

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	IV	8	Room Divisions operations-2	3	3
			Room Divisions operations-2	2	1
		9	Food Production operations-2	3	3
			Food Production operations-2	2	1
		10	Food & Beverage operations-2	3	3
			Food & Beverage operations-2	2	1

SEMESTER-IV

COURSE10: FOOD AND BEVERAGE OPERATIONS-2

Theory

Credits:3

3 hrs/week

COURSE OBJECTIVES

The main objectives of this course are:

1. To familiarize students with the principles and operations of room service in hospitality establishments.
2. To provide in-depth knowledge about various spirits, their production methods, and international standards.
3. To equip students with skills in cocktail and mocktail preparation, service techniques, and bar operations.
4. To introduce students to liqueurs, aperitifs, and their significance in beverage service.
5. To explore other alcoholic beverages from around the world, enhancing global beverage knowledge.

COURSE OUTCOMES

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

1. Explain the types, principles, and procedures of room service, including tray/trolley setups and suggestive selling techniques.
2. Identify different spirits, their methods of production, and key global and local brands.
3. Prepare and serve cocktails, mocktails, and specialty coffees using appropriate equipment and methods.
4. Describe the production, categories, and brand examples of liqueurs and aperitifs.
5. Recognize and explain other alcoholic beverages from different regions, along with relevant terminology.

DETAILED SYLLABUS

UNIT – 1:

ROOM SERVICE

- Introduction & General Principles
- Types: Centralized & Decentralized
- Tray & Trolley Setups for Breakfast & Other Meals
- Forms & Formats, Order Taking Procedures
- Thumb Rules & Suggestive Selling Techniques
- Breakfast Cards
- Layout & Setup for Common Meals
- Lead Time from Order Taking to Clearance

UNIT – 2: SPIRITS

- Introduction & Definition
- Production Methods: Pot Still Method, Patent Still Method

- Production of: Whisky, Rum, Gin, Vodka, Brandy, Tequila
- Brands: National, International, and Andhra Pradesh (AP)
- Different Proofs of Spirits: American Proof
- British Proof (Sikes Scale) Gay-Lussac (OIML Scale)

UNIT-3: COCKTAILS & MOCKTAILS

- Definition & Classification of Cocktails
- Cocktail Bar Equipment
- Methods of Mixing Cocktails
- Preparation & Service of Cocktails
- Classic Cocktails
- Mocktails
- Specialty Coffees

UNIT- 4: LIQUEURS & APERITIFS

- Liqueurs: Definition & History
- Production of Liqueurs
- Broad Categories: Herb, Citrus, Fruit/Egg, Bean/Kernel, etc.
- Aperitifs: Introduction & Definition
- Types of Aperitifs
- Manufacturing of Aperitif (Vermouth)
- Brand Names

UNIT-5: OTHER ALCOHOLIC BEVERAGES & GLOSSARY

- Introduction to: Sake
- Cider, Madeira, Slivovitz, Arrack, Feni, Grappa, Calvados
- Glossary of Terms Related to Alcoholic Beverages

Reference Books

1. **Food and Beverage Service**—8th Edition by John Cousins, Dennis Lillicrap, and Suzanne Weekes, Publisher: Hodder Education
2. **Modern Restaurant Service** by John Fuller, Publisher: Hutchinson's
3. **Professional Food & Beverage Service Management** by Brian Varghese, Publisher: Laxmi Publications
4. **Food & Beverage Service** by Bobby George & Sandeep Chatterjee, Publisher: Jaico Publishing House

SEMESTER-IV

COURSE10:FOODANDBEVERAGEOPERATIONS-2

Practical

Credits:1

2 hrs/week

PRACTICALSYLLABUS:CREDITS -1

1. **RoomService**–Tray/trolleysetupforbreakfast&meals,ordertaking,and clearance.
2. **Spirits** –Identification,measuring,serving,andbrand recognition.
3. **Cocktails & Mocktails** – Use of bar tools, mixing methods, preparationofclassiccocktails,mocktails,andspecialtycoffee.
4. **Liqueurs&Aperitifs**–Identification,servicetechniques,andbrand recognition.
5. **OtherAlcoholicBeverages**–Identificationandbasicserviceof beverages like sake, cider, feni, grappa, etc.

SRI VENATESWARA UNIVERSITY, TIRUPATI

II BHM SEMESTER –IV: PAPER - III

Subject: FOOD AND BEVERAGE OPERATIONS-2

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

Semester-wise Syllabus under CBCS
(W.E.F. AY-2026-27)

SEMESTER - IV

COURSE: FOOD AND BEVERAGE OPERATIONS-2

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 X 12=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