

FOOD AND BEVERAGE SERVICE THEORY

(50 marks)

UNIT 1: Food and Beverage Industry (10 marks)

- Sectors of Food Service Industry, Classification
- Types of Restaurants
- Employment Opportunities

UNIT 2: Food & Beverage Department (10 marks)

- Organization of Food & Beverage Department
- Duties & Responsibilities of F&B Manager, Restaurant Manager, Team Leader, Associates (Restaurant, Banquets, Bars, Room Service), Trainees
- Inter Departmental Relationship
- Attributes of F&B Staff

UNIT 3: Food & Beverage Service Areas and Equipment (10 marks)

- Revenue Generating Areas
- Back of the House areas (Ancillary Sections)
- Types of Equipments
- Usage , Specifications, Storage

UNIT 4: Fundamentals of Menu (10 marks)

- Origin of Menu
- Functions of Menu
- Menu as a merchandising tool
- Types of Menus
- Menu Planning
- French Classical Menu
- Indian Menu Sequence

UNIT 5: Cover and Accompaniments (10 marks)

- Covers for selected Continental & Indian dishes
- Accompaniments for dishes