Dr. Bhimrao Ambedkar University Agra

Institute of Tourism and Hotel Management, Sanskriti Bhawan, Civil lines, Agra

Value Added Course

Course Title: Basic Skills of Food and Beverage Services Duration: 30 hours

Nature of Course: Certificate

Course Outcomes: After completing this course a student will be able to understand:

- Understand the concept and classification of catering establishments, grooming & etiquettes, duties and task of F&B Service staff.
- Analyze and evaluate the types of services, sequence of service, table layout, Mise en Place, and equipments used.
- Implement the knowledge of service in serving food, tea, coffee, clearance of table, and handling spillage.
- Analyze and evaluate the buffet service, types, and equipments used.
- Create the managerial skills to lead the team and handle the complaints.

Details of the Syllabus:

| UNIT | Topic to be covered | No. of Lectures |
|------|--|--------------------|
| 1 | Food and Beverage Services: - Introduction, Concept, and Classification of Catering Establishments, their importance, Grooming and etiquette and its necessity. Duties and tasks of F&B service staff and conduct briefings. | 06 |
| II | Types of Services. Sequence of service. Set up and organize a restaurant, table layout, and Mise en Place. Equipment used in service. | 06 |
| III | Serving all food and beverage items, Serving of Water, Tea and Coffee, Food. Handle the table clearance and spillage. | 06 |
| IV | Buffets- types, layout, service and equipment used. | 06 |
| V | Managerial skills required in F&B service. Dealing with complaints. Emerging trends in Food Services and salient features | 06 |

Note: This value added course has been framed for any stream's student/personal as basic skills of serving various types of food and beverages, service style is essential to know by everyone.

Suggested Readings:

- Sudhir Andrews: F & B Service Trg.Manual
- Denni R. Lillicrap: F & B Service
- John Walleg: Professional Restaurant Service
- Brian Varghese: Professional F& B Service Management
- Brown, Heppner & Deegan: Introduction to F&B Service