

SRI VENATESWRA UNIVERSITY

Model Syllabus for 4-Year UG Honors in Hotel Management & Catering
Technology as Major in consonance with Curriculum framework

(W.E.F. AY-2026-27)

COURSESTRUCTURE

Year	Semester	Course	Title of the Course	No.of Hrs /Week	No. of Credits
II	III	5	Food production operations-1	3	3
			Food production operations-1	2	1
		6	Food & Beverage operations-1	3	3
			Food & Beverage operations-1	2	1
		7	Room division operations-1	3	3
			Room division operations-1	2	1

SEMESTER-III

COURSE6: FOOD & BEVERAGE OPERATIONS-1

Theory

Credits: 3

3hrs/week

COURSE OBJECTIVE:

To provide students with foundational knowledge of alcoholic beverages, including production processes, classifications, wine regions, beer brewing, and table cheese varieties. The course aims to develop an understanding of product characteristics, origins, and service considerations essential for the hospitality industry.

COURSE OUTCOMES:

By the end of the course, students will be able to:

1. Explain the production and classification of alcoholic beverages.
2. Describe the fermentation and distillation processes.
3. Classify wines and identify key characteristics of Old World wines.
4. Recognize major wine-producing countries and their specialties.
5. Explain beer types, production, and brewing steps.
6. Identify types of table cheese, their production, and storage methods.

UNIT1:ALCOHOLIC BEVERAGE

- Introduction and Definition, Production of Alcohol, Fermentation Process
- Distillation Process, Classification with Examples

UNIT2:WINES–PART1

- Definition & History, Classification with Examples, Table/Still/Natural Sparkling, Fortified

UNIT3:WINES–PART2

- Countries & Details: France, Germany, Italy, Spain, Portugal

UNIT4:BEER

- Introduction & Definition, Types of Beer, Production of Beer

UNIT 5:TABLE CHEESE

- Introduction, Types of Cheese, Production Process

REFERENCES

1. FOOD & BEVERAGE SERVICE – *Denis Lillicrap*
2. FOOD & BEVERAGE SERVICE – *Vijay Dhawan*
3. FOOD & BEVERAGE SERVICE – *Rao J. Suhas*
4. THE WAITER HANDBOOK – *Graham Brown, Global Books & Subscription Service, New Delhi*
5. FOOD & BEVERAGE SERVICE TRAINING MANUAL – *Sudhir Andrews, Tata McGraw Hill*

SEMESTER-III

COURSE6: FOOD & BEVERAGE OPERATIONS-1

Practical

Credits:1

2 hrs/week

PRACTICAL SYLLABUS:

- **DispenseBar–OrganizingMise-en-place**
- IdentificationofWineServiceEquipment
- IdentificationofBeerServiceEquipment
- IdentificationofCocktailBar Equipment
- IdentificationofLiqueur/Wine Trolley
- BarStock– Alcoholic&Non-AlcoholicBeverages
- PreparationofBarAccompaniments&Garnishes
- Identificationof BarAccessories&Disposables
- ServiceofWines:RedWine,White/RoséWine,Sparkling Wines, Fortified Wines Aromatized Wines
- Wine&Drinks ListPreparation
- ComparativeAnalysisof: VariousWineBars, VariousBeerBars, Various Cocktail Bars
- ServiceofBeer:Bottled&CannedBeers, Draught Beers
- Serviceof Cheese

SRI VENATESWARA UNIVERSITY, TIRUPATI

II BHM SEMESTER –III: PAPER - II

Subject: FOOD & BEVERAGE OPERATIONS-1

BLUE PRINT FOR THE MODEL PAPER

S. No.	Type of Question	To be given in the Question Paper			To be answered		
		No. of Questions	Marks Allotted To Each Question	Total Marks	No. of Questions	Marks allotted to each question	Total Marks
1	Section-A (very Short Questions)	10	3	30	5	3	15
2	Section-B (Short Questions)	10	12	120	5	12	60
Total Marks				150	Total Marks		75

BLUE PRINT FOR THE QUESTION PAPER SETTING

Chapter Name	Short questions 3 marks	Essay questions 12 marks	Marks allotted to the Chapter
UNIT– I	2	2	30
UNIT– II	2	2	30
UNIT– III	2	2	30
UNIT– IV	2	2	30
UNIT– V	2	2	30
Total No. Of Questions	10	10	150

Format of Model Question Paper

Semester-wise Syllabus under CBCS

(W.E.F. AY-2026-27)

SEMESTER - III

COURSE: FOOD & BEVERAGE OPERATIONS-II

Time: 3 hrs Max.

Marks 75

Section A

Answer any Five of the following

5 X 3=15 M

1. Short answer question from unit-I
2. Short answer question from unit-I
3. Short answer question from unit-II
4. Short answer question from unit-II
5. Short answer question from unit-III
6. Short answer question from unit-III
7. Short answer question from unit-IV
8. Short answer question from unit-IV
9. Short answer question from unit-V
10. Short answer question from unit-V

Section - B

Answer Five Questions. One question from each Unit

5 X12=60 M

Unit-I

11. a) Long answer question from Unit-1

OR

- b) Long answer question from Unit-1

Unit-II

12. a) Long answer question from Unit-2

OR

- b) Long answer question from Unit-2

Unit-III

13. a) Long answer question from Unit-3

OR

- b) Long answer question from Unit-3

Unit-IV

14. a) Long answer question from Unit-4

OR

- b) Long answer question from Unit-4

Unit-V

15. a) Long answer question from Unit-5

OR

- b) Long answer question from Unit-5