

<b>Introduction and Course Objectives</b>	The intention of this course is to know the knowledge about the basics of food service, which includes the types of service area and the expected attributes of the personnel working within. It will also include the knowledge about equipment's used in the F&B service areas.
<b>Main Concepts</b>	Basics of Food & Beverage Service
<b>Student Learning Objectives</b>	To learn about the industry, service areas, personnel and equipment used These objectives need to correspond with NOS framework.

**UNIT - 1      FOOD & BEVERAGE SERVICE INDUSTRY:** Introduction to Food and Beverage Service Types of catering operations

**UNIT - 2      Attributes of Food & Beverage Service Personnel Food & Beverage Service Organization:** Organizational Hierarchy of the F & B Department, Job Specifications for the F & B Department, Job Descriptions, (Director de Restaurant (Restaurant Manager), Maitre d'hotel (Sr. Captain), Chef de Rang (Station waiter), Busboy, Hostess, Sommelier (Wine waiter), RSOT, Chef d'etage (Floor Waiter)

**UNIT - 3      FOOD & BEVERAGE SERVICE AREAS WITH HIERARCHIES:** Restaurant, Coffee Shop, Room Service, Bar, Banquets

**UNIT - 4      F & B SERVICE EQUIPMENT:** Furniture, Linen, Chinaware, Silverware, (Flatware, Hollowware), Glassware, Disposables, Special Equipment (Trolleys, Electrical equipment etc), Personal Equipment

### **Practical's**

- Briefing / Debriefing
- Restaurant Etiquette
- Mise- en- Scene/ Mise -en Place
- Identification of Equipment
- Laying and relaying a table cloth
- Rules for laying a cover
- Napkin folds
- Service of water