

# GUJARAT TECHNOLOGICAL UNIVERSITY

## Diploma in Hotel Management & Catering Technology

### Second Year (DHMCT)

**Subject Code**

**Subject Name**    FOOD & BEVERAGE MANAGEMENT

Sr. No.	Course content
1.	<b>FOOD &amp; BEVERAGE CONTROL:</b> 1.1 Introduction to F & B control 1.2 Principles of FIFO & LIFO. 1.3 Purchasing control 1.4 Receiving control 1.5 Store control 1.6 Preparing specifications 1.7 Selecting suppliers. 1.8 Ordering & Receiving goods & service. 1.9 Storing & Issuing. 1.10 Importance of maintaining books & bin cards 1.11 Balancing the inventory
2.	<b>STANDARD SPECIFICATIONS:</b> 2.1 Importance. 2.2 Standard Recipe 2.3 Standard food cost 2.4 Standard purchase specifications
3.	<b>STAFF &amp; LABOR COST CONTROL:</b> 3.1 Job description & job analysis. 3.2 Staffing guides. 3.3 Staff scheduling. 3.4 Fix element of labor cost 3.5 Labor productivity standards.
4.	<b>EVALUATING FOOD COST RESULTS:</b> 4.1 Pre – cost percent. 4.2 Gross profit analysis.
5.	<b>LONG TERM INVESTMENT COST CONTROL:</b> 5.1 Capital & capital investment control. 5.2 Fixed or long term assets. 5.3 A.R.R. (average rate of return). 5.4 Payback period. 5.5 Discounted cash flow. 5.6 I.R.R. (internal rate of return). 5.7 Net present value and Net present value versus I.R.R.

### **Reference Books:**

1. Food Service Management      Bhojwani, M.: Rajat publications New Delhi.
2. Hospitality Management: Theories and Practices    Ratti, Manish
3. Basics of Catering Management: *Its Inevitability*    Narayan, U.
4. Food Service Management    Ratti, Manish. Rajat publications New Delhi
5. Food & Beverage service operation    Vijay Dhavan.
6. Hotel Tourism and Hospitality Management    Ratti M: Rajat publications New Delhi
7. The Bar & Beverage book    Costas Katsigris & Thomas.