets - both sit down and fork buffets, procedures required for exhibitions, seminars, fashion shows, trade fairs etc.

UNIT-III

Outdoor catering: Meaning, preliminary survey of the place and comfort of party, hiring of service personnel, making a list of service equipment required, setting" up counters and allotting stations.

Specialized forms of service: Hospital tray service, Airline service, Railway service.

UNIT-IV

Menu Engineering: Meaning, Menu Engineering Terminology, Menu Engineering Worksheet, Remedial action, Problems and Limitations.

Menu Merchandising: Methods of pricing menus, Shape & fold of menu, Size of menu, Type & colour of paper or card, Typefaces, Layout, Printing & reprinting.

UNIT-V

Budgeting for the F&B Department: Budgeting control, the budgeting cycle, limiting factors, sales forecasting.

Staff organization and training: Staff organization, level of demand, duty rota, staff training, terms used in training, planning of training.

Customer relation: Introduction, minimizing customer relation problems, customer satisfaction, Social skills.

REFERENCE TEXT:

1. Modern Restaurant Service, A manual for students & Practitioners - John Fuller - Hutchinson.
2. Food & Beverage Service - Dennis R. Lillicrap & John A. Cousins - ELBS.
3. Food & Beverage Service Training Manual - Sudhir Andrews - Tata McGraw-Hill.
4. Food & Beverage Management - Bernard Davis & Sally Stone - ELBS.
5. Profitable Food & Beverage Management - Richard Kotas & Chandana Jayawardena - Hodder & Stoughton.