

1	Name of Syllabus	C.C. In Basic Food & Beverage Service (415102)																																								
2	Max.Nos of Student	25 Students																																								
3	Duration	6 Month																																								
4	Type	Part time																																								
5	Nos Of Days / Week	6 Days																																								
6	Nos Of Hours /Days	4 Hrs																																								
7	Space Required	Workshop = 400 Sq feet <u>Class Room = 200 Sq feet</u> TOTAL = 600 Sq feet																																								
8	Entry Qualification	8 th																																								
9	Objective Of Syllabus/ introduction	1. Basic Service in Restaurant 2. Mise-en-place and Mise-en-scene of Restaurant 3. Stocking of Hard/Soft Beverages. 4. Clearing of Table 5. Different type of set ups 6. To Know banquets set ups 7. To develop knowledge room service																																								
10	Employment Opportunity	He can get employment in Hotel Industries.																																								
11	Teacher’s Qualification	Diploma / Degree in Hotel Management																																								
12	Training System	<table><tr><th colspan="4">Training System Per Week</th></tr><tr><td>Theory</td><td>Practical</td><td colspan="2">Total</td></tr><tr><td>6 Hours</td><td>18 Hours</td><td colspan="2">24 Hours</td></tr></table>						Training System Per Week				Theory	Practical	Total		6 Hours	18 Hours	24 Hours																								
Training System Per Week																																										
Theory	Practical	Total																																								
6 Hours	18 Hours	24 Hours																																								
13	Exam. System	<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>41510211</td><td>Basic Food & Beverage Service</td><td>TH-I</td><td>3 hrs</td><td>100</td><td>35</td></tr><tr><td>2</td><td>41510221</td><td>Preparation for Service</td><td>PR-I</td><td>3 hrs</td><td>100</td><td>50</td></tr><tr><td>3</td><td>41510222</td><td>Food & Beverage Service</td><td>PR-II</td><td>6 hrs</td><td>200</td><td>100</td></tr><tr><td></td><td></td><td>Total</td><td></td><td></td><td>400</td><td>185</td></tr></table>						Sr. No.	Paper Code	Name of Subject	TH/PR	Hours	Max. Marks	Min. Marks	1	41510211	Basic Food & Beverage Service	TH-I	3 hrs	100	35	2	41510221	Preparation for Service	PR-I	3 hrs	100	50	3	41510222	Food & Beverage Service	PR-II	6 hrs	200	100			Total			400	185
Sr. No.	Paper Code	Name of Subject	TH/PR	Hours	Max. Marks	Min. Marks																																				
1	41510211	Basic Food & Beverage Service	TH-I	3 hrs	100	35																																				
2	41510221	Preparation for Service	PR-I	3 hrs	100	50																																				
3	41510222	Food & Beverage Service	PR-II	6 hrs	200	100																																				
		Total			400	185																																				

Syllabus : - Basic Food & Beverage Service

THEORY - I - Basic Food & Beverage Service

Sr No	Topics Name
1	Introduction to the institute and in particular to Food & beverages Service course safety precautions observed by the trainees
2	Maintaining personal cleanliness & Hygiene Practices Carry out basic First Aid treatment/notifying accident. Practicing Fire Safety measures Occupational hazards and safety norms. Safety rules in Food & Beverage service department Basics of Personal Hygiene
3	Knowledge about F & B service equipment and familiarization of their handling in the F & B service department
4	Different section in F & B service Department Energy water conservation
5	Safety rules while laying a table, Information on Mise en place
6	Napkin folding/how to lay Table cloth/carrying Cutlery
7	Changing & laying of Table cloth
8	Handling, upkeep and polishing of silver, Cutlery and crockery
9	How to use Service cloth, carrying of plates, clearing of plates & Cutlery
10	Miser-en-scene & Place-en-place
11	A-la-Carte Cover and Service of different type of Food like Chinese etc. Table-de-hote Cover
12	Breakfast Covers
13	Basic idea of banquet and buffets.
14	Service of alcoholic & Non-alcoholic drinks.
15	Personality appearance, communication skill and customer dealing, Guest complaint handling

PRACTICAL – I - Preparation for Service

Sr No	Topics Name
1	Closing the Restaurant-soiled Linen removal/preparation of Restaurant for next Service period, preparation of checklist.
2	Knowledge about the type of Cutlery & Crockery/glassware to be used with what type of Dish.
3	How to use the Tray, tray carrying position, How to lay the tray for breakfast
4	Arrangement and preparation of Side Board & Service Table
5	How to place order to the Kitchen and Bar

PRACTICAL – II - Food & Beverage Service

1	Arrangement of silver according to the Menu on the table
2	Service of Breakfast/Lunch, Dinner, Buffet Service
3	Basic Cocktails & Mock tails
4	Service of Wines & Alcoholic Beverages, Knowledge of glasses
5	Types of Non-alcoholic Beverages & their Service.
