

FOOD AND BEVERAGE OPERATION

UNIT 1 – GROWTH OF TOURISM INDUSTRY

UNIT 2 – ORGANISATION CHART AND BASIC HYGIENE

UNIT 3 – RESTAURANT EQUIPMENTS AND CROCKERY

UNIT 4 – THE MENU

UNIT 5 – F&B TERMINOLOGY AND TYPES OF SERVICE

UNIT 6 – RULES FOR WAITING AT THE TABLE

UNIT 7 – BREAKFAST

UNIT 8 – BEVERAGES

FOOD PRODUCTION MANAGEMENT

UNIT 1 – INTRODUCTION TO COOKERY AND KITCHEN STAFF STRUCTURE

UNIT 2 – AIMS AND OBJECTIVES OF COOKING

UNIT 3 – BASIC PRINCIPLE OF FOOD PRODUCTION

UNIT 4 - EGG COOKERY

UNIT 5 – MEAT COOKERY

UNIT 6 – FISH COOKERY

UNIT 7 – POULTRY COOKERY

UNIT 8 – BASIC INDIAN COOKERY

FRONT OFFICE OPERATIONS

UNIT 1 – INTRODUCTION TO HOTEL INDUSTRY

UNIT 2 – FRONT OFFICE DEPARTMENT : AN INTRODUCTION

UNIT 3 – RESERVATION

UNIT 4 – RECEPTION

UNIT 5 – LOBBY

UNIT 6 – FRONT OFFICE CASHIER

UNIT 7 – NIGHT AUDITING

UNIT 8 – TELEPHONE OPERATING PROCEDURES