

School of Hospitality and Culinary Art

The Neotia University

Course Name	Beverage and Wine studies
Course Code	CC-HAP 402
Course Duration	15 Weeks
Semester	4th Sem
Core/Elective	Core - Hospitality (Food and Beverage Service)
Credit Points	2
Weekly Delivery/ Contact Hours	04 Hours per week
Resource Requirements	Practical lab, Various Food & Beverage service equipments, Wine Bucket, Wine Chiller
Class conducted at Building	School of Hospitality and Culinary Art
Prepared by	Mr.Vivek Anand & Mr. Rupam Ghosh

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

Practical No.	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 & garnishes, Bar accessories & disposables	3 Hr 45 Mins.
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 Mins.
6	Cocktail - Preparation and Services of Dark rum based cocktails	3 Hr 45 Mins.
7	Dispense Bar	3 Hr 45 Mins.
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 45 Mins.
11	Types of Vermouths and service of them.	3 Hr 45 Mins.
12	Service of Beer	3 Hr 45 Mins.
13	Service of Spirits	3 Hr 45 Mins.
14	Service of liquers	3 Hr 45 Mins.
15	Pairing Alcoholic Beverages with Food: Menu Planning with accompanying Wines Continental Cuisine, Indian Regional Cuisine	3 Hr 45 Mins.

B.sc Hospitality Administration

SUBJECT:	Beverage and Wine Studies	MANUAL NO:	1	Faculty: Vivek Anand & Rupam Ghosh	
TOPIC:	Bar Operations- Designing various types of bars	SEMESTER:	4	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

Students should be 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
Briefing	15 minutes	<ul style="list-style-type: none"> · Instruct students about practicals and introduce about various types of bar operations · Share with them some Presentation ideas · Groom them about Social distancing and maintain the same inside Practical Lab
Practical Demonstration	2hr 45 minutes	Display of all bar designs Show them some elements of bar Various pouring techniques.
Check learning outcomes	15 minutes	Questions will be asked related to the practical.
Closing	20 minutes	Cleaning of all equipments 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 of bars.	SEMESTER:	4	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

LEARNING OUTCOME

Students should be 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
Briefing	15 minutes	· Instruct students about practicals and introduce about various set ups done in bar operations
		· Share with them some ideas followed in the industry
		· Groom them about Social distancing and maintain the same inside Practical Lab
Practical Demonstration	2hr 45 minutes	Display of all types of bar setups
		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 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	
TOPIC:	Bar stock - alcoholic & non-alcoholic beverages, Bar accompaniments & garnishes, Bar accessories & disposables	SEMESTER:	4	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
Students should be 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 up	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP			
Briefing	15 minutes	· Instruct students about practicals and introduce about various stock levels followed in bar.			
		· Share with them some ideas followed in the industry			
		· Groom them about Social distancing and maintain the same inside Practical Lab			
Practical Demonstration	2hr 45 minutes	Display of all types of bar stock levels, accompaniments and garnishes used in Bar.			
		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 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: Vivek Anand & Rupam Ghosh	
TOPIC:	Cocktail - Preparation and Services of White spirit based cocktails	SEMESTER:	4	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME:					
Students should be 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	<ul style="list-style-type: none"> · 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	<ol style="list-style-type: none"> 1. Demonstrate the ways in which white spirits are made into cocktails. 2. 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:	5	Faculty: Vivek Anand & Rupam Ghosh	
TOPIC:	Cocktail - Preparation and Services of Whisky based cocktails	SEMESTER:	4	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING 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 :					
PARTICULARS	TIME	TASK			
Hygiene & Grooming Check	10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP			
Briefing	15 minutes	· Instruct students about practicals and basics of using whisky as a base for cocktail making			
		· Share with them some Presentation ideas			
		· Groom them about Social distancing and maintain the same inside Practical Lab			
Practical Demonstration	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.			
Check learning outcomes	15 minutes	Questions will be asked related to the practical.			
Closing	20 minutes	Cleaning of all equipments			
		Closing has to be done as per SOP			
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.					

B.sc Hospitality Administration					
SUBJECT:	Beverage and Wine Studies	MANUAL NO:	6	Faculty: Vivek Anand & Rupam Ghosh	
TOPIC:	Cocktail - Preparation and Services of Dark rum based cocktails	SEMESTER:	4	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
Students should be able to identify various types of rum that are available in market.					
Students will be able to prepare and explain various dark rum cocktails as the base for making cocktails.					
RESOURCES: Cocktail equipment, bar equipments, glasswares.					
REFERENCES: Food and Beverage Service by R. Singaravelavan. Food and Beverage Service by Sudhir Andrews.					
VIDEO TUTORIAL: https://youtu.be/jv56O-NGBGg					
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	<ul style="list-style-type: none"> · Instruct students about practicals and the areas of cocktail making using rum as a base · Share with them some Presentation ideas · Groom them about Social distancing and maintaining the same inside Practical Lab 			
Practical Demonstration	2hr 45 minutes	Showing and discussing various cocktails that are made using rum as their base. Mise-en-place for the preparation of cocktails. Various style of serving cocktails.			
Check learning outcomes	15 minutes	Questions will be asked related to the practical.			
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP			
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :					
POSSIBLE ERRORS		RECTIFICATION			
Breakage of Glassware, overpouring of spirit		Have to take proper precaution while handling glasswares and spirits.			
RESULT ANALYSIS					
If the class will be conducted in a systematic way, students will be able to prepare cocktails with dark rum as the base					

B.sc Hospitality Administration				
SUBJECT:	Beverage and Wine Studies	MANUAL NO:	7	Faculty: Vivek Anand & Rupam Ghosh
TOPIC:	Dispense Bar	SEMESTER:	4	HOURS: 3 hours 45 mins
				Approved By: Deputy Director
LEARNING OUTCOME				
Students will be able to understand various types of bar, dispense bar being one.				
Students will be able to do set up of dispense bar				
RESOURCES: Models of dispense bar.				
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	<ul style="list-style-type: none"> · Instruct students about practicals and the various types of bar. · Share with them some Presentation ideas · Groom them about Social distancing and maintain the same inside Practical Lab 		
Practical Demonstration	2hr 45 minutes	<u>Mise-en-place for the setup of bar</u> Calculation of table requirement for the set up of dispense bar		
Check learning outcomes	15 minutes	Questions will be asked related to the practical.		
Closing	20 minutes	Cleaning of all equipments Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :				
POSSIBLE ERRORS		RECTIFICATION		
If not stacked properly dispense bar may not be		Have to stack properly a dispense bar.		
Students should able to identify and rectify various challenges occurred during bar making process				
RESULT ANALYSIS				
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: Vivek Anand & Rupam Ghosh
TOPIC:	Service of Champagne and Sparkling wines	SEMESTER:	4	HOURS: 3 hours 45 mins
				Approved By: Deputy Director
LEARNING OUTCOME				
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/e4qoIFPdLo				
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 related to sparkling wines		
		· Share with them some Presentation Ideas		
		· Groom them about Social distance and maintain inside Practical Lab		
Practical Demonstration	2hr 45 minutes	Identification of various service equipments required for the service of champagne.		
		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.		
Closing	20 minutes	Arranging all the linen of f&b service department, cleaning of f&b equipments		
		Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :				
POSSIBLE ERRORS		RECTIFICATION		
Improper service of champagne due to faulty service temperature		Have to keep champagne at correct temperature at bar.		
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	Beverage and Wine Studies	MANUAL NO:	9	Faculty: Vivek Anand & Rupam Ghosh	
TOPIC:	Service of Wine and Cocktails	SEMESTER:	4	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
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/e4qoIFPdLo					
METHODOLOGY :					
PARTICULARS		TIME		TASK	
Hygiene & Grooming Check u		10 minutes		Students have to maintain high standard Hygiene and Grooming as per SOP	
Briefing		15 minutes		· Instruct students about practicals and types of wines served.	
				· Share with them some Presentation ideas	
				· Groom them about Social distancing and maintain the same inside Practical Lab	
Practical Demonstration		2hr 45 minutes		Identification of various service equipments required for the service of white wines	
				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 equipments	
				Closing has to be done as per SOP	
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :					
POSSIBLE ERRORS			RECTIFICATION		
Improper service of white wines due to faulty service temperature			Have to keep white wines at correct temperature at bar.		
RESULT ANALYSIS					
If the class will be conducted properly, the students will be able to serve white wine in a correct procedure.					

B.sc Hospitality Administration				
SUBJECT:	Beverage and Wine Studies	MANUAL NO:	10	Faculty: Vivek Anand & Rupam Ghosh
TOPIC:	Service of Aperitifs and Bitters	SEMESTER:	4	HOURS: 3 hours 45 mins
				Approved By: Deputy Director
LEARNING OUTCOME				
Students will be able to understand what are aperitif and bitter and what are the ways of serving them.				
RESOURCES: Glassware, Bar equipments				
REFERENCES: Food and Beverage Service by R. Singaravelavan. Food and Beverage Service by Sudhir Andrews.				
VIDEO TUTORIAL: https://youtu.be/jLz1qUvODzM				
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	<ul style="list-style-type: none"> · Instruct students about various types of aperitifs and bitters. · Share with them some Presentation ideas · Groom them about Social distancing and maintain the same inside Practical Lab 	
Practical Demonstration		2hr 45 minutes	Mise-en-place for the service Service of Bitters . Service of Aperitifs	
Check learning outcomes		15 minutes	Questions will be asked related to the practical.	
Closing		20 minutes	Cleaning of all equipments Closing has to be done as per SOP	
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :				
POSSIBLE ERRORS		RECTIFICATION		
Breakage of glassware, use of incorrect glassware for serving bitters		Have to be cautious while demonstrating ways to serve bitters.		
RESULT ANALYSIS				
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.				

B.sc Hospitality Administration					
SUBJECT	Beverage and Wine Studies	MANUAL NO:	11	Faculty: Vivek Anand & Rupam Ghosh	
TOPIC:	Service of Vermouth	SEMESTER:	4	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
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		
Briefing		15 minutes	· Instruct students about various types of vermouth.		
			· Share with them some Presentation ideas		
			· Groom them about Social distancing and maintaining the same inside Practical Lab		
Practical Demonstration		2hr 45 minutes	Mise-en-place for the service		
			Service of Vermouth		
Check learning outcomes		15 minutes	Questions will be asked related to the practical.		
Closing		20 minutes	Cleaning of all equipments		
			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 Administration				
SUBJECT:	Beverage and Wine Studies	MANUAL NO:	12	Faculty: Vivek Anand & Rupam Ghosh
TOPIC:	Service of Beer	SEMESTER:	4	HOURS: 3 hours 45 mins
				Approved By: Deputy Director
LEARNING OUTCOME				
Students should be able to understand basics of beer.				
Students will be able to show how to serve beer in different ways, according to the guest preference.				
RESOURCES: Restaurant table, plates, service equipment, sideboard, glassware, beer can, beer jug				
REFERENCES: Food and Beverage Service by R. Singaravelavan.				
VIDEO TUTORIAL: https://youtu.be/14m5-zhkj8				
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 various types of beer.		
		· Share with them some Presentation ideas		
		· Groom them about Social distance and maintain inside Practical Lab		
Practical Demonstration	2hr 45 minutes	Mise-en-place for the service of beer		
		Service of Beer		
		Storage of beer		
Check learning outcomes	15 minutes	Questions will be asked related to the practical.		
Closing	20 minutes	Cleaning of all equipments		
		Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :				
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 Hospitality Administration					
SUBJECT:	Beverage and Wine Studies	MANUAL NO:	13	Faculty: Vivek Anand & Rupam Ghosh	
TOPIC:	Service of Spirits	SEMESTER:	4	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
Students should be able to identify correct ways of serving spirits					
RESOURCES: Bar equipments. Service equipments					
REFERENCES: Food and Beverage Service by R. Singaravelavan.					
VIDEO TUTORIAL: https://youtu.be/qEOAHohQFEk					
LEARNING OBJECTIVES:					
1	Students should be able to list down how to serve spirits				
2	Students should be able to list down the various types of spirits				
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	<ul style="list-style-type: none"> · Instruct students about the basics of spirits. · Share with them some Presentation ideas · Groom them about Social distancing and maintaining the same inside Practical Lab 		
Practical Demonstration		2hr 45 minutes	Mise-en-place for the service Service of Whisky,Rum,Gin,Vodka. Service of Brandy and Tequilla.		
Check learning outcomes		15 minutes	Questions will be asked related to the practical.		
Closing		20 minutes	Cleaning of all equipments Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :					
POSSIBLE ERRORS			RECTIFICATION		
Breakage of glasswares			Have to cautious while serving various spirits.		
RESULT ANALYSIS					
If the class will be conducted properly, the students will be able to serve various spirits.					

B.sc Hospitality Administration

SUBJECT:	Beverage and Wine Studies	MANUAL NO:	14	Faculty: Vivek Anand & Rupam Ghosh	
TOPIC:	Service of Liqueurs	SEMESTER:	4	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director

RESOURCES: Glassware and bar equipments

LEARNING OUTCOME

Students should be able to identify various ways of servicing liquors.

REFERENCES: Food and Beverage Service by R. Singaravelavan.

VIDEO TUTORIAL: <https://youtu.be/H727rKTov7I>

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 the basics of liquors.
		· Share with them some Presentation ideas
		· Groom them about Social distancing and maintain the same inside Practical Lab
Practical Demonstration	2hr 45 minutes	Service of various liqueurs from the salver to the table.
		Service of various liqueurs from the trolley to the table.
		Asking Question related to the practical
Check learning outcomes	15 minutes	Questions will be asked related to the practical.
Closing	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP

POSSIBLE SOURCES OF ERRORS & RECTIFICATION :

POSSIBLE ERRORS	RECTIFICATION
Might be served in incorrect glassware	Have to discuss and be cautious while serving liquors

RESULT ANALYSIS

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

B.sc Hospitality Administration				
SUBJECT:	Food and Beverage Operation 4	MANUAL NO:	15	Faculty: Vivek Anand & Rupam Ghosh
TOPIC:	Pairing of Wine with food	SEMESTER:	4	HOURS: 3 hours 45 mins
				Approved By: Deputy Director
LEARNING OUTCOME				
Students should able to identify and understand how to pair wine along with food.				
RESOURCES: Wine glass and Pairing of food items				
REFERENCES: Food and Beverage Service by R. Singaravelavan.				
VIDEO TUTORIAL: https://youtu.be/JV9AQxtgVIM				
LEARNING OBJECTIVES:				
1	Students should be able to understand various pairing of food and wine			
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 the basics of wine and how to pair it with food.		
		· Share with them some Presentation ideas		
		· 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	Cleaning of all equipments		
		Closing has to be done as per SOP		
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :				
POSSIBLE ERRORS		RECTIFICATION		
There may be mis match of taste of wine and food during service		Have to be careful while proceedings with the pairing of wine and food.		
RESULT ANALYSIS				
If the class will be conducted properly, the students will be able to follow pair wine and food properly.				