

# Institute of Hotel & Tourism Management

<b>Program Name</b>	Certificate Course in Bar Mixology	<b>Program Code</b>	CPM
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**Programme Fee:** Rs. 30000/- Per Student

**Duration of course:** 6 months

**Eligibility conditions:** Bachelor degree with atleast 45% marks (42.75% marks for SC/ST) in aggregate or any other examination recognized by M.D. University, Rohtak

**Sanctioned intake:** 30

## Scheme of Examination:

Course Code	Course Name	External Marks	Internal Marks
20CPM11C1	Introduction to Food& Beverage service	80	20
20CPM11C2	Food & Beverage Service Operation	80	20
20CPM11C3	Cocktails & Mocktails	80	20
20CPM11C4	Practical's in Bar Mixology	200	--

## Program Outcomes:

- PO1** The students gain the knowledge about Beverage Management. It provides the platform to the learners/students to become familiar with the practical aspects of mixology.
- PO2** Present to them an avenue to move into range of hotels, bars.
- PO3** Academia is also an option open to them as a career.
- PO4** Develop general knowledge on the development of mixology in hotels, bars.

## Program Specific outcomes:

After completion of certificate program in mixology:

- PSO1** The learners/students shall be able to practice and exhibit technical skills in F&B service industry.
- PSO2** Students will be able to understand the service and storage of various types of beverages.
- PSO3** Students will be able to exercise techniques to control the beverage mixology section in an organization.
- PSO4** Students can impart their skills to apply bar setup and bar operations.
- PSO5** The students gain the knowledge about Beverage operation system, Standards and standard procedures necessary for establishing standard over beverage production.

<b>Program Name</b>	Certificate Course in Bar Mixology	<b>Program Code</b>	<b>20CPM</b>
<b>Course Name</b>	Introduction to Food & Beverage service	<b>Course Code</b>	<b>20CPM11C1</b>
<b>Credits</b>	4	<b>No. of hours/week</b>	<b>4</b>
<b>Duration of End term examination</b>	3 Hrs	<b>Max. Marks</b>	<b>100</b> External Marks:80 Internal Marks:20
<b>Course Objectives:</b> The main objectives of the course are: CO1. Students will gain a basic understanding of the Food and Beverage industry by analyzing the industries: growth and development of Food and Beverage industry in India. CO2. To Review the organizational structure, investigating its relationship with the hotel's other departments, CO3. To make the students familiar with various F&B Service equipment. CO4. To demonstrate the students various service methods like Table service, Self Service, Assisted service and Situ Service.			
<b>Course Outcomes:</b> After completion of the course students will be expected to be able to: CO1. Develop general knowledge on the origins and development of food service in hotels, restaurants, and institutions. Distinguish between commercial and institutional food service facilities. CO2. Identify trends likely to affect food service in the coming years. CO3. Identify Job Descriptions and Job specifications of different F&B service positions, attributes of F&B personnel. CO4. Identify and describe Introduction and Classification of F&B service equipment.			
<b>Unit-1 F&amp;B Services:</b> –Introduction, Importance, Function, Sections Classification of catering establishment-commercial and non-commercial			
<b>Unit-2 Departmental Organization &amp; Staffing</b> – Organization Structure of F&B Services in different types of Hotels.			
<b>UNIT-3 Job Descriptions and Job specifications</b> of different F&B service positions, attributes of F&B personnel			
<b>Unit-4 Food &amp; Beverage Service Equipments:</b> Introduction, Classification and features.			

### Suggested Readings:

- Lillicrap, D. R. & Cousins, J. (2002). Food & Beverage Service. Publisher: ELBS, New Delhi.
- Varghese, B. (2015). Food & Beverage Service Management. Luxmi Publications. New Delhi.
- Andrews, S. (2017). Food & Beverage Service Training Manual. Tata McGraw Hill.
- Brown, A., Heppner, S. & Deegan, R. (2005). Introduction F& B Service. Longman. London.
- Kivela, J. (2002). Menu Planning. Hospitality Press. New York.
- Fuller, J. (1999). Modern Restaurant Service. Hutchinson.
- Managing Bar and Beverage Operations – Lendal H. Kotschevar & Mary L Tanke

<b>Program Name</b>	Certificate Course in Bar Mixology	<b>Program Code</b>	<b>20CPM</b>
<b>Course Name</b>	Food & Beverage Service Operation	<b>Course Code</b>	<b>20CPM11C2</b>
<b>Credits</b>	4	<b>No. of hours/week</b>	<b>4</b>
<b>Duration of End term examination</b>	3 Hrs	<b>Max. Marks</b>	<b>100</b> External Marks:80 Internal Marks:20

**Course Objectives:**

- CO1** To discuss menu, its importance, types, cover laid and food accompaniments. Also highlight the various aspects of menu planning in hospitality industry.
- CO2** To explain the types of non-alcoholic beverages and how these are served.
- CO3** To explain various types of breakfast and their service around the globe. Cover setup for each type of breakfast.
- CO4** To enrich the knowledge on functional areas of food and beverage management like room service, its organization and service procedures.

**Course Outcomes:**

- CO1. Students will be able to describe menu, its types, cover set for each type of menu and also will be able to plan a menu for various types of functions.
- CO2. Students will be able to understand the service and storage of various types of beverages mainly non-alcoholic.
- CO3. Students will be able to understand breakfast and their service and cover setup.
- CO4. Students will be able to understand the procedure of room service.

**Unit – 1**

**Menu:** –Introduction, Importance, and Types (detailed description of each type): A la Carte &TDH, Factors affecting menu item selection. French Classical Menu

**Unit-2**

**Non Alcoholic Beverages:** Classification & Services, Storage.

**Unit-3**

**Breakfast Service:** Introduction, types, features, table layouts and service.KOT

**Unit-4**

**Room Service:** Introduction, Organization, Cycle, Equipments, Types, Menu and various forms.

**Suggested Readings:**

- Lillicrap, D. R. &Cousins, J. (2002). Food & Beverage Service. Publisher: ELBS, New Delhi.
- Varghese, B. (2015). Food & Beverage Service Management. Luxmi Publications. New Delhi.
- Kivela, J. (2002).Menu Planning. Hospitality Press. New York.
- Fuller, J. (1999). Modern Restaurant Service. Hutchinson.
- Serving Food and Drink in the Bar – Stanley Thornes
- Beverage Book- Andrew, Dunkin & Cousins

<b>Program Name</b>	Certificate Course in Bar Mixology	<b>Program Code</b>	<b>20 CPM</b>
<b>Course Name</b>	Cocktails & Mocktails	<b>Course Code</b>	<b>20 CPM11C3</b>
<b>Credits</b>	4	<b>No. of hours/week</b>	<b>4</b>
<b>Duration of End term examination</b>	3 Hrs	<b>Max. Marks</b>	<b>100</b> External Marks:80 Internal Marks:20
<b>Course Objectives:</b>			
<p><b>CO1.</b> Introduction to Mixology.</p> <p><b>CO2.</b> The course will provide the basic introduction of equipments used in bar industry.</p> <p><b>CO3.</b> Essentials of proper service</p> <p><b>CO4.</b> Fundamentals of Bar Service</p> <p><b>CO5.</b> Basic production methods of Mocktails.</p>			
<b>Course Outcomes:</b>			
<p><b>CO1</b> The students gain the knowledge about Alcoholic Beverage Management and classification of various alcoholic beverages in the hotel Industry.</p> <p><b>CO2</b> Students will be capable of Opening &amp; closing of wines corks.</p> <p><b>CO3</b> Students will have knowledge of various national and international brands of alcoholic beverages.</p> <p><b>CO4</b> Students will be capable of serving in a function. How to setup various functions.</p> <p><b>CO5</b> Students will gain the knowledge of beverage service, its types, how to take order and follow the same.</p>			
<b>UNIT- 1</b>			
Introduction to Mixology- A brief History and Concept of mixology. Techniques of mixology. The future trends of mixology. The Bartender and the Art of Mixology.			
<b>UNIT-2</b>			
The Bar- Bar layout, Bar Equipment and Accessories, Basic Bar Arrangements and Bar Sanitation. Duties and responsibilities of bartender.			
<b>UNIT-3</b>			
Liqueurs: Types, Production, Brands & Service- Indian and International.			
<b>UNIT-4</b>			
Cocktails & Mocktails- Classic and Contemporary Cocktails and Mocktails. Rules of mixing, Garnishing and Decorative accessories, Service procedures and Selling techniques.			

### **Suggested Readings:**

- Lillcrap, D. R. & Cousins, J. (2002). Food & Beverage Service. Publisher: ELBS, New Delhi.
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- Brown, A., Heppner, S. & Deegan, R. (2005). Introduction F& B Service. Longman. London.
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<b>Program Name</b>	Certificate Course in Bar Mixology	<b>Program Code</b>	<b>20CPM</b>
<b>Course Name</b>	Practical's in Bar Mixology	<b>Course Code</b>	<b>20CPM11C4</b>
<b>Credits</b>	8	<b>No. of hours/week</b>	<b>16 hours per week</b>
<b>Duration of End term examination</b>	3 Hrs	<b>Max. Marks</b>	<b>200</b> External Marks:200
<b>Course Objective:</b>			
CO1. This course shall take the learner through the basic concepts of Food Service. At the end of this course the student shall be able to identify the basic styles of service.			
CO2. Students able to differentiate catering establishments, appreciate table laying skills and methods used in the restaurant.			
CO3. The course is planned for candidates to develop knowledge, inputs required at the entry and supervisory level of a star hotel.			
CO4. This course is envisaged to develop skills related to professional food service in aspiring candidates.			
<b>Course Outcomes:</b>			
<b>CO1</b> Develop general knowledge on the origins and development of food service in hotels, restaurants, and institutions.			
<b>CO2</b> Describe the economic impact of the F&B industry.			
<b>CO3</b> Distinguish between commercial and institutional food service facilities.			
<b>CO4</b> Identify trends likely to affect food service in the coming years.			
<b>Practical:</b>			
<ul style="list-style-type: none"> <li>• Personal grooming</li> <li>• Knowledge of equipments</li> <li>• Knowledge of various food service methods</li> <li>• F&amp;B service terminology</li> <li>• Various Menu services, their table layouts and service sequences for: <ul style="list-style-type: none"> <li>• A La Carte and TDH</li> <li>• Room Service</li> <li>• Breakfast</li> </ul> </li> <li>• Laying of Difference type of breakfast cover with all table appointments like butter dish, supreme bowl (for service of grape fruit etc)</li> <li>• Laying a room service tray for bed tea and breakfast (Continental &amp;English)</li> <li>• Trolley Tray Breakfast set up and service for rooms.</li> <li>• Designing &amp; Setting the bar</li> <li>• Preparation &amp; Service of Cocktail &amp; Mixed Drinks <ul style="list-style-type: none"> <li>▪ Sun Rise</li> <li>▪ Cinderella</li> <li>▪ Virgin Mojito</li> <li>▪ Virgin Collade</li> <li>▪ Designated Appletini</li> <li>▪ Triple Flair</li> <li>▪ Mint Cooler</li> <li>▪ Virgin Merry</li> <li>▪ Mixed Fruit Float</li> </ul> </li> <li>• Conducting Briefing &amp; Debriefing – Bar &amp; Special events</li> <li>• Attributes of a bar personnel Bar equipment cutlery &amp; glassware</li> <li>• Table setup of TDH menu with wine glasses,</li> <li>• Procedure of Service of white, rose &amp; red (old &amp; young) wines(Temperature of service /</li> </ul>			

Glassware)

- Drafting Standard Operating Systems (SOPs) for various Beverage Outlets
- Supervising Beverage operations

**Suggested Readings:**

- Lillicrap, D. R. & Cousins, J. (2002). Food & Beverage Service .Publisher: ELBS, New Delhi.
- Varghese, B. (2015). Food & Beverage Service Management. Luxmi Publications. New Delhi.
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