

## **CATERING AND RESTAURANT MANAGEMENT**

### **FOOD AND BEVERAGE SERVICE (PRACTICALS)**

**STD: XI**

**MAXIMUM MARKS: 100**

**Marks: 80 + 20 = 100**

- 1 Staff Grooming and Restaurant Etiquettes
- 2 Identification of Equipments
- 3 Mise en Place and Mise en Scène
- 4 Writing a Menu in French
- 5 Sequence of Service for Meals
- 6 Seating the Guest & Service of Water
- 7 Laying & Relaying of Tablecloth
- 8 Serviette Folds
- 9 Rules to be observed while laying a table
- 10 Laying Covers for Table Service
- 11 Changing Ashtrays
- 12 Handling Service Gears
- 13 Carrying Equipments
- 14 Clearance
- 15 Crumbing at a Table
- 16 Presenting the Check & Bid Farewell
- 17 Sideboard Set up
- 18 Types of Service
- 19 Situation handling
- 20 Breakfast Layouts & Amenities

Projects 20 marks

Prescribed Text Book for F&B Service Practicals is "Food & Beverage A Practical Guide" by Edgar D'Souza, Rupa Publications. Available at Broadways Book Centre, Ashirwad Building, 1st Floor, 18th June Road, St. Inez Circle, Caculo Island, **Panaji**