

# **DIPLOMA IN FOOD AND BEVERAGE SERVICE**

## **DFB – 1**

## **FOOD SERVICE (THEORY)**

### **UNIT – I**

- a. Different types of catering establishments.
- b. Relationship of the waiter with – i. Customer , ii. Kitchen and       iii. Management.
- c. Different types of cutlery, silverware, flatware and glassware used in a standard catering establishments.
- d. Different types of equipment – Baine marie, plate warmer, hot plates, microwave oven, ice cream maker, coffee machine, ice cube making machine, side boards etc.
- e. Special equipment – Nut crackers, grape scissors, service gear for the service of Oysters, caviar, lobsters, snails, cheese, etc. cigar cutters, wine bottle openers, gueridon equipment etc.
- f. Different types of restaurant linen, exchange and requisition systems.

### **UNIT – II**

Preparation of the restaurant – Mis-en-place & mis-en-scene, rules for laying and waiting some useful tips for good service.

Restaurant vocabulary – English and French.

Various forms of a meal and menu courses:

Hord' oeuvres, potage, poisson, entrée. Releve, sorbet, roti, legume, entremets, savoury, desserts and café.

### **UNIT – III**

Meals and menu planning – Different types of menus

- a. Tabled'hote,                   b. a la carte,
- c. State Banquets       d. Buffet – cold/hot spreads for various types of function.

Different forms of service – Russian., American, French and Indian

### **UNIT – IV**

Staff organization of F&B Department.

Simple methods of restaurant controls K.O>T flow and basic knowledge of portioning and cost control.

### **UNIT – V**

Significance of pantry in F&B operation. Functions of pantry and sections of pantry kitchen stewarding, equipment used in pantry with broad specification functions/use.

### **REFERENCE BOOKS:**

- |                           |   |                 |
|---------------------------|---|-----------------|
| The waiter and waitress   | - | Soundra J Dahma |
| F & B service             | - | R.Lili carp     |
| Modern restaurant service | - | John Fuller     |

## **DFB – 2**

## **BEVERAGE SERVICE**

### **UNIT – I**

Definition, making of wines in broad general categories of wines, trade terms main wine. Producing countries brand names of famous wines – Service of red, white and sparkling wines.

### **UNIT – II**

#### **Brief description about:**

Spirits	-	Whisky, rum, brandy, gin, vodka and famous brands
Liquors	-	different types with their predominant flavorings and famous brands.
Cocktails	-	Different types of important cocktails and their basic recipies.
Beer	-	Production, service, storage and different famous brand names.

### **UNIT – III**

- a. Bar operation and licensing laws.
- b. Dispensing of spirit
- c. Storage of alcoholic beverages and cellar management

### **UNIT – IV**

Breakfast	-	Different types laying and service
Ice creams.shakes	-	Different types and service
Knowledge of	-	Buffet – Layout, display, servuce Bandquets, inquiry forms, sitting space, seating

### **UNIT – V**

Room service  
Centralised and decentralized – mobile breakfast, snacks, lunch, dinner – Beverage alcoholic or non-alcoholic, room service flow chart.

#### **REFERENCE BOOKS:**

F&B service – R.Lilli carp

## **DFB – 3                    RESTAURANT HYGIENE AND WORK SAFETY**

### **UNIT – I PERSONAL HYGIENE**

Definition of Hygiene, positive good health, personal hygiene in details. Care of skins, hair hand, feet, teeth, prevention of body odour. Choice and care of clothing including shoes. Importance of health and personality, cleanliness, good grooming.

### **UNIT – II ESTABLISHMENT HYGIENE**

Layout of department, maintenance of floors & walls, good ventilation, smooth flow of work, prevention of over crowding, cleaning of equipment and personal tools immediately after use an obligation of all food service employees/handlers.

### **UNIT – III**

Garbage disposal  
Methods of pest control

### **UNIT – IV**

Basic first aid in emergencies  
Basic treatment of wounds minor burns, scalds and other minor injuries.  
General safety rules for restaurant staff.

### **UNIT – V**

Dish washing – manual and mechanical procedure with its advantages and disadvantages – two sink method, three sink method, machine dish washing.

### **REFERENCE BOOK:**

1. Food hygiene for food handlers - Jill trickkott
2. Managing food hygiene - Nicholas Johns.

