



**BBA HONS HOSPITALITY MANAGEMENT**  
**(Under Choice Based Credit System Based on UGC Guidelines)**  
**BBA Hospitality Management Semester- III**

<b>Course Code</b>	<b>UM03MABBH02</b>	<b>Title of the Course</b>	Food and Beverage Management- I
<b>Total Credits of the Course</b>	<b>4</b>	<b>Hours per Week</b>	<b>04</b>

<b>Course Objectives:</b>	To obtain comprehensive knowledge of the various alcoholic beverage used in the Hospitality Industry.
	To enhance students' knowledge in history of alcoholic beverages
	To enhance students' knowledge in manufacturing of alcoholic beverages
	To enhance students' knowledge in classification of alcoholic beverages
	To enhance students' knowledge in Winemaking

<b>Course Content</b>		
Unit	Description	Weightage* (%)
1.	<p><b>Alcoholic Beverages</b></p> <ul style="list-style-type: none"> <li>• Methods of Preparing Alcohol</li> <li>• Classification of Alcoholic Beverages</li> <li>• Proof</li> <li>• Alcoholic Strength</li> <li>• Calories in Alcohol</li> </ul> <p><b>Beer</b></p> <ul style="list-style-type: none"> <li>• Introduction</li> <li>• Ingredients used</li> <li>• Production</li> <li>• Types and Brands–Indian and International</li> </ul> <p>Other fermented and brewed beverages–Sake, Cider, Perry</p>	25%



2.	<b>Wine</b> <ul style="list-style-type: none"> <li>• Definition</li> <li>• Vine species-factors affecting quality, grape varieties</li> <li>• Types of wine</li> <li>• Wine production of white wine</li> <li>• Wine production of Red wine</li> <li>• Wine production of Rose wine</li> </ul>	25%
3.	<b>Champagne and Sparkling Wine</b> <ul style="list-style-type: none"> <li>• Various sizes and shapes of Champagne and wine bottles</li> <li>• Different methods for production of Sparkling wine.</li> <li>• Terroir</li> <li>• Wine terminology</li> <li>• Wine producing countries (France, Italy, Spain, Portugal, German</li> </ul>	25%
4.	<b>Spirits</b> <ul style="list-style-type: none"> <li>• Definition of Distillation</li> <li>• Methods of manufacturing of Spirits</li> <li>• Pots till and Patents till methods of manufacturing of Spirits</li> <li>• Rum, Gin, Vodka, Whisky, Brandy, Tequila (production, brands, service)</li> </ul>	25%

Practical:

Sr No	Description in Details	Weightage
1.	Service of Special Hors DOeuvre: Caviar, Snail, Oyster, Asparagus, Pate, Smoked salmon etc(minimum8 food items)	25%
2.	Practice of lay-out of Breakfast Cover English Breakfast & Continental Breakfast	25%
3.	Service Alcoholic beverage Spirits, Aperitifs and bitters and liqueurs	25%
4.	Service of Wines Basic Service of White, Red, Sparkling wines	25%

Teaching-Learning Methodology	Lecture, Practical learning, project and assignment, E-learning and training manual
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written/Practical Examination (As per CBCSR.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, Attendance (As per CBCSR.6.8.3)	25%
3.	University Examination	50%

Course Outcomes	
1.	To know about the different types of alcoholic beverages and their production method.
2.	To be familiar with the service methodology associate with the particular alcoholic beverage.
3.	To know about various types of wines
4.	To know about various types of Sparkling wine
5.	To know about various types of Beers and its manufacturing

Suggested References	
Sr. No.	References
1.	Dennis Lillicrap Food and Beverage Service Published by Hodder Education
2.	S N Bagchi Textbook of Food and Beverage Service Published by Aman Publications
3.	Food And Beverage Service – R. Singaravelan Published by Oxford Publications

<b>On-line resources:</b> to be used if available as reference material
<b>On-line Resources</b>
<a href="http://WWW.hmhub.me">WWW.hmhub.me</a>
<a href="http://WWW.hmhelp.in">WWW.hmhelp.in</a>

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