

# INDIRA TECHNICAL INSTITUTE NASHIK

## CERTIFICATE COURSE FOOD AND BEVERAGES [ FB ]

### **SCHEME OF EXAMINATION**

Theory	: One Paper	Duration	: 3 Hours	Marks	: 100 each = 100
Practical	: One Practical	Duration	: 1 ½ Hours	Marks	: 100 each = 100
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			Total Marks		= 200

**Exam Fee Rs. 300/-**

#### **1. Introduction to Hotel and other catering Establishment**

- Evolution (Origin of Hotel).
- Types of Hotel.
- Types of other catering Establishment such as Airline, Shipping (Floatel) etc.
- Types of Restaurants.

#### **2. Different – Departments of a Hotel**

- Knowledge of all department (in brief).

#### **3. Organization of Food & Beverage department**

- Kitchen Brigade.
- Restaurant Staff – Attributes of a Good Waiter.
- Job description of a steward.
- Service preparation i.e. Explain terms “Mis-en-place”, “Mis-en-scence”, side board, Layout of a Restaurant.
- Different types of cutlery, crockery, glassware (diagram).

#### **4. Napkin folds (12) – diagram.**

#### **5. Menu and Courses**

#### **6. Table Setting.**

- Rules for table Setting.
- Practical Set A la carto cover

#### **7. Breakfast**

- Types of breakfast (English + Continental + American)
- Types of B/F breads.  
Practical Continental B/F  
English B/F  
American B/F

#### **8. Practical**

1. To set B/F Tray.
2. To set cover for snacks, pastry etc.

### **IMP**

#### **9. Types of Services (Food).**

- Explain all services in details.

#### **10. Rules for Services.**

- Explain all rule in details.

**11. Order taking**

- Explain in details Triplicate control system.

**12. Practical**

**IMP :** I) To set table for 2 pax – a la carte. II) Take order III) Serve  
( Explain first plate technique clearance, crumbing etc.)

**13. Practical**

- A) To set a la carte cover.
- B) Change to TDH cover.
- C) Change to B/F

English  
American  
Continental  
Indian

- D) Change to Snacks.

**14. General Knowledge.**

- a) Methods of cooking. b) Basic Sauces.
- c) Accompaniments (food) d) French terms.

**BEVERAGES**

**1. Types of Beverages.**

- 1. Classification 2. Alcohol 3. Fermentation and distillation.

**2. Wines**

- 1. Manufacture 2. Types 3. Service

**3. Beers**

- 1. Brewing 2. Types 3. Service

**4. Spirits**

- 1. Whisky, Brandy, Rum, Gin, Vodka. 2. Service

**5. Liquors**

- 1. Manufacture 2. Service

**6. Cocktails**

- Notes Base  
Modifying agent  
**Practical** Show 2 cocktail  
i.e. gimlet & Whisky Sour.

**7. Bar Ser up**

- Explanation – Dispense Bar set up.  
Pub Bar set up

**8. Cheeses**

- 1. Manufacture 2. Types 3. Service

**9. Tobacco**

- 1. Manufacture of Cigaretters, Cigars etc. 2. Service

