

CERTIFICATE IN FOOD & BEVERAGES





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About Glister Eduversity

Today is the era of working parents and due to workload, they do not get enough time to support their children's education. Therefore, they are heavily blamed by all, in the current dialogue and debate about improving the education system, the disadvantages of improper parenting is known to all.

It is time to start parenting in the education system. With the Glister Eduversity, We present you the solution to all such problems switching towards telephonic parenting, proper guidance and development graph.

This is the first Indian institution to provide education care with parenting. Glister Education offers telephonic parenting with a right strategic plan for the student, online test series, seminar, scholarship programs, in really attractive packages.

We also guide their appointments as well as their strategies. So, let's don't wait, and achieve nothing less than success with Glister Eduversity Parenting cum Education Care.



Director: Amit Pandey

Mission

The mission of Glister Eduversity is to educate the citizens and citizen-leaders for our society.

We do this through our commitment to the transformative power of a liberal arts and sciences education.

Beginning in the classroom with exposure to new ideas, new ways of understanding and new ways of knowing, students embark on a journey of intellectual transformation.

Through a diverse living environment, where students live with people who are studying different topics, who come from different walks of life and have evolving identities, intellectual transformation is deepened and conditions for social transformation are created.

From this we hope that students will begin to fashion their lives by gaining a sense of what they want to do with their gifts and talents, assessing their values and interests, and learning how they can best serve the world.

Vision

Glister Eduversity will set the standard for residential liberal arts and sciences education in the twenty-first century. We are committed to creating and sustaining the conditions that enable all Glister Eduversity students to experience an unparalleled educational journey that is intellectually, socially, and personally transformative.

Welcome to the Glister Eduversity, Varanasi. For more than three years, Glister Eduversity has served as our nation's flagship comprehensive institution of higher education.

Our primary goal is to become one of the most prominent and excellent educational institutes in the world. We are fortunate to have a talented, highly committed teaching and support staff here to ensure the learning environment of our students is the best it can be. Our faculties are renowned scholars and accomplished practitioners who are actively engaged in the academic excellence and innovative research ideas of the modern world. Our students are innovators, engineers, managers, great scientists, entrepreneurs, and aspiring leaders - from every age group and are located at every corner of the country. Our unique teaching and learning process with a proper blend of theory and practice crosses the boundaries of nations towards industry-readiness and global excellence.

Program overview

Those who wish to work in management positions within the food and beverage industry, including in hospitals, restaurants, hotels, and other establishments will benefit from this course.

A food and beverage management course does not teach about the actual food preparation process, but rather about management aspects, including running a business, managing clients, and building profits. Taking this type of course prepares the student to run his or her own business, or to take on management level positions in this field. This can allow for career advancement in the field.

This Course is for you if you are excited about food and aspire to manage food and beverage businesses. Acquire both culinary and business management skills with this course. Hone your skills in specialized areas under the tutelage of experienced business lecturers and chefs. You will learn Western and Asian culinary skills, menu planning and revenue management, and gain hands-on experience by operating and managing restaurant and café.

Salient Features



The primary Objective of the Course is to develop Practical employability skills in Hospitality & Tourism.



This course is an intensive food and beverage service program, aimed to develop careers in the Hospitality Industry. This contains course syllabus that consists of the important subjects.



Food & beverage industry is usually defined by its output of products, to satisfy the various Demands of food & drinks of people. But it doesn't include the manufacturing of food & drink and its retailing. In today's world, the food & beverage service industry has expanded a lot.



With Our Certificate Course You will become Certified Fitness trainer. On completion of this Course, the candidates are capable of working in wide range of employment areas like hotels, Hospitality management, event organizing agencies, Bartending, etc



Course Objective

The 6 Months Food & Beverages course is for the Learners who want to work in the Food Processing sector With the aim to learn, develop and practice required by the market. In this course, the emphasis is put on the trainee to acquire the Knowledge of Food Art & Food Processing Sector.

The objectives of this course are :

The students acquire and develop knowledge of the Hotel and Catering Industry and its relation to their own Particular jobs within the industry; knowledge of different types of service; knowledge of menu items including ingredients and method of preparation, accompaniments and garnishes, mis-en-place for service. The students develop skills in preparing mis-en-scene and mis-en-place for service, skills in taking orders, advising on menu choice, service of food and beverage and presenting of bills. Students will be able to comprehend and communicate specific terms of speech in the specified areas; write Essential reports.

- To develop interest and attitudes in hospitality industry.
- Develop sufficient trained manpower for Hotels, Motels, Restaurants, Railway Catering Services, and Flight Catering Services etc.
- To assist in the tourism development programmes.
- To develop necessary employable skills in the students.
- To develop entrepreneurship.

Learning Outcomes:-

1. Handle cutlery/crockery/ glassware, hygienically and observe do's & don't while waiting at the table. Following safety precautions.
2. Handle Flatware and Hollowware hygienically and correctly use of Linen-waiter's cloth/runner/table cloth/napkin.
3. Carry and balance equipments/ food/ beverages on a tray.
4. Adopt methods and techniques of different styles of service – American/ French/English/ India.
5. Carry out room service operations.
6. Arrange & set up tray for room service for American/ English/ Continental/ Indian breakfast and breakfast layout in coffee.
7. Arrange & set up cover for a la carte and table d'hôtel menu.
8. Plan a five course menu and set up the table according to the menu.
9. Plan & set up different themes of Banquets.
10. Receive the guest, seating at the table and serving water, present the menu, take order, raise KOT, BOT, food pick up service and service of food.
11. Check & accept the payments and practice situation handling.
12. Apply methods of cooking.
13. Serve non-alcoholic Beverage like tea, coffee Aerated Drinks, Milk shakes, Juices, Tisanes etc.
14. Serve Alcoholic Beverage like Red wine, White wine, Sparkling wines etc.
15. Serve Beer/ fermented beverages.
16. Serve Spirits like Vodka/ Rum/ Whisky/ Brandy/ Tequila etc.
17. Prepare, serve and dispense mock tails, whisky based cocktails, Gin based Cocktails, Vodka based cocktails & Rum based cocktails.
18. Serve Cigars, cigarettes and change the ash mag. Serve cheese etc.
19. Serve salads, Ice creams and Soups.
20. Design the layout of restaurant.
21. Perform group activity: Blind Guest, Invalid Guest, Drunk Guest, without money, Spillage.
22. Separate the activities and maintain log books, records, Performa.

Details of Programme: Certificate Course in Food & Beverages

1. Title of the Course

The Course shall be called as "Certificate Course in Food & Beverages ", a Regular course of 6 months (240 hrs.) Duration.

2. Duration of the Course

This is a Regular course of 240 hrs. Extended over a period of 6 months duration.

3. What You Will Get:

You Will Get a Mark sheet and a Certificate That Will be Universally Acceptable.

4. Aims and Objectives of the Course

The focus of the course will be on:

- Understanding the concepts, definitions and history of food and beverage services.
- Recognizing the plans and control needed to be considered in food and beverage operations.
- to be familiar with the topics such as customer service, food production and Service methods.
- To illustrate how students may making a strategic decision.

5. SCOPE:

Waiter in Restaurant, Work in Hospitality industry, Baker, Food & Beverage Owner/Manager, Chef, Culinary Arts Instructor

6. Syllabus

The syllabus is design to fulfill aforesaid objectives containing theory subjects as well as practical in Food & Beverage..

Basic Food Production	Theory : 50 Marks, Practical/Assignment : 50 Marks
Food & Beverage Service	Theory : 50 Marks, Practical/Assignment : 50 Marks
Communication Skills	Theory : 50 Marks, Practical/Assignment : 50 Marks
Principles of Management	Theory : 50 Marks, Practical/Assignment : 50 Marks
Hospitality Industry and the waiter	Theory : 50 Marks, Practical/Assignment : 50 Marks
Forms of service	Theory : 50 Marks, Practical/Assignment : 50 Marks
Hygiene & Sanitation	Theory : 50 Marks, Practical/Assignment : 50 Marks

7. Eligibility Conditions

A candidate who has passed at least 10th examination from a recognized Board or its equivalent shall be eligible to take admission to the course.

8. Course Fee: INR 15,000+GST/-

Content of Syllabus :

Unit 1 :- Basic Food Production

Professional Cookery, Origin of Modern Cookery practices, Essentials of Continental and Indian food preparation, Hygiene & safety in handling food, Aims & objectives of cooking food. Organization Structure in the Kitchen. Cooking Utensils & Small Equipments , Fuels used in the kitchen , Commodities used in the Catering Industry , Preparation Methods , Methods of Mixing , Soups and Sauces Classification and Uses , Introduction to Bakery & confectionery

Unit 2 :- Food & Beverage Service

Food & Beverage Service, Essential Equipments, Introduction and Evolution of Hotel & Catering Industry, Scope and Characteristics of the Catering Industry, Catering Function, Types & Organization of Catering Services, Organization of Service Staff, Wedding Function. The Menu Restaurant Setup Prior to Service & the Types of Service, Non-Alcoholic Beverages .

Unit 3 :- Communication Skills

The communication process , Barriers to effective communication , Listening , Framework for planning business messages , Written communication skills , Oral communication skills , Non –verbal communication : Aspects of body language.

Unit 4 :- Principles of Management

Management defined, Levels of management, External & internal factors affecting management, Contribution of F.W. Taylor to scientific management, Henry Fayol's classical management theory, Modern day management theory. Planning & Decision Making, Organizing & Staffing , Leadership , Motivation , Coordination , Controlling

Unit 5 :- Hospitality Industry and the waiter

History of catering, Catering establishments, what professional waiters do Differently, Inter and intra departmental cooperation.

Unit 6:- Forms of service

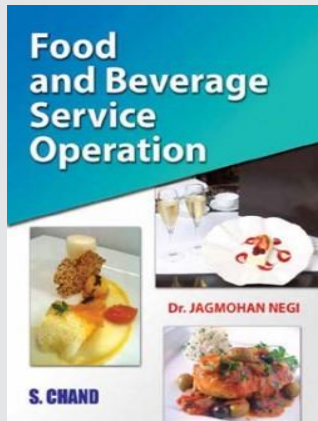
Silver, American, Russian, Trolley, Buffet, Cafeteria, Family, QSR, English, Room Service

Unit 7:- Hygiene & Sanitation

FOOD MICROBIOLOGY, FOOD CONTAMINATION AND SPOILAGE , SANITARY PROCEDURE FOLLOWED DURING FOOD HANDLING , FOOD SAFETY STANDARDS AUTHORITY OF INDIA (FSSAI), SAFE FOOD HANDLER

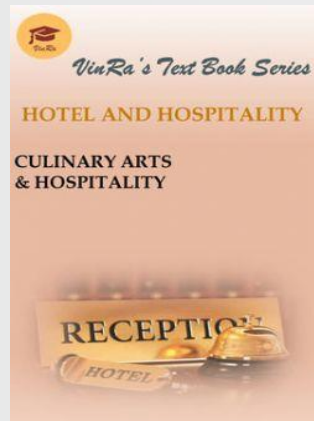


Books For Reference



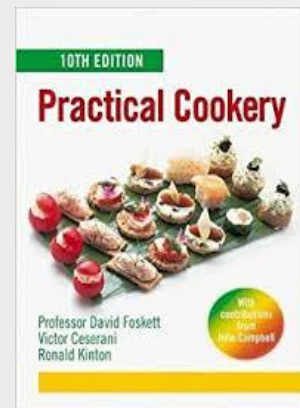
Food & Beverage service Operation

Dr. Jagmohan Negi



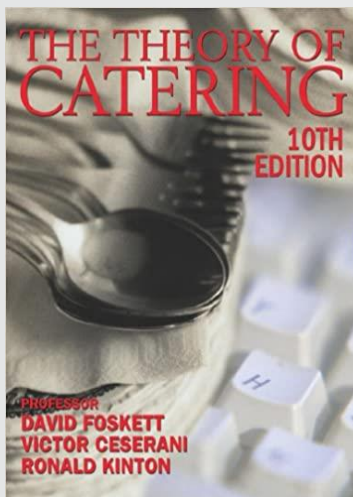
Culinary Arts & Hospitality

Vinra Publication



Practical Cookery

Victor Ceserani & Ronald Kinton, ELBS



The Theory of Catering
Victor Ceserani & Ronald, David



Food and Beverage Services
R.Singaravelavan