| S | School of Hospitality and Culinary Art | | | | | | |
|---------------|--|--|--|--|--|--|--|
| | The Neotia University | | | | | | |
| Course Name | Beverage and Wine studies | | | | | | |
| Course Code | CC-HAP 402 | | | | | | |
| Course | 4 - Mooka | | | | | | |
| Duration | 15 Weeks | | | | | | |
| Semester | 4th Sem | | | | | | |
| Core/Elective | Core - Hospitality (Food and Beverage Service) | | | | | | |
| Credit Points | 2 | | | | | | |
| Weekly | | | | | | | |
| Delivery/ | o 4 Hours non wools | | | | | | |
| Contact | 04 Hours per week | | | | | | |
| Hours | | | | | | | |
| Resource | Practical lab, Various Food & Beverage service equipments, Wine Bucket, Wine | | | | | | |
| Requirements | Chiller | | | | | | |
| Class | | | | | | | |
| conducted at | School of Hospitality and Culinary Art | | | | | | |

Mr.Vivek Anand & Mr. Rupam Ghosh

Building Prepared by

Course Description

This course will help our students in gaining various service knowledge about the Hospitality industry in depth. Students will learn the basics of food and beverage service wines which actually follows in a 5* hotel.

Course Outcomes (COs)/ Learning Outcomes (LOs)

After completion of the semester students will be able to understand the basics of Bar operations, types of Non-alcoholic Beverages, standard styles of service of wines, champagne and spirits. Students will also learn how to match, recommend food along with wines hence promoting suggestive selling.

Prescribed and Recommended Readings:

Required Textbook(s)

Food and Beverage Service by R. Singaravelavan.

Food and Beverage Service by Sudhir Andrews.

The wine Bible

Recommended Reading(s)

Food and Beverage Service book by Dennis Lillicrap and Vijay Dhawan

Other Learning Resources for use:

Informative YouTube Videos, www.slideshare.net, www.hmhub.in, Various links provided by the book

Parameters required from the students: Basic knowledge of non- alcoholic beverage

| Syllabus for practical | | | | | | | |
|------------------------|--|---------------|--|--|--|--|--|
| Practic | Particulars | Duration | | | | | |
| 1 | Bar Operations- Designing and various types of bars | 3 Hr 45 Mins. | | | | | |
| 2 | Setting up various types of bars | 3 Hr 45 Mins. | | | | | |
| 3 | Bar stock - alcoholic & non-alcoholic beverages, Bar accompaniments & 3 Hr 45 M garnishes, Bar accessories & disposables | | | | | | |
| 4 | Cocktail - Preparation and Services of White spirit based cocktails 3 Hr 45 Mins | | | | | | |
| 5 | Cocktail - Preparation and Services of Whisky based cocktails 3 Hr 45 Min | | | | | | |
| 6 | Cocktail - Preparation and Services of Dark rum based cocktails 3 Hr 45 Min | | | | | | |
| 7 | Dispense Bar 3 | | | | | | |
| 8 | Service of Champagne and sparkling wines | 3 Hr 45 Mins. | | | | | |
| 9 | Service of Wines & Cocktails | 3 Hr 45 Mins. | | | | | |
| 10 | Service of Aperitifs and Bitters 3 Hr | | | | | | |
| 11 | Types of Vermouths and service of them. | 3 Hr 45 Mins. | | | | | |
| 12 | Service of Beer | 3 Hr 45 Mins. | | | | | |

Service of Spirits

Service of liquers

Pairing Alcoholic Beverages with Food:
Menu Planning with accompanying Wines

Continental Cuisine, Indian Regional Cuisine

13

14

15

3 Hr 45 Mins.

3 Hr 45 Mins.

3 Hr 45 Mins.

| B.sc Hospitality Administration | | | | | |
|---------------------------------|---|-----------|---|--------------|-----------------|
| SUBJECT: | UBJECT: Beverage and Wine Studies MANUAL NO: 1 Faculty: Vivek Anand & Rupam Ghosh | | | | |
| Bar Operations- Designing | | | | HOURS: | 3 hours 45 mins |
| торіс: | various types of bars | SEMESTER: | 4 | Approved By: | Deputy Director |

Students should able to understand the concept of bar and also design various models of bars.

RESOURCES: Bar equipments.

REFERENCES: Food and Beverage Service by R. Singaravelavan.

Food and Beverage Service by Sudhir Andrews.

VIDEO TUTORIAL: https://youtu.be/s4weXtuax8Q

METHODOLOGY:

| PARTICULARS | TIME | TASK | | |
|--|----------------|--|--|--|
| Hygiene & Grooming Check up 10 minutes | | Students have to maintain high standard Hygiene and Grooming as per SOP | | |
| | | | | |
| | | · Instruct students about practicals and introduce about various types of bar operations | | |
| Briefing | 15 minutes | · Share with them some Presentation ideas | | |
| | | · Groom them about Social distancing and maintain the same inside Practical Lab | | |
| | | Display of all bar designs | | |
| Practical Demonstration | 2hr 45 minutes | Show them some elements of bar | | |
| | | Various pouring techniques. | | |
| Check learning outcomes | 15 minutes | Questions will be asked related to the practical. | | |
| | | Cleaning of all equipments | | |
| Closing | 20 minutes | Closing has to be done as per SOP | | |

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

| POSSIBLE ERRORS | RECTIFICATION |
|---|---|
| Students may confuse regarding the bar designs. | Proper demonstration and assignments with follow ups may be provided. |

RESULT ANALYSIS

If the class will be conducted properly, the students will be able to understand various designs of bar and able to define what is a bar.

| | B.sc Hospitality Administration | | | | | |
|---------|---|------------|---|------------------------------------|-----------------|--|
| SUBJECT | Beverage and Wine Studies | MANUAL NO: | 2 | Faculty: Vivek Anand & Rupam Ghosh | | |
| TOPIC: | Bar Operations- Setting up of various types | SEMESTER: | 4 | HOURS: | 3 hours 45 mins | |
| | of bars. | SEMESTER. | | Approved By: | Deputy Director | |

Students should able to understand the concept of bar and also do set up of various types of bar

RESOURCES: Bar equipments.

REFERENCES: Food and Beverage Service by R. Singaravelavan.

VIDEO TUTORIAL: https://youtu.be/s4weXtuax8Q

METHODOLOGY:

| PARTICULARS | TIME | | TASK | | | |
|-----------------------------|------------|--|---|--|--|--|
| Hygiene & Grooming Check up | 10 minutes | | Students have to maintain high standard Hygiene and Grooming as per SOP | | | |
| | | | | | | |
| | | | · Instruct students about practicals and introduce about various set ups done in bar operations | | | |
| Briefing | 15 minutes | | · Share with them some ideas followed in the industry | | | |
| | | | · Groom them about Social distancing and maintain the same inside Practical Lab | | | |
| | | | Display of all types of bar setups | | | |
| Practical Demonstration | 15 | | Show them some elements of bar | | | |
| | | | Various bar set-ups and their relevant uses. | | | |
| Check learning outcomes | 15 minutes | | Questions will be asked related to the practical. | | | |
| Closing | 20 minutes | | Cleaning of all equipments | | | |
| Closing | | | Closing has to be done as per SOP | | | |

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

| POSSIBLE ERRORS | RECTIFICATION |
|------------------------|---|
| Breakage of glasswares | Proper demonstration and handling of bar equipments with caution. |
| | |

RESULT ANALYSIS

If the class will be conducted properly, the students will be able to understand various designs of bar and able to define what is a bar.

| | B.sc Hospitality Administration | | | | | |
|---|---------------------------------------|-----------|---|-------------------|-------------------|--|
| SUBJECT Beverage and Wine Studies MANUAL NO: 3 Faculty: Vivek Anand & Rupam Ghosh | | | | and & Rupam Ghosh | | |
| TOPIC: | Bar stock - alcoholic & non-alcoholic | SEMESTER: | 4 | HOURS: | 3 hours 45 mins | |
| | beverages, Bar accompaniments & | | | Approved By: Dep | | |
| | garnishes, Bar accessories & | | | | Domester Director | |
| | disposables | | | | Deputy Director | |
| | | | | | | |

Students should able to understand the concept of bar stock and understand the relevant uses of accompaniments and garnishes that are used in bar operations.

RESOURCES: Bar equipments, Bar accompaniments, Bar accessories.

REFERENCES: Food and Beverage Service by R. Singaravelavan.

VIDEO TUTORIAL: https://youtu.be/s4weXtuax8Q

METHODOLOGY:

| PARTICULARS | TIME | | TASK | | | | |
|--------------------------|----------------|---------------------------------|--|--|--|--|--|
| Hygiene & Grooming Check | 10 minutes | | Students have to maintain high standard Hygiene and Grooming as per SOP | | | | |
| | | | | | | | |
| | | | · Instruct students about practicals and introduce about various stock levels followed in bar. | | | | |
| Briefing | 15 minutes | | · Share with them some ideas followed in the industry | | | | |
| | | | · Groom them about Social distancing and maintain the same inside Practical Lab | | | | |
| | | | Display of all types of bar stock levels, accompaniments and garnishes used in Bar. | | | | |
| Practical Demonstration | 2hr 45 minutes | Show them some elements of bar. | | | | | |
| | | | Various types of disposables and their relevant uses.F42 | | | | |
| Check learning outcomes | 15 minutes | | Questions will be asked related to the practical. | | | | |
| Closing | 20 minutes | | Cleaning of all equipments | | | | |
| Closing | 20 minutes | | Closing has to be done as per SOP | | | | |
| | • | • | | | | | |

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

| POSSIBLE ERRORS | RECTIFICATION |
|--|---|
| Mis use and wastage of excess accompaniments and | Proper planning of purchasing accompaniments for bar. |
| | |

RESULT ANALYSIS

If the class will be conducted properly, the students will be able to understand various designs of bar and able to define what is a bar.

| B.sc Hospitality Administration | | | | | |
|---------------------------------|--|------------|---|---------------|-----------------------|
| SUBJECT: | Beverage and Wine Studies | MANUAL NO: | 4 | Faculty: Vive | k Anand & Rupam Ghosh |
| | Cocktail - Preparation and | | | HOURS: | 3 hours 45 mins |
| торіс: | Services of White spirit based cocktails | SEMESTER: | 4 | Approved By: | Deputy Director |

Students should able to understand the basics of cocktail making

Students will be able to explain various methods of making white spirit based cocktail.

RESOURCES: White Spirit, Juices, aerated beverage, glasswares

REFERENCES: Food and Beverage Service by R. Singaravelavan.

Food and Beverage Service by Sudhir Andrews.

VIDEO TUTORIAL: https://youtu.be/s4weXtuax8Q

METHODOLOGY:

| PARTICULARS | TIME | TASK |
|--|----------------|--|
| Hygiene & Grooming Check up 10 minutes | | Students have to maintain high standard Hygiene and Grooming as per SOP |
| | | |
| Briefing | 15 minutes | Instruct students about practicals and show about various white spirits based cocktails Share with them some Presentation ideas |
| | | · Groom them about Social distance and maintain inside Practical Lab |
| Practical Demonstration | 2hr 45 minutes | Demonstrate the ways in which white spirits are made into cocktails. Demonstrate various ways in which cocktails can be made with white spirit. |
| Check learning outcomes | 15 minutes | Questions will be asked related to the practical. |
| Closing | 20 minutes | Closing has to be done as per SOP |
| | | |

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

| POSSIBLE ERRORS | RECTIFICATION |
|---------------------------------------|--|
| There may be over-pouring of alcohol. | We have to be very careful while making demo cocktail for preparation. |

RESULT ANALYSIS

If the class will be conducted properly, the students will be able to make various cocktails using white spirits.

| | B.sc Hospitality Administration | | | | | |
|---|---------------------------------|------------|--|--------------|-----------------|--|
| SUBJECT | Beverage and Wine Studies | MANUAL NO: | ANUAL NO: 5 Faculty: Vivek Anand & Rupam Ghosh | | | |
| | Cocktail - Preparation and | | | HOURS: | 3 hours 45 mins | |
| TOPIC: Services of Whisky based cocktails | SEMESTER: | 4 | | | | |
| | cocktails | | | Approved By: | Deputy Director | |
| LEADNIN | LEADNING OUTCOME | | | | | |

Students should able to identify and prepare various whisky based cocktails.

RESOURCES: Bar Equipments, Cocktail Making Equipments

REFERENCES: Food and Beverage Service by R. Singaravelavan.

VIDEO TUTORIAL: https://youtu.be/iv56O-NGBGg

METHODOLOGY:

| TIME | TASK | | |
|----------------|---|--|--|
| 10 minutes | Students have to maintain high standard Hygiene and Grooming as per SOP | | |
| | | | |
| | · Instruct students about practicals and basics of using whisky as a base for cocktail making | | |
| 15 minutes | · Share with them some Presentation ideas | | |
| | · Groom them about Social distancing and maintain the same inside Practical Lab | | |
| 2hr 45 minutes | Demonstrate various types of whisky and their types | | |
| | Mise-en-place for making cocktails using whisky as their base | | |
| | Ways and styles of making various whisky based beverages. | | |
| 15 minutes | Questions will be asked related to the practical. | | |
| a a minutes | Cleaning of all equipments | | |
| 20 minutes | Closing has to be done as per SOP | | |
| | 15 minutes 2hr 45 minutes | | |

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

| POSSIBLE ERRORS | RECTIFICATION |
|--|--|
| Breakage of glassware, over pouring of spirits | Have to be cautious while handling glasswares and be careful while pouring of spirits while making |

RESULT ANALYSIS

If the class will be conducted in a systematic way of cocktail making, students would learn various ways of making cocktails while using whisky as their base.

| | | | В | sc Hospitality Ac | dministration | | | |
|------------------------------------|---|----------------------|---------------|---|-----------------------|--|--|--|
| SUBJECT: | Beverage and Wine | e Studies MA | NUAL NO: | 6 | Faculty: Vivek | Anand & Rupam Ghosh | | |
| TONG | Cocktail - Preparation Services of Dark run cocktails | m based | AFFORED | | HOURS: | 3 hours 45 mins | | |
| TOPIC: | COCKTAILS | SE. | EMESTER: 4 | | Approved By: | Deputy Director | | |
| LEARNING O | UTCOME | • | | • | • | | | |
| Students should | l able to identify variou | is types of rum that | are available | in market. | | | | |
| Students will be | e able to prepare and e | xplain various dark | rum cocktails | as the base for making | ng cocktails. | | | |
| | | | | | | | | |
| RESOURCES: | Cocktail equipment | , bar equipments | , glasswares | • | | | | |
| | | | | | | | | |
| REFERENCES | 6: Food and Beverag | = | - | | | | | |
| VIDEO TUTO | Food and Beveras | | hir Andrews | | | | | |
| VIDEO TOTO | RIAL: https://youtu.be | :/IV50U-NGBGg | | | | | | |
| METHODOLO | CV. | | | | | | | |
| | | <u> </u> | | | | | | |
| | TICULARS ooming Check up | TIME 10 minutes | | TASK Students have to maintain high standard Hygiene and Grooming as per SOP | | | | |
| Hygiene & Gi | ooming check up | 10 minutes | | Students nav | e to maintain mgn | standard fryglene and Grooming as per 30r | | |
| | | | · Ins | struct students abou | ut practicals and th | e areas of cocktail making using rum as a base | | |
| Briefing | | 15 minutes | | Instruct students about practicals and the areas of cocktail making using rum as a base Share with them some Presentation ideas | | | | |
| | | 15 minutes | · Gr | · Groom them about Social distancing and maintaining the same inside Practical Lab | | | | |
| | | | Showing | and discussing var | ious cocktails that a | are made using rum as their base. | | |
| Practical Dem | onstration | 2hr 45 minutes | Mise-en- | Mise-en-place for the preparation of cocktails | | | | |
| | | | Various s | Various style of serving cocktails. | | | | |
| Check learning outcomes 15 minutes | | 15 minutes | Question | Questions will be asked related to the practical. | | | | |
| Closing | | 20 minutes | | Cleaning of all equipments Closing has to be done as per SOP | | | | |
| | | | Closii | ig has to be done as | s per 501 | | | |
| POSSIBLE SO | URCES OF ERRORS | & RECTIFICATION | N: | | | | | |
| T COOLDEE CO | POSSIBLE ERRO | | 1 | | P | ECTIFICATION | | |
| Breakage of G | lassware, overpourin | | Have to t | Have to take proper precaution while handling glasswares and spirits. | | | | |
| Dreakage or G | uussware, overpourin | g or spirit | nave to t | une proper precuut | ion winic nananing | Substitutes and spirits. | | |
| DECLII T AMA | LVCIC | | | | | | | |
| RESULT ANA | L1313 | | | | | | | |
| If the class wi | ll be conducted in a s | yatematic way , st | udents will b | e able to prepare co | ocktails with dark r | um as the base | | |

| | | B.sc I | lospitality Admini | stration | | | |
|---|---|-----------------------|---|--|---|--|--|
| SUBJECT: Beverage and Wine Studies MANI | | | IO: 7 | Faculty: Vive | Faculty: Vivek Anand & Rupam Ghosh | | |
| TOPIC: | Dispense Bar | SEMESTE | D | HOURS: | 3 hours 45 mins | | |
| TOPIC. | | SEMESTE | R: 4 | Approved By: | Deputy Director | | |
| LEARNING OU | ТСОМЕ | | | <u>l</u> | | | |
| Students will be a | able to understand various t | ypes of bar, dispense | bar being one. | | | | |
| Students will be a | able to do set up of dispense | bar | | | | | |
| RESOURCES: M | Models of dispense bar. | | | | | | |
| REFERENCES: | Food and Beverage Ser | , , | | | | | |
| VIDEO TUTORI | Food and Beverage Ser IAL - https://youtu.be/s4w | | Irews. | | | | |
| VIDEO TOTOXO | and incepoilt forces of 54 in | <u>Greating</u> | | | | | |
| | | | | | | | |
| | | | | | | | |
| METHODOLOG | SY: | | | | | | |
| PART | ICULARS | TIME | | TA | | | |
| PART | ICULARS | TIME inutes | Students have to m. | | SK rd Hygiene and Grooming as per SOP | | |
| PART | ICULARS | inutes | | aintain high standa | rd Hygiene and Grooming as per SOP | | |
| PART Hygiene & Groo | ICULARS oming Check up 10 m | inutes | Students have to m Instruct students abou Share with them some | aintain high standa t practicals and the | rd Hygiene and Grooming as per SOP | | |
| PART | ICULARS oming Check up 10 m | inutes . | Instruct students abou Share with them some | t practicals and the Presentation ideas | rd Hygiene and Grooming as per SOP e various types of bar. | | |
| PART Hygiene & Groo | ICULARS oming Check up 10 m 15 m | inutes | Instruct students abou Share with them some | aintain high standa t practicals and the Presentation ideas cial distancing and | rd Hygiene and Grooming as per SOP various types of bar. maintain the same inside Practical Lab | | |

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

| POSSIBLE ERRORS | RECTIFICATION |
|---|--|
| If not stacked properly dispense bar may not be | Have to stack properly a dispense bar. |

Cleaning of all equipments

Closing has to be done as per SOP

Questions will be asked related to the practical.

Students should able to identify and rectify various challenges occurred during bar making process

15 minutes

20 minutes

RESULT ANALYSIS

Check learning outcomes

Closing

If the class will be conducted properly, the students will be able to do proper set up of dispense bar.

| | B.sc Hospitality Administration | | | | | |
|------------|---------------------------------|------------|---|---------------|-----------------------|--|
| SUBJECT: | Beverage and Wine Studies | MANUAL NO: | 8 | Faculty: Vive | k Anand & Rupam Ghosh | |
| | Service of Champagne and | | | HOURS: | 3 hours 45 mins | |
| торіс: | Sparkling wines | SEMESTER: | 4 | Approved By: | Deputy Director | |
| LEARNING O | LITCOME | • | | - | - | |

Students will be able to understand the difference between champagne and sparkling wines and how to serve them.

RESOURCES: Restaurant table, table cloth & baize cloth, wine bucket, champagne tulip.

REFERENCES: Food and Beverage Service by R. Singaravelavan.

Food and Beverage Service by Sudhir Andrews.

VIDEO TUTORIAL-https://youtu.be/e4qoIFPdcLo

METHODOLOGY:

| PARTICULARS | TIME | TASK | | | | |
|-----------------------------|-------------------|---|--|--|--|--|
| Hygiene & Grooming Check up | 10 minutes | Students have to maintain high standard Hygiene and Grooming as per SOP | | | | |
| | | | | | | |
| | | · Instruct students about practicals related to sparkling wines | | | | |
| Briefing | 15 minutes | · Share with them some Presentation ideas | | | | |
| | | · Groom them about Social distance and maintain inside Practical Lab | | | | |
| | | Identification of various service equipments required for the service of champagne. | | | | |
| Practical Demonstration | 2hr 45 minutes | | | | | |
| | 2.11 43 111114165 | Mis -en-place for bar | | | | |
| | | Ideas for maintaing the correct temperature for serving sparkling wines | | | | |
| | | | | | | |
| Check learning outcomes | 15 minutes | Questions will be asked related to the practical. | | | | |
| | | | | | | |
| | | Arranging all the linen of f&b service department, cleaning of f&b eqipments | | | | |
| Closing | 20 minutes | | | | | |
| | | Closing has to be done as per SOP | | | | |

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

| POSSIBLE ERRORS | RECTIFICATION |
|---|---|
| Improper service of champagne due to faulty service | Have to keep champagne at correct temperature at bar. |
| temperature | |

RESULT ANALYSIS

If the class will be conducted properly, the students will be able to serve champagne in a correct procedure.

| | B.sc Hospitality Administration | | | | | | | |
|---------|---|-----------|---|--------------|-----------------|--|--|--|
| SUBJECT | SUBJECT Beverage and Wine Studies MANUAL NO: 9 Faculty: Vivek Anand & Rupam Ghosh | | | | | | | |
| TOPIC: | Service of Wine and Cocktails | SEMESTER: | | HOURS: | 3 hours 45 mins | | | |
| TOPIC. | | SEMESTER. | 4 | Approved By: | Deputy Director | | | |

Students will be able to understand what is fermented beverage and able to serve wines and cocktails.

RESOURCES: Restaurant table, table cloth & baize cloth, wine bucket, wine bottles, wine chiller.

REFERENCES: Food and Beverage Service by R. Singaravelavan.

VIDEO TUTORIAL-https://youtu.be/e4qoIFPdcLo

METHODOLOGY:

| PARTICULARS | TIME | TASK | | | | |
|----------------------------|----------------|--|--|--|--|--|
| Hygiene & Grooming Check t | 10 minutes | Students have to maintain high standard Hygiene and Grooming as per SOP | | | | |
| | | | | | | |
| | | · Instruct students about practicals and types of wines served. | | | | |
| Briefing | 15 minutes | · Share with them some Presentation ideas | | | | |
| | | · Groom them about Social distancing and maintain the same inside Practical Lab | | | | |
| | | Identification of various service equipments required for the service of white wines | | | | |
| Practical Demonstration | 2hr 45 minutes | Mis -en-place for bar | | | | |
| | | Ideas for maintaing the correct temperature for serving white wines | | | | |
| Check learning outcomes | 15 minutes | Questions will be asked related to the practical. | | | | |
| Closing | 20 minutes | Arranging all the linen of f&b service department, cleaning of f&b eqipments | | | | |
| Closing | 20 minutes | Closing has to be done as per SOP | | | | |

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

| POSSIBLE ERRORS | RECTIFICATION |
|---|---|
| Improper service of white wines due to faulty | Have to keep white wines at correct temperature at bar. |
| service temperature | |

RESULT ANALYSIS

If the class will be conducted properly, the students will be able to serve white wine in a correct procedure.

| | | B.sc Hospit | ality Admir | istration | |
|---|--|---|--|---|---|
| SUBJECT: Beverage and Win | ne Studies MA | NUAL NO: | 10 | Faculty: Vive | ek Anand & Rupam Ghosh |
| Service of Aperitifs | and | | | HOURS: | 3 hours 45 mins |
| TOPIC: Bitters | SE | MESTER: | 4 | Approved By | : Deputy Director |
| EARNING OUTCOME | | Į. | | l | |
| tudents will be able to understand w | hat are aperitif and l | oitter and what ar | e the ways of se | erving them. | |
| | | | | | |
| RESOURCES:Glassware, Bar equ | iipments | | | | |
| | | | | | |
| EFERENCES: Food and Bevera | ge Service by R. S | ingaravelavan. | | | |
| Food and Bever | age Service by Su | dhir Andrews. | | | |
| DEO TUTORIAL: https://youtu.b | oe/jL2iqUvODzM | | | | |
| | | | | | |
| METHODOLOGY: | | | | | |
| METHODOLOGY : PARTICULARS | TIME | | | | TASK |
| PARTICULARS | TIME 10 minutes | Stud | dents have to 1 | | TASK ndard Hygiene and Grooming as per SO |
| PARTICULARS | | Stud | dents have to 1 | | |
| PARTICULARS | | | | naintain high star | |
| PARTICULARS Hygiene & Grooming Check up | | · Instruct | students abou | maintain high star it various types of Presentation idea | adard Hygiene and Grooming as per SO aperitifs and bitters. |
| PARTICULARS Hygiene & Grooming Check up | 10 minutes | · Instruct · Share wi · Groom t | students about them some them about Societies. | maintain high star it various types of Presentation idea cial distancing and | adard Hygiene and Grooming as per SO |
| PARTICULARS Hygiene & Grooming Check up Briefing | 10 minutes | · Instruct · Share wi · Groom t Mise-en-place | students about the students about Societies for the service services about Societies about Soc | maintain high star it various types of Presentation idea cial distancing and | adard Hygiene and Grooming as per SO aperitifs and bitters. |
| PARTICULARS Hygiene & Grooming Check up Briefing | 10 minutes | · Instruct · Share wi · Groom t Mise-en-place Service of Bi | students about them some hem about Some for the servetters. | maintain high star it various types of Presentation idea cial distancing and | adard Hygiene and Grooming as per SO aperitifs and bitters. |
| PARTICULARS Hygiene & Grooming Check up Briefing | 10 minutes | · Instruct · Share wi · Groom t Mise-en-place | students about them some hem about Some for the servetters. | maintain high star it various types of Presentation idea cial distancing and | adard Hygiene and Grooming as per SO aperitifs and bitters. |
| PARTICULARS Hygiene & Grooming Check up Briefing Practical Demonstration | 10 minutes | · Instruct · Share wi · Groom t Mise-en-plac Service of Bi Service of Ap | students about the some hem about Some for the servitters. | maintain high star it various types of Presentation idea cial distancing and | adard Hygiene and Grooming as per SO aperitifs and bitters. s I maintain the same inside Practical Lal |
| PARTICULARS Hygiene & Grooming Check up Briefing Practical Demonstration Check learning outcomes | 10 minutes 15 minutes 2hr 45 minutes 15 minutes | · Instruct · Share wi · Groom t Mise-en-plac Service of Bi Service of Ap | students about the some hem about Some for the servitters. | naintain high star it various types of Presentation idea cial distancing and ice | adard Hygiene and Grooming as per SO aperitifs and bitters. s I maintain the same inside Practical Lal |
| PARTICULARS Hygiene & Grooming Check up Briefing Practical Demonstration Check learning outcomes | 10 minutes 15 minutes 2hr 45 minutes | · Instruct · Share wi · Groom t Mise-en-plac Service of Bi Service of Ap Questions w Cleaning | students about the serve the serve titers. Description: | naintain high star it various types of Presentation idea cial distancing and ice lated to the practi ents | adard Hygiene and Grooming as per SO aperitifs and bitters. s I maintain the same inside Practical Lal |
| METHODOLOGY: PARTICULARS Hygiene & Grooming Check up Briefing Practical Demonstration Check learning outcomes Closing | 10 minutes 15 minutes 2hr 45 minutes 15 minutes | · Instruct · Share wi · Groom t Mise-en-plac Service of Bi Service of Ap Questions w Cleaning | students about the mem about Societor the servitters. Deritifs ill be asked regord all equipm | naintain high star it various types of Presentation idea cial distancing and ice lated to the practi ents | adard Hygiene and Grooming as per SO aperitifs and bitters. s I maintain the same inside Practical Lal |
| PARTICULARS Hygiene & Grooming Check up Briefing Practical Demonstration Check learning outcomes | 10 minutes 15 minutes 2hr 45 minutes 15 minutes 20 minutes | · Instruct · Share wi · Groom t Mise-en-plac Service of Bi Service of Ap Questions w Cleaning Closing b | students about the mem about Societor the servitters. Deritifs ill be asked regord all equipm | naintain high star it various types of Presentation idea cial distancing and ice lated to the practi ents | adard Hygiene and Grooming as per SO. aperitifs and bitters. s I maintain the same inside Practical Lat |

RESULT ANALYSIS

serving bitters

Breakage of glassware, use of incorrect glassware for

If the class will be conducted properly, the students will be able to understand basics of bitters and aperitifs and correct way of serving them.

Have to be cautious while demonstrating ways to serve bitters.

| | B.sc Hospitality Administration | | | | | | | | |
|---------|--|-----------|---|--------------|-----------------|--|--|--|--|
| SUBJECT | SUBJECT Beverage and Wine Studies MANUAL NO: 11 Faculty: Vivek Anand & Rupam Ghosh | | | | | | | | |
| TOPIC: | Service of Vermouth | CEMECTED. | _ | HOURS: | 3 hours 45 mins | | | | |
| TOPIC. | SEMESTE | | 4 | Approved By: | Deputy Director | | | | |

Students will be able to understand the basics of fortified wines and ways to serve vermouth correctly.

RESOURCES:Glassware, Bar equipments.

REFERENCES: Food and Beverage Service by R. Singaravelavan.

VIDEO TUTORIAL: https://youtu.be/jL2iqUvODzM

METHODOLOGY:

| PARTICULARS | TIME | TASK | | | | |
|-----------------------------|----------------|--|--|--|--|--|
| Hygiene & Grooming Check up | 10 minutes | Students have to maintain high standard Hygiene and Grooming as per SOP | | | | |
| | | | | | | |
| | | · Instruct students about various types of vermouth. | | | | |
| Briefing | 15 minutes | · Share with them some Presentation ideas | | | | |
| | | · Groom them about Social distancing and maintaining the same inside Practical Lab | | | | |
| | | Mise-en-place for the service | | | | |
| Practical Demonstration | 2hr 45 minutes | Service of Vermouth | | | | |
| | | | | | | |
| Check learning outcomes | 15 minutes | Questions will be asked related to the practical. | | | | |
| Clasing | ao minutas | Cleaning of all equipments | | | | |
| Closing | 20 minutes | Closing has to be done as per SOP | | | | |
| | | | | | | |

POSSIBLE SOURCES OF ERRORS & RECTIFICATION:

| POSSIBLE ERRORS | RECTIFICATION |
|---|--|
| Breakage of glassware, use of incorrect glassware for | Have to be cautious while demonstrating ways to serve vermouth |

RESULT ANALYSIS

If the class will be conducted properly, the students will be able to understand basics of vermouth and correct way of serving them.

| | | | B.sc Hospitality | Administr | ation | | |
|---|---|--|---|--|--|--|--|
| SUBJECT: | Beverage and Win | e Studies 1 | MANUAL NO: | 12 | Faculty: Vive | k Anand & Rupam Ghosh | |
| | Service of Beer TOPIC: | | | 4 | HOURS: | 3 hours 45 mins | |
| TOPIC: | | | SEMESTER: | | Approved By: | Deputy Director | |
| LEARNING O | UTCOME | ı | | | | | |
| Students shou | ld able to understand | l basics of beer. | | | | | |
| Students will | be able to show how | to serve beer in | different ways, acco | ording to the g | uest preferance. | | |
| RESOURCES: | Restaurant table, p | lates, service | equipment, sideboa | ırd, glasswar | e, beer can, beer j | ug | |
| REFERENCES VIDEO TUTO METHODOLO | S: Food and Beverage RIAL:https://youtu.be | ge Service by R | | ard, glassware | e, beer can, beer j | ug | |
| REFERENCES VIDEO TUTO METHODOLO | S: Food and Bevera | ge Service by R | R. Singaravelavan. | ard, glassward | e, beer can, beer j TASK | | |
| REFERENCE: VIDEO TUTO METHODOLO PAR | S: Food and Beverage RIAL:https://youtu.be | ge Service by R e/l4m5-zhkjl8 | R. Singaravelavan. | | TASK | | |
| REFERENCE: VIDEO TUTO METHODOLO PAF | S: Food and Bevera: RIAL:https://youtu.be DGY: RTICULARS | ge Service by F 2/14m5-zhkjl8 | R. Singaravelavan. Students | have to maint | TASK tain high standard | Hygiene and Grooming as per SO | |
| REFERENCES VIDEO TUTO METHODOLO PAR Hygiene & Gi | S: Food and Bevera: RIAL:https://youtu.be DGY: RTICULARS | ge Service by F 2/14m5-zhkjl8 | Students Instruct Share wi | have to maint | TASK tain high standard t various types of t Presentation ideas | Hygiene and Grooming as per SO | |
| REFERENCE: VIDEO TUTO METHODOLO PAR | S: Food and Bevera: RIAL:https://youtu.be DGY: RTICULARS | Pervice by Feldung-zhkil8 TIME 10 minutes | Students Students Instruct Share wi Groon | have to maint students abou th them some n them about 8 | TASK tain high standard t various types of t Presentation ideas social distance and | Hygiene and Grooming as per SO | |
| REFERENCES VIDEO TUTO METHODOLO PAR Hygiene & G1 Briefing | S: Food and Bevera RIAL:https://youtu.be OGY : RTICULARS rooming Check up | TIME 10 minutes 15 minutes | Students Students Instruct Share wi Groon Mise-en-place | have to maint students abou th them some to them about 8 | TASK tain high standard t various types of t Presentation ideas social distance and | Hygiene and Grooming as per SO | |
| REFERENCES VIDEO TUTO METHODOLO PAR Hygiene & Gi | S: Food and Bevera RIAL:https://youtu.be OGY : RTICULARS rooming Check up | Pervice by Feldung-zhkil8 TIME 10 minutes | Students Students Instruct Share wi Groon Mise-en-place Service of Be | have to maint students abou th them some a them about S e for the servi | TASK tain high standard t various types of t Presentation ideas social distance and | Hygiene and Grooming as per SO | |
| REFERENCES VIDEO TUTO METHODOLO PAR Hygiene & Gr Briefing Practical Den | S: Food and Bevera: RIAL:https://youtu.be OGY: CTICULARS COOMING Check up | TIME 10 minutes 15 minutes | Students Students Instruct Share wi Groon Mise-en-place Service of Be Storage of be | have to maint students about th them some in them about see for the servi- eer | TASK tain high standard t various types of t Presentation ideas social distance and | Hygiene and Grooming as per SO beer. maintain inside Practical Lab | |
| REFERENCES VIDEO TUTO METHODOLO PAR Hygiene & G1 Briefing | S: Food and Bevera: RIAL:https://youtu.be OGY: CTICULARS COOMING Check up | TIME 10 minutes 15 minutes 2hr 45 minutes | Students Students Instruct Share wi Groon Mise-en-plac Service of Be Storage of be Questions wi | have to maint students about th them some in them about see for the servi- eer | TASK tain high standard t various types of the presentation ideas social distance and the ce of beer ated to the practical ated to the practical distance and the practical distance at the practical di | Hygiene and Grooming as per SO beer. maintain inside Practical Lab | |

| POSSIBLE ERRORS | RECTIFICATION |
|--|--|
| Breakage of glassware and improper storage of beer | Have to be careful regarding the correct temperature at which beer needs to be |
| | served. |

RESULT ANALYSIS

If the class will be conducted properly, the students will be able to serve beer properly.

| | | | B.sc Hos | pitality Admin | istration | | | | |
|--|--|--|--|--|---|--|--|--|--|
| SUBJECT: | Beverage and Wine | e Studies MA | NUAL NO: | 13 | Faculty: Vive | k Anand & Rupam Ghosh | | | |
| | Service of Spirits | | | | HOURS: | 3 hours 45 mins | | | |
| TOPIC: | | SEI | MESTER: | 4 | Approved By: | Deputy Director | | | |
| LEARNING O | OUTCOME | • | | • | • | | | | |
| Students sho | ald able to identify cor | rrect ways of servi | ng spirits | | | | | | |
| | | | | | | | | | |
| RESOURCES | : Bar equiments. Serv | rice equipments | | | | | | | |
| | | | | | | | | | |
| | S: Food and Beverag | • | ingaravelava | n. | | | | | |
| | DRIAL:https://youtu.be | /qEQAHohQFEk | | | | | | | |
| LEARNING C | DBJECTIVES: | | | | | | | | |
| 1 | Students should be | able to list down h | ow to serve s | pirits | | | | | |
| 2 | Students should be | able to list down th | ne various typ | oes of spirits | | | | | |
| | | | | | | | | | |
| METHODOL | | | | | | | | | |
| PARTICULARS TIME | | | | TASK | | | | | |
| | | | | Ot | | | | | |
| | rooming Check up | 10 minutes | | Students have to r | | dard Hygiene and Grooming as per SOP | | | |
| | | | | | naintain high stan | dard Hygiene and Grooming as per SOP | | | |
| Hygiene & G | | 10 minutes | · Instru | ıct students about | naintain high stan | idard Hygiene and Grooming as per SOP | | | |
| Hygiene & G | | | · Instru | act students about with them some 1 | the basics of spir | its. | | | |
| Hygiene & G | | 10 minutes | · Instru · Share · Groon | uct students about with them some I in them about Soc | the basics of spir. Presentation ideas | idard Hygiene and Grooming as per SOP | | | |
| Hygiene & G | rooming Check up | 15 minutes | · Instru · Share · Groot | uct students about with them some l in them about Soc place for the service | the basics of spir Presentation ideas al distancing and | its. | | | |
| | rooming Check up | 10 minutes | · Instru · Share · Groon Mise-en-p | with them some length them about Socolace for the service. | the basics of spir Presentation ideas ial distancing and te Vodka. | its. | | | |
| Hygiene & G Briefing Practical De | rooming Check up | 15 minutes 2hr 45 minutes | · Instru · Share · Groon Mise-en-p Service of | with them some in them about Socolace for the service Whisky,Rum,Gin | the basics of spir. Presentation ideas al distancing and be Vodka. illa. | its. maintaining the same inside Practical Lab | | | |
| Hygiene & G Briefing Practical Der | rooming Check up | 15 minutes | · Instru · Share · Groot Mise-en-p Service of Service of Questions | nct students about with them some on them about Socolace for the service Whisky,Rum,Gin F Brandy and Teques will be asked related | the basics of spir Presentation ideas al distancing and see Vodka. illa. | its. maintaining the same inside Practical Lab | | | |
| Hygiene & G Briefing Practical Dei | rooming Check up | 15 minutes 2hr 45 minutes 15 minutes | · Instru · Share · Groon Mise-en-p Service of Service of Questions | nct students about with them some in them about Socolace for the service Whisky,Rum,Gin Brandy and Teques will be asked relating of all equipme | the basics of spir Presentation ideas al distancing and the Vodka. illa. | its. maintaining the same inside Practical Lab | | | |
| Hygiene & G Briefing Practical Dei | rooming Check up | 15 minutes 2hr 45 minutes | · Instru · Share · Groon Mise-en-p Service of Service of Questions | nct students about with them some on them about Socolace for the service Whisky,Rum,Gin F Brandy and Teques will be asked related | the basics of spir Presentation ideas al distancing and the Vodka. illa. | its. maintaining the same inside Practical Lab | | | |
| Hygiene & G Briefing Practical Dei | rooming Check up | 15 minutes 2hr 45 minutes 15 minutes | · Instru · Share · Groon Mise-en-p Service of Service of Questions | nct students about with them some in them about Socolace for the service Whisky,Rum,Gin Brandy and Teques will be asked relating of all equipme | the basics of spir Presentation ideas al distancing and the Vodka. illa. | its. maintaining the same inside Practical Lab | | | |
| Hygiene & G Briefing Practical Dei | rooming Check up | 15 minutes 2hr 45 minutes 15 minutes | · Instru · Share · Groon Mise-en-p Service of Service of Questions | nct students about with them some in them about Socolace for the service Whisky,Rum,Gin Brandy and Teques will be asked relating of all equipme | the basics of spir Presentation ideas al distancing and the Vodka. illa. | its. maintaining the same inside Practical Lab | | | |
| Hygiene & G Briefing Practical Der Check learnin | rooming Check up | 15 minutes 2hr 45 minutes 15 minutes 2o minutes | · Instru · Share · Groot Mise-en-p Service of Service of Questions Cleani Closin | nct students about with them some in them about Socolace for the service Whisky,Rum,Gin Brandy and Teques will be asked relating of all equipme | the basics of spir Presentation ideas al distancing and the Vodka. illa. | its. maintaining the same inside Practical Lab | | | |
| Hygiene & G Briefing Practical Der Check learnin | monstration g outcomes | 15 minutes 2hr 45 minutes 15 minutes 2o minutes & RECTIFICATIO | · Instru · Share · Groot Mise-en-p Service of Service of Questions Cleani Closin | nct students about with them some in them about Socolace for the service Whisky,Rum,Gin Brandy and Teques will be asked relating of all equipme | the basics of spir Presentation ideas ial distancing and se Vodka. illa. ated to the practic ints is per SOP | its. maintaining the same inside Practical Lab | | | |
| Hygiene & G Briefing Practical Der Check learnin Closing POSSIBLE SO | monstration g outcomes OURCES OF ERRORS POSSIBLE ERRO | 15 minutes 2hr 45 minutes 15 minutes 2o minutes & RECTIFICATIO | · Instru · Share · Groot Mise-en-p Service of Service of Questions Cleani Closin | act students about with them some on them about Social place for the service. Whisky,Rum,Gin Farandy and Teque will be asked relating of all equipments ing of all equipments of all sequipments. | the basics of spir Presentation ideas ial distancing and the Vodka. illa. ated to the practic ints is per SOP | its. its. imaintaining the same inside Practical Lab al. | | | |
| Hygiene & G Briefing Practical Der Check learnin Closing POSSIBLE Se | monstration g outcomes OURCES OF ERRORS POSSIBLE ERRO | 15 minutes 2hr 45 minutes 15 minutes 2o minutes & RECTIFICATIO | · Instru · Share · Groot Mise-en-p Service of Service of Questions Cleani Closin | nct students about with them some in them about Socolace for the service Whisky,Rum,Gin Brandy and Teques will be asked relating of all equipme | the basics of spir Presentation ideas ial distancing and the Vodka. illa. ated to the practic ints is per SOP | its. its. imaintaining the same inside Practical Lab al. | | | |
| Hygiene & G Briefing Practical Der Check learnin Closing POSSIBLE SO | monstration g outcomes OURCES OF ERRORS POSSIBLE ERRO | 15 minutes 2hr 45 minutes 15 minutes 2o minutes & RECTIFICATIO | · Instru · Share · Groot Mise-en-p Service of Service of Questions Cleani Closin | act students about with them some on them about Social place for the service. Whisky,Rum,Gin Farandy and Teque will be asked relating of all equipments ing of all equipments of all sequipments. | the basics of spir Presentation ideas ial distancing and the Vodka. illa. ated to the practic ints is per SOP | its. its. imaintaining the same inside Practical Lab al. | | | |
| Hygiene & G Briefing Practical Der Check learnin Closing POSSIBLE SO Breakage of g | monstration g outcomes DURCES OF ERRORS POSSIBLE ERRO | 15 minutes 2hr 45 minutes 15 minutes 2o minutes & RECTIFICATIO | · Instru · Share · Groot Mise-en-p Service of Service of Questions Cleani Closin | act students about with them some on them about Social place for the service. Whisky,Rum,Gin Farandy and Teque will be asked relating of all equipments ing of all equipments of all sequipments. | the basics of spir Presentation ideas ial distancing and the Vodka. illa. ated to the practic ints is per SOP | its. its. imaintaining the same inside Practical Lab al. | | | |
| Hygiene & G Briefing Practical Der Check learnin Closing POSSIBLE SO Breakage of g | monstration g outcomes DURCES OF ERRORS POSSIBLE ERRO | 15 minutes 2hr 45 minutes 15 minutes 20 minutes 8 RECTIFICATIO | · Instru · Share · Groot Mise-en-p Service of Service of Questions Cleani Closin | act students about with them some in them about Sociolace for the service. Whisky,Rum,Gin Brandy and Tequis will be asked relaining of all equipments of all equipments as to be done a factorial action. | the basics of spir Presentation ideas ial distancing and te Vodka. illa. ted to the practic ints is per SOP | its. its. imaintaining the same inside Practical Lab al. | | | |

| | | |] | B.sc Hos | pitality Adminis | tration | | | |
|------------------|--|---------------|-------------|----------------------------|---|-------------------|--------------------------------------|--|--|
| SUBJECT: | Beverage and Win | e Studies | MANU | AL NO: | 14 | Faculty: Vive | k Anand & Rupam Ghosh | | |
| TOPIC: | Service of Liq | ueurs SEME | | STER: | 4 | HOURS: | 3 hours 45 mins | | |
| | TOTTE: SETVICE OF HIGH | | eurs SEMES | | 4 | Approved By: | Deputy Director | | |
| RESOURCES | Glassware and bar | equinment | te . | | | | | | |
| LEARNING OU | | equipment | | | | | | | |
| | d able to identify var | ious ways o | of servicin | g liquers. | | | | | |
| | | | | | | | | | |
| REFERENCES | : Food and Bevera | ze Service l | by R. Sing | aravelava | n. | | | | |
| | RIAL: https://youtu.b | | | , | | | | | |
| | 1 | | • | | | | | | |
| METHODOLO | GY: | | | | | | | | |
| PAR' | TICULARS | TI | ME | | | 7 | CASK | | |
| Hygiene & Gro | ooming Check up | 10 minute | s | S | Students have to ma | intain high stan | dard Hygiene and Grooming as per SOP | | |
| | | | | | | | | | |
| c | | l | | | ict students about th | | | | |
| Briefing | | 15 minute | 15 minutes | | Share with them some Presentation ideas Groom them about Social distancing and maintain the same inside Practical Lab | | | | |
| | | | | Service of | f various liqueurs fro | om the salver to | the table. | | |
| Practical Dem | onstration | 2hr 45 min | utes | Service of | f various liqueurs fro | om the trolley to | the table. | | |
| | | Asking | | Asking Qι | Asking Question related to the practical | | | | |
| Check learning | outcomes | 15 minutes | | Questions | Questions will be asked related to the practical. | | | | |
| Claria - | | | | Cleaning of all equipments | | | | | |
| Closing | | 20 minutes | 5 | Closin | g has to be done as | per SOP | | | |
| | | | | | | | | | |
| POSSIBLE SO | URCES OF ERRORS | & RECTIF | ICATION | : | | | | | |
| | POSSIBLE ERRO | | | | | RECTI | FICATION | | |
| Might be serve | Might be served in incorrect glassware | | | Have to d | iscuss and be cautio | us while serving | g liquers | | |
| RESULT ANAI | LYSIS | | | | | | | | |
| If the class wil | l be conducted prope | erly, the stu | ıdents will | be able to | serve liquers prope | rly. | | | |

| | | | B.sc Ho | spitality Admin | nistration | | |
|---|----------------------------------|-----------------|-----------------|---|---------------------|--------------------------------------|--|
| SUBJECT: | Food and Beverage Operation 4 MA | | MANUAL NO: | 15 | Faculty: Vive | Faculty: Vivek Anand & Rupam Ghosh | |
| | | | | | HOURS: | 3 hours 45 mins | |
| TOPIC: Pairing of Wine v | | vith food | SEMESTER: | 4 | Approved By: | Deputy Director | |
| LEARNING O | UTCOME | l. | | • | • | | |
| Students shou | ld able to identify an | d understand l | how to pair wir | ne along with food. | | | |
| | | | | | | | |
| RESOURCES: | Wine glass and Pai | ring of food it | tems | | | | |
| REFERENCES | 6: Food and Beverag | ge Service by | R. Singaravela | van. | | | |
| | RIAL:https://youtu.be | - | in omgaraven | | | | |
| LEARNING O | | 73 3 4 6 6 | | | | | |
| 1 | Students should be | able to unders | stand various p | airing of food and v | vine | | |
| | | | | | | | |
| METHODOLO | | | | | | | |
| PARTICULARS | | TIME | | TASK | | | |
| Hygiene & Gr | ooming Check up | 10 minutes | | Students have to r | naintain high stanc | lard Hygiene and Grooming as per SOP | |
| | | | · Ins | Instruct students about the basics of wine and how to pair it with food. | | | |
| Briefing | | 15 minutes | · Sh | · Share with them some Presentation ideas | | | |
| briefing | | 15 minutes | 3116 | Share with them some recentation ideas | | | |
| | | | · Gr | · Groom them about Social distancing and maintain the same inside Practical Lab | | | |
| Practical Demonstration | | 2hr 45 minutes | | Mise-en-place for the service | | | |
| | | | | Layout of the cover as per the menu accompanying wines. | | | |
| | | | | Service of various food accompanying wines. | | | |
| Check learning outcomes | | 15 minutes | | Questions and group discussions are conducted | | | |
| Closing | | 20 minutes | Cle | Cleaning of all equipments | | | |
| | | 20 mmuces | Clo | Closing has to be done as per SOP | | | |
| | | | | | | | |
| | | | | | | | |
| POSSIBLE SO | URCES OF ERRORS | & RECTIFICA | ATION: | | | | |
| POSSIBLE ERRORS | | | | RECTIFICATION | | | |
| There may be mis match of taste of wine and food during service | | | d Have to | be careful while p | proceedings with th | e pairing of wine and food. | |
| during service | | | l | | | | |