

# GUJARAT TECHNOLOGICAL UNIVERSITY

## Diploma in Hotel Management & Catering Technology

### Second Year (DHMCT)

**Subject Code**

**Subject Name** FOOD & BEVERAGE SERVICE II

Sr. No.	Course content
1.	<b>CLASSIFICATION OF BAVERAGE:</b> 1.1 Alcoholic. 1.2 Non - Alcoholic.
2.	<b>WINE &amp; WINE SERVICE:</b> 2.1 Introduction to wine. 2.2 Wine Making Method. 2.3 Types of grapes use to make wine. 2.4 Types of Wine :- Table, Sparkling, Fortified - Red, White, Rose, (dry, sweet) 2.5 Wines of France : Germany : Italy : Spain : Portugal (even students need to learn about American : Indian : Australian wines) 2.6 Service of all types Wine :- require equipments, glassware, storage
3.	<b>BEER:</b> Introduction and Making method of beer in brief. Types of beer, Service of beer and popular Brands.
4.	<b>SPIRITS:</b> 4.1 WHISKY: - Introduction and origin, Types and Brand names, Service. 4.2 BRANDY: - Introduction and origin, Types and Brand names, Service. 4.3 VODKA: - Introduction and origin, Types and Brand names, Service. 4.4 GIN: - Introduction and origin, Types and Brand names, Service. 4.5 RUM: - Introduction and origin, Types and Brand names, Service.
5.	<b>LIQUEURS :</b> 5.1 Method of liqueurs production in brief. 5.2 Types and Examples with base spirits and flavoring agents
6.	<b>COCKTAILS &amp; MOCKTAILS:</b> Introduction, Definition & Types. Name of five mocktails and cocktail under each base.(student needs to learn recipe of different cocktails and mocktails)
7.	<b>TOBACCO:</b> 7.1 Cigars & Cigarettes. 7.2 Service of Cigars & Cigarettes.

8.	<b>CHEESE:</b> 8.1 Introduction to cheese 8.2 Types of cheese
9.	<b>BANQUETS:</b> 9.1 Introduction and Types of Banquets. 9.2 Layout of different types of seating arrangement. 9.3 Menu planning. 9.4 Service standards for banquet staff. 9.5 Special requirements.
10.	<b>GUERIDON AND FLAMBE SERVICE:(Types of service)</b> Introduction Layout of Trolley used in service. Mise – en – place. Operation on front of the guests.
11.	<b>CASE STUDIES - Guest Handling/ Role Play :</b> Identify guest needs, maintaining guest records. Case studies-(Give different types of problematic situations to student and guide them towards solutions)
12.	<b>LABORATORY EXPERIMENTS:</b> 1. Guest Handling 2. Service of beer (mock – with empty bottle in case of DRY STATE) 3. Service of Cigar & Cigarettes. 4. Service of wine. (mock – with empty bottle in case of DRY STATE) 5. Preparations of Gueridon & Flambé dish 6. Preparations & service of mocktails and cocktails*(not require in dry state) 7. Arranging Banquet.

### **Reference Books:**

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|-----------------------------------------|------------------------------|
| 1. F & B MANUAL                         | by Sudhir Andrew             |
| 2. F & B SERVICE                        | by Dennis Lillicrap          |
| 3. THE BAR & BEVERAGE BOOK              | by Costas Katsigris & Thomas |
| 4. FOOD & BEVERAGE SERVICE<br>OPARATION | by Vijay Dhaven              |