

GUJARAT TECHNOLOGICAL UNIVERSITY

Diploma in Hotel Management & Catering Technology

Third Year

Subject Name: **Basic French for Hotel Industry**

Sr. No.	Course content
1.	General French: <ul style="list-style-type: none"> 1.1 Pronunciation 1.2 The Alphabet 1.3 The Accents 1.4 Numbers (0 to 100) 1.5 Time (only 24 hr clock) 1.6 Days of the week 1.7 Months of the year 1.8 Date 1.9 Conjugation of verbs in the present tense relevant to the hotel industry (only 'je' and 'vous' forms)
2.	Food & Beverage Service: <ul style="list-style-type: none"> 2.1 Restaurant Brigade 2.2 Hot Plate Language 2.3 The French Classical Menu (17courses) with Classic examples of Each Course, terminology and Meanings in Brief 2.4 Wines 2.5. Wine Terminology 2.6. Reading a Wine Label. 2.7 Laying a Cover
3.	Food Production: <ul style="list-style-type: none"> 3.1 The Kitchen Brigade 3.2 Ingredients used in Kitchen <ul style="list-style-type: none"> 3.2.1 Dairy Products 3.2.2 Vegetables 3.2.3 Fruits 3.2.4 Herbs & Spices 3.2.5 Poultry 3.2.6 Fish 3.2.7 Meat 3.2.8 Cereals 3.3 Culinary Terms in French

References Books:

1. Work Book
2. French for Hotel Management & Tourism Industry, S. Bhattacharya.
3. F & B Service, Dennis Lillicrap John Courins & Robert Smith.
4. Modern Cookery Vol 1, Thangam Philip.