

GUJARAT TECHNOLOGICAL UNIVERSITY

Hotel Management & Catering Technology

B.E SEMESTER - VI

Subject Name: Food & Beverage Control - I

Subject Code: 163301

Sr. No.	Course Content	Weightage	Hrs.
1.	Introduction to food & beverage serviced Overview, Definition of service and nature of service Layout of service outlets, Inter-coordination Types of services, Briefing & debriefing Staff Organization and responsibilities, Moment of truth	20%	12
2.	Food and Beverage Control Introduction Objective and function of control Food and Beverage Cost Control Cost calculation and Evaluation Purchasing and Receiving Inventory control Various types of reports	20%	12
3.	Industrial and welfare catering Overview of Industrial and welfare catering Types and trends Opportunities and market	20%	12
4.	Kitchen Stewarding Introduction Objective and function Layout and hierarchy Hygiene and sanitation Procedure and benefits	20%	12
5.	Managing Information system Store Control Bar Control Determining Standards Monitoring guest satisfaction	20%	12
	TOTAL	100	60

Food & Beverage Control – I (Practical)

Sr. No.	Course Contents	Weightage	Total Hrs
1.	Layouts and types of Services	25%	15
2.	Inventory taking	25%	15
3.	Cost Calculation and evaluation	25%	15
4.	Kitchen Stewarding	25%	15
	TOTAL	100	60

Text Books:

1. Food & Beverage Service – Sudhir Andrews,
2. Food & Beverage Operation 6 Edition, Dennis Lillicr

Reference Books:

1. Food & Beverage Service – Lillicrap & Cousins
2. Bar & Beverage Book – Costas katsigris, Marry Porter,
3. Beverages Book – Andrew, Dunkin & Cousins