

Name of the Programme: Hotel Management Course Category: DSE Name of the Course: FOOD & BEVERAGE MANAGEMENT						
Course Credits	No. of Hours per week	Total Number of Teaching Hours	Scheme of Examination			
4 Credits	4 Hours	40 Hours	Hours	IA	Exam	Total
			02	40	60	100

Unit-I

FOOD AND BEVERAGE CONTROL

- I. Food and Beverage Control
- II. Introduction of F & B Control
- III. Objectives of F & B Control
- IV. Problems in F & B Control
- V. Methodology of F & B Control
- VI. Personnel Management in F & B Control
- VII. Elements of Cost & Classification of Cost
- VIII. Various Sales Concept
- IX. Uses of Sales Concept

Unit-II

HOTEL INVENTORY CONTROL

- I. Importance.
- II. Objective.
- III. Method of inventory control.
- IV. Levels and Technique.
- V. Perpetual Inventory
- VI. Monthly Inventory
- VII. Pricing of Commodities
- VIII. Comparison of Physical and Perpetual Inventory
- IX.

UNIT-III

PURCHASING, RECEIVING & SALES CONTROL

- I. Purchasing objectives, cycle and selecting suppliers.
- II. Receiving, Storing, and issuing procedure.
- III. Production Control - Standard Recipe & Standard Portion Size.
- IV. Bar Frauds & Books maintained Beverage Control.
- V. Sales: Procedure of Cash Control, Machine System, ECR, NCR, Preset Machines, POS , Reports, Thefts and Cash Handling.

UNIT-IV

MENU ENGINEERING & MERCHANDISING

- I. Menu engineering: Definition and Objectives, Methods and Advantages.
- II. Menu Merchandising: Menu Control, Menu Structure, Planning, Pricing of Menu.
- III. Types of Menus and Menu as Marketing Tool
- IV. Layout and Constraints of Menu Planning.
- V.

UNIT-V

BREAKEVEN ANALYSIS & MIS REPORTS

- I. Breakeven Chart
- II. B. P V Ratio
- III. Contribution and Marginal Cost
- IV. MIS- Reports, Calculation of actual cost, Daily Food Cost, Monthly Food Cost, Statistical Revenue.

References:

- Basic Food and Beverage Cost control, Jack E Miller
- Cost control for Hospitality Industry, Michael Coltman
- Planning and control for Food and beverage Operations, jack D Ninemeier