



FORMAT FOR COURSE CURRICULUM

Course Title: FOOD AND BEVERAGE SERVICE (WINE AND LIQUORS)-I

Course Code: HOSM219

Credit Units: 3

L	T	P	SW/ FW	TOTAL CREDI T UNITS
2	-	2	-	3

Course Objectives:

The course is oriented to explain and make the students understand about various Alcoholic Beverages, their manufacturing process, types and service of each alcoholic beverage. Further this course will facilitate the students with technical skills for complete competent service of food & beverage.

Pre-requisites:

The student should have prerequisite knowledge of

- a) Food & Beverage service sequence.
- b) Classification of beverage.
- c) Beverage Service procedure and glassware.
- d) National and International cuisine for food and wine matching.

Student Learning Outcomes:

On completion of the course the student will be able to:

- a) Explain the different wine producing countries, their specialty wine and the wine quality laws
- b) Define the process of distillation of spirits and the types of stills used for the same.
- c) Identify the various types of Liquors, Wines and demonstrate the service of Wines, Beer, Spirits, Aperitifs and Liquors

d) Explain Indian regional menus and their services

Course Contents/Syllabus: Theory

	Weightage (%)
Module I: Alcoholic Beverage	10%
Descriptors/Topics Introduction and definition Classification Services of alcoholic / Non – alcoholic beverages	
Module II: Wines	30%
Descriptors/Topics Definition Classification with examples <ul style="list-style-type: none">• Table/Still/Natural• Sparkling• Fortified• Aromatized Production of each classification Principal wine regions and wines of <ul style="list-style-type: none">• France• Germany• Italy• Spain• Portugal• USA• Australia	

<p>New world wines (brand names)</p> <ul style="list-style-type: none"> • India • Chile • South Africa • New Zealand <p>Food and wine harmony</p> <p>Storage of wine</p> <p>Wine terminology (English and French)</p>	
<p>Module III : Beer</p>	<p>10%</p>
<p>Descriptors/Topics</p> <p>Introduction and Definition</p> <p>Types of beer</p> <p>Production of beer</p> <p>Storage</p>	
<p>Module IV: Spirits and Different proof spirits</p>	<p>20%</p>
<p>Descriptors/Topics</p> <p>Introduction and Definition</p> <p>Production of spirit:</p> <p>Pot-still method</p> <p>Patent-still method</p>	

Production of <ul style="list-style-type: none"> • Whisky • Rum • Gin • Brandy/Cognac • Vodka • Tequilla American Proof <ul style="list-style-type: none"> • Gay-Lussac 	
Module V: Aperitifs and Liqueurs	20%
Descriptors/Topics Introduction and Definition <ul style="list-style-type: none"> • Different types of Aperitifs Definition and History • Production of liqueurs Names of liqueurs and country of origin & predominant flavour Service 	
Module VI: Industry Interaction	10%
Descriptors/Topics Specialized workshop or seminar by the Industry Experts	

Course Contents/Syllabus: Lab

Module I	20%
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<p>Wines & Liquors</p> <p>Service of Wines</p> <ul style="list-style-type: none"> • Red wine • White/Rose wine • Sparkling wine • Fortified wine • Aromatized wine 	
Module II	10%
<p>Beer</p> <p>Services of</p> <ul style="list-style-type: none"> • Bottled and Canned beer • Draught beer 	
Module III	20%
<p>Spirits</p> <p>Service of spirits (Whisky, Vodka, Rum, Gin, Brandy & Tequila)</p>	
Module IV	10%
<p>Aperitifs</p> <p>Service of different types of Aperitifs</p>	
Module V	10%
<p>Liquors</p> <p>Service of Liqueurs</p>	
Module VI	30%
<p>Regional Cuisine</p> <p>Menu writing of regional dishes</p>	

Table laying of regional dishes	
Service of regional dishes	

Pedagogy for Course Delivery: The course pedagogy will include lectures, Food & beverage service in the Training Restaurant and discussion on the topics & various situations faced by Operation managers.

Lab/ Practicals details, if applicable:

Assessment/ Examination Scheme:

Theory L/T (%)	Lab/Practical/Studio (%)	Total (%)
67%	33%	100%

Theory Assessment (L&T):

Continuous Assessment/Internal Assessment					End Term Examination
Components (Drop down)	H	V	CT	A	EE1
Weightage (%)	5	5	15	5	70

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Abbreviations:

CT – Class Test, HA- Home Assignment; V- Viva, A-Attendance

Lab/ Practical Assessment:

	Continuous Assessment/Internal Assessment				End Term Examination			
Components (Drop down)	JE	V	LE	A	JE	LE	GP	VV
Weightage (%)	5	5	15	5	10	40	10	10

Abbreviations:

LE- Lab evaluation, JE-Journal, V- Viva, GP-Grooming & Punctuality; A-Attendance

Text & References:

Text:

- New Guide to Wine & Liquor by Walten S.
- Food & Beverage Service by Lilicrap
- Food & Beverage Management & Control by Dr. JM Negi, Kanishka, New Delhi
- New Guide to Wine & Liquor by Walten S.

References:

- Food & Beverage Costing by Dr. JM Negi, Himalaya, New Delhi
- Professional Table Service by Denis Lilicrap