

<b>Introduction and Course Objectives</b>	To develop a thorough knowledge of all Food and Beverage Outlets. The basic rules for preparing the menu for any organization. Also, get familiar with the types of service and description about certain specialized service.
<b>Main Concepts</b>	Menu Planning and Types of Food Service.
<b>Student Learning Objectives</b>	To learn about Menu Planning, Types of Service, Banquets, Buffet and Room Service
<b>Prospects</b>	After completion of first year this course the students will acquire the basic knowledge and can easily enter the service industry at entrant level

- UNIT – 1      TYPES OF SERVICE AND MENUS:** Table Service- French, Russian, English, merican, Silver, Assisted service-carvery, Buffet, Self-service-, cafeteria, Specialized service- gueridon, automated, tray, trolley etc
- UNIT – 2      MENU PLANNING:** Introduction, Types of menus, Rules to be observed while planning menus, Classical French Menu - 13 courses, Menu Terms, Food and its accompaniments with cover, Menu Design
- UNIT - 3      BREAK FAST:** Types – Continental, English, Buffet, Indian, Menu, Cover set up and service
- UNIT - 4      IN ROOM DINING AND BUFFET:** Hierarchy, Layout and design, Cycle of Service, Forms and formats- RSOT control sheet, Waiter's card, Breakfast Door Knob, Amenity Voucher, Types of Buffet services – Finger, Fork, sit down, Types of Buffet – Themes, Equipment
- UNIT – 5      FUNCTION CATERING:** Types of functions, Banquet menu, Table and seating plans, Booking procedure with forms and formats- BFC, Booking Diary, Function of the Day,, Banquet seating calculation

### **Practical's**

- Cover Set up, Service sequence, clearance\ Silver service, Pre-plated service
- Compiling of a menu in French
- Breakfast cover setup
- Service of non-alcoholic beverages Room service tray set ups
- Room service tray setup
- Setting up of a BFC and making a bill